Life is Short, Order Dessert First  9.00
Molten Lava Cake with Caramelized Rum Soaked Bananas, Whipped Cream and Chocolate Sauce
Lemon Meringue Tart with Dried Cherry Compote and Lemon Confit
Trio of Sorbet with Pistachio Biscotti
Trio of Crème Brûlée
Party of Many Chocolates  15.00

First Flavors
Goat cheese, roasted red pepper, portabello mushrooms, fingerling potatoes, purple beets, cherry tomatoes, baby greens and lemon vinagrette  12.00
“Egg Free” Caesar Salad with hearts of romaine, E.V.O.O., anchovies, lemon, Dijon mustard, and crisp garlic crostini  8.50
Mixed organic, baby green salad with fennel, shallots, chives, sweet soy vinaigrette or balsamic vinagrette, ripe tomatoes and chervil  8.50
Artichoke ravioli, parmesan broth, spinach, roasted pine nuts, shaved parmesan and lemon zest  10.50
Wood Oven Fired Pizza with spicy tasso ham, sweet potato grits, carmelized onions  12.00
Salmon Pastrami with chopped saled, honey mustard vinaigrette, pumpernickle toast  12.00
Crisp Calamari in rice flour, smoked jalapeno mayonnaise, chopped hot peppers  8.50
Seared Tuna Sashimi with Wasabi yuzu vinaigrette, shiso leaves, togarashi and daikon petite salad  12.50
Grilled jumbo shrimp with passion fruit sauce, orange, joiaoma and cilantro  11.00
Lobster wonton ravioli with Thai mango dipping sauce  9.00
5 Spice Duck Confit Spring Rolls with pear jam, sauteed watercress and duck dami glace  9.00
Bento Box Appetizer Sampler for Two - Calamari in rice flour with smoked jalapeno mayonnaise, lobster wonton ravioli, The mango dipping sauce, Beef Salay with Sesame noodles, Portobello Mushroom Fries  15.00

Extra Ordinary Entrees
2 lb Maine Lobster, sweet roasted garlic custard, sweet corn succotash, beurre blanc  38.00
Oven Roasted Cod, ginger scented carrot puree, golden roasted potatoes, snow pea shoots and pickled daikon  22.00
Roasted Lamb Sirloin, garlic herb crusted, wild mushroom bread pudding, asparagus and lamb jus  29.00
Grilled Filet Mignon, loie gras, mushroom ragout, thyme scented potato anna, vidalia onion jam and sauce au poivre  33.00
Seawed Sushi Quality Tuna Steak, purple sticky rice, baby Japanese eggplant, sauce charmoula  26.00
Bacon Wrapped Monkfish, sage smoked flagel beans, baby Russian kale and Zinfandel wine sauce  24.00
Oven Roasted Chicken with sweet brown butter, oyster mushrooms, salsify, creamy polenta and roasted sweet garlic confit  20.00
Duets of Duck: braised Asian spiced duck leg and pan seared breast with leg, shiitake and cabbage dumplings, toasted cashews and natural juices  25.00
Tagliatelle with pancetta hash, asparagus, porcini cream sauce, crisp sage  18.00

Steakhouse Menu
We serve only USDA Prime Sirloin
Aged at least 5 - 6 weeks for maximum flavor and tenderness.

New York Sirloin 16 oz., The Very Best!  27.00
Mil-LED Veal Chop with rosemary jus 16 oz.  25.00
Bone in Ribeye Steak, 28 oz., Our Most flavorful steak. Not for the Meek!!  26.00

Sides
“Real” garlic smashed potatoes  5.00
Golden roasted potatoes  5.00
Oven roasted asparagus  7.00
Portabella mushroom fries  6.00

Steak Sauces
Zinfandel | Au poivre | Charmoula

Words of Art: Bar Mural, Cheryl Bready, Acrylic Mini Portraits, Brent Bah spectacular, Black Screen Nudes, Eric Boyer; Hanging Chariot Box with Nails, Peter Dapperrock; Copper Light Sources, Viny LaVallia; Jack-in-the-Box Lamp, David Macaulay and Ruthie Murray, Crystal Bust, Steven Wenberg; Ink Figures, Janice Isaac; Gray Lady Sculpture, Madeleine Weiner.
EXTRAORDINARY COCKTAILS 8.5

Prickly Pear Margarita
Cuervo Gold Tequila, Cointreau, Prickly Pear Juice and a Splash of Lime Juice

Love Potion #9
Red Alize, Orange Juice, Ketel One Vodka

Big O Cosmo
Bacardi O, Triple Sec, Citrus Juice, and a splash of Cranberry

XOXO
Bombay Sapphire Gin, Martini & Rossi Italian Vermouth, Garnished with Gorgonzola Stuffed Olives

Champagne Cosmopolitan
Absolut Citron, Triple Sec, Splash of Lime and Cranberry Juices, Touch of Chambord and Piper Sonoma

Flirting with Style
Stoli Razz, Cointreau, Pineapple & Cranberry Juices, a splash of Piper Sonoma, garnished with fresh raspberries

Espresso Martini
Stoli Vanilla, Kahlua, Tia Maria, Espresso

Metro Martini
Luksusowa Potato Vodka, Fresh Lime Juice, Triple Sec, and Cherry Cider an XO favorite

Red Panties
Van Hoo Vodka, Peachtree Schnapps, a Splash of Grenadine, Orange Juice and of course a Cherry

Romanza Operetta
Sky Vodka, Chambord, Splash of Cranberry and an undisclosed ingredient garnished with White Chocolate dipped Green Grapes

A TRIBUTE TO NEW ORLEANS
(beads will be given to those select few who know how to earn them)

New Orleans Cosmopolitan
Southern Comfort, Amaretto di Saronno, OJ, and Grenadine

French Quarter Limerita
Sky Citrus Vodka, Triple Sec, and Citrus Juice, garnished with a red sugared rim

Buttery Nipple
Sky Vodka, Baileys Irish Cream, Butterscotch Schnapps

Beers
Draught
Stella Artois
Beamish Irish Stout

Bottles of Beer and Stuff

Bass
Corona
Miller Lite
Harpoon IPA
Amstel Light
Mike’s Hard Lemonade
Cider-Jack
Rolling Rock
Heineken
St. Pauli Girl NA
Sam Adams
Sierra Nevada
Old Peculiar

Mineral Water
Lurisia Sparkling Water
Liter
500 ml
Evian Still Water
Liter
500 ml

IBC Root Beer

Catering for large parties and small available please call 401-273-9090