

APPETIZERS



shrimp cocktail 18
fresh poached, chilled shrimp served with a choice
of classic cocktail or grainy mustard remoulade

fricasee of escargot 19
large escargot and exotic mushroom, cep ragout,
toasted georgia pecans, cabernet reduction

gnocchi stroganoff 20
gorgonzola crusted petit filet of beef, sun dried tomato,
potato gnocchi, cognac cream, pearl onion sauce

lump crab cake 22
pan fried with pommery creamy mustard sauce,
topped with black sesame savoy cabbage slaw



SOUPS + SALADS



traditional caesar 15
hearts of romaine, ciabatta garlic crostini,
parmesan cheese, caesar dressing

boston bibb (v) 14
layers of bibb lettuce and vine ripe tomatoes,
chopped eggs, focaccia croutons, orange
champagne dressing

the wedge 14
iceberg lettuce, tomatoes, applewood smoked
bacon, red and green onions, blue cheese dressing

french onion soup gratinée 15
caramelized onions, croutons, gruyère
and provolone cheese

local heirloom tomato + 16
buffalo mozzarella salad (v)
a bouquet of organic baby mixed greens,
english cucumber, heirloom tomatoes, fresh buffalo
mozzarella, aged balsamic, citron sea salt

lobster bisque 22
cream of lobster and sherry,
baked with puff pastry

(v) Vegetarian | (vg) vegan

ENTREES



airline breast of chicken 34
spice crusted

pork porterhouse 39
fresh herb crusted, pernod veloute

norwegian salmon 38
grilled or blackened, okinawa
sweet potato puree, bok choy,
sauce beurre blanc

bison short ribs 46
onion jam, natural jus

veal chop 45
porcini butter

VENETIAN CUTS

black angus beef, hand selected and aged

14 oz new york strip 52

8 oz center cut filet mignon 51

16 oz ribeye 56

signature sauces

bernaise 5 | triple red wine demi 5 | porcini beurre blanc 8

oscar style any entrée 12

GOURMET BURGER

royalty burger 26

8 oz prime beef, sauce bernaise, porcini mayo, on a toasted brioche bun, truffle fries

VEGAN ENTREE

chef's creation with fresh vegetables of the day (vg) 32

SIDES



broccoli 12
steamed with hollandaise sauce

lyonnaise potatoes 12
sauteed onions

creamy potato 14
carbonara
crusted with gorgonzola

fresh asparagus (vg) 13
grilled or steamed

creamy spinach 13
pernod scented cream

crab mac+cheese 15
fino sherry cream

sauteed mushrooms + 13
onions
garlic butter and thyme

au gratin potatoes (v) 13
white cheddar cream, parmesan
panko crust

(v) Vegetarian | (vg) vegan