

## **Appetizers**

XO Tempura Sushi Roll

Ahi Tuna, Crab, Avocado, Cream Cheese, Spicy Ginger Mayo, Wasabi Tobiko

Spicy Lobster Sushi Roll

Lobster, Cucumber Avocado Watercress

Chilled Seafood Platter

Crab Legs, Jumbo Shrimp, Lobster Salad, Oysters, Trio of Sauces

For 2 For 4

Blackened Grouper Tacos

Avocado Puree, Mango Salsa, Jalapeno Aioli

U5 Jumbo Shrimp Cocktail

Avocado Salsa, Cocktail Sauce, Meyer Lemon Sorbet

XO Lump Crab Cake

Cajun Lobster Sauce

Fried Tiger Shrimp

Spicy Chili Sauce, Lemon Aioli

Fried Calamari

Cherry Peppers, Tossed in Lemon Garlic Butter, Rosemary Aioli

Wild Mushroom Ravioli

Mushroom Truffle Cream Sauce, Fried Leeks

## **Salads**

Fresh Mixed Greens

Apple, Pear, Dried Cranberry, Shaved Fennel, Spiced Pecan, Honey Balsamic Vinaigrette

Grilled Romaine Caesar Salad

Oven Roasted Tomatoes, Slivered Garlic, Focaccia Crouton, Caesar Dressing

Iceberg and Boston Lettuce Wedge

Pepper Lavash, Applewood Smoked Bacon, Cherry Tomato, Creamy House Ranch or  
Bleu Cheese Dressing

Roasted Beet and Goat Cheese Napoleon

Roasted Beets, Arugula, Extra Virgin Olive Oil, Avocado, Blood Orange Balsamic  
Reduction

## **USDA Prime Steaks**

Filet

7 oz. Center Cut 10 oz. Double cut

Bone in Filet

12 oz. Center Cut

New York Strip

12 oz. 18 oz.

Bone In Ribeye

18 oz

Delmonico

16 oz

Porterhouse

24 oz

A-9 Wagyu Strip Steak

10 oz Greg Norman Ranch, Australia

A-8 Wagyu Tomahawk Ribeye

24 oz

## **Toppings**

Crab Oscar

Crab Meat, Bearnaise, Asparagus

Lobster Oscar

Lobster Claw Meat, Bearnaise, Asparagus

Blue Cheese

Foie Gras Butter

## **Sauces**

Peppercorn Demi-Glace

Horseradish cream

Hollandaise

Béarnaise

Chimichurri

XO Steak Sauce

Red Wine Reduction

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Horseradish cream

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Béarnaise  
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XO Steak Sauce  
Red Wine Reduction

## **Other Meats, Chops and Racks**

New Zealand Lamb Rack

Dijon Mustard and Pistachio Crusted, Rosemary Mint Demi Glace

Twin Filet Medallions

Topped with XO Cognac Cream Sauce and Shrimp, Au Gratin Potatoes, Sauteed Spinach

Petite Surf and Turf

Petite Filet Au Poivre, Grilled Jumbo Prawn, Purple Peruvian Pommes Puree,  
Butterscotch Baby Carrots, Chive Oil

Veal Scallopini

Bread Veal, Warm Spinach, Arugula and Crab Meat Salad, Pomodoro Sauce, Parmigiano  
Reggiano

Spicy Kobe Burger

Hot Pepper Relish, Pepper Jack Cheese, Lettuce, Tomato, Spicy House Mayo, Fresh Cut  
Fries

## **Lobster, Crab Legs and Shrimp**

Butter Poached Lobster Tail

Can be added to a steak or ordered a la carte.

8 oz 16 oz

King Crab Legs

16 oz Can be added to a steak or ordered a la carte.

Jumbo Shrimp, Breaded or Grilled

Can be added to a steak or ordered a la carte.

## **Chef Compositions**

Pan Roasted Chilean Sea Bass

Lobster Ravioli, Sauteed Baby Spinach, Lemon Saffron Beurre Blanc

Pan Seared Diver Sea Scallops

Asparagus, Fresh Corn and Smoked Bacon Risotto, Wasabi Cream Sauce

Five Pepper Seared Ahi Tuna

Coconut and Ginger Sticky Rice, Butterscotch Glazed Carrots, Sweet and Spicy Soy Drizzle  
Blackened Lacquered Salmon  
Fingerling Potato, Asparagus, Onion and Blue Cheese Hash  
Bell & Evans Chicken with Prosciutto and Mozzarella  
Roasted Redskin Potato, Rosemary Cream Sauce  
Linguine de Mare  
Jumbo Shrimp, Scallop, Mussels and Clams, Aglio E Olio or Red Sauce  
Rigatoni with Peppercorn Crusted Tenderloin Tips  
Oven Roasted Tomato, Mushroom, Caramelized Onion, Red Pepper, Asparagus, Scallion, Creamy Cognac Demi Glace

Loaded Baked Potato  
Vermont Cheddar, Applewood Smoked Bacon, Sour Cream  
Creamy Potato Au Gratin  
Roasted Garlic Mashed Potato  
Spicy Sweet Potato JoJo Fries  
XO Fries  
Shaved Parmesan Cheese, Truffle Oil  
Applewood Bacon and Blue Cheese Croquettes

## **Sides**

Truffled Creamy Sweet Corn  
Garlic Roasted Brussels Sprouts with Bacon  
Spicy Onion Straws  
Tabasco Aioli  
3 Cheese Truffle Mac with Peas and Prosciutto

Wild Mushroom Risotto  
Grilled Vegetables with Balsamic Reduction  
Garlicky Green Beans  
Szechuan Green Beans  
Steamed Broccoli with Hollandaise  
Steamed Asparagus  
Sautéed Garlic Spinach  
Caramelized Onions and Portabello Mushrooms

## **Soup**

Southern Style Crab Bisque  
French Onion Soup, Gruyere Cheese