



FRUITS DE MER

LE PLATEAU

LE GRAND BOUQUET
LE MAJESTIQUE BOUQUET

HAMACHI CRUDO
CHILI OIL, GINGER OIL,
PICKLED ONIONS, MV SUMAC SALT
1/2 DOZ KATAMA BAY OYSTERS
LOCAL DOZEN LITTLENECK CLAMS

U10 SHRIMP COCKTAIL
COLOSSAL CRAB COCKTAIL
ISLAND LOBSTER COCKTAIL

SIGNATURE APPETIZERS

ESCARGOT PARISIENNE
SPINACH, MUSHROOMS
BEURRE BLANC &
RED TOASTED PANKO

FOIE GRAS CUBAN CIGARS
SWEETBREAD & GROUND LAMB
BONE MARROW & FOIE GRAS

A5 HOKKAIDO JAPANESE BEEF SUSHI
FOIE GRAS, WASABI,
BARREL AGED MAPLE SYRUP



APPETIZERS

CALAMARI FRIES
FLASH FRIED, BLOOD ORANGE AIOLI

AHI TUNA SASHIMI
GRILLED ASPARAGUS, HEARTS OF PALM,
SEA BEANS, ROASTED TOMATOES,
TOBIKO, CRISPY LOTUS ROOT,
MISO GINGER VINAIGRETTE

CHARRED SPANISH OCTOPUS
BROCCOLINI, GARBANZO BEANS,
POTATO CAKE, CHERMOULA,
GARBANZO PUREE

SNOW CRAB GUACAMOLE
FRESH AVOCADO, SNOW CRAB,
OVER SALVADORAN PICKLED CABBAGE,
TOPPED WITH POMEGRANATE SEEDS

SAUTEED PEI MUSSELS
FENNEL & SAFFRON BROTH,
TOASTED SOURDOUGH BREAD

GRILLED BACON
PETER LUGER'S STYLE,
WHOLE GRAIN MUSTARD

TUNA TARTARE
AVOCADO PURÉE, BLACK TEA GELATIN,
CUCUMBER, BLACK TOBIKO

JUMBO LUMP CRAB CAKE
GIGANTES BEANS, ROASTED RED PEPPERS,
DILL, GREEN ONIONS, OLD BAY AIOLI

GRILLED SUGARCANE JUMBO SHRIMP
SPICY SHRIMP, PICKLED SERRANO
& DUTCH PEPPERS, MISO GLAZE

CHAR-BROILED OYSTERS
PERUVIAN PANCA BUTTER,
LEMON & HERBS

BONE MARROW
3 BONE MARROW, FOIE GRAS BUTTER,
PRESERVED, LEMON, WATERCRESS,
GRILLED BREAD

HORIAS PITA POCKET
PITA POCKET STUFFED WITH LAMB KEBAB,
FRISÉE SALAD, TAHINI SAUCE

ROASTED CAULIFLOWER
ZATAR OIL MIX, CAULIFLOWER, TZATZIKI SAUCE,
KOREAN CHILI SAUCE, POMEGRANATE

STREET STYLE SHAWARMA TACOS
ROTISSERIE LAMB & VEAL, CILANTRO TAHINI
& AMBA SAUCE, FRENCH FETA, MINI PITA BREAD

LAMB KUFTA
ROASTED EGGPLANT, AMBA SAUCE,
TAHINI SAUCE & FRISÉE SALAD

INDIVIDUAL PIZZAS

MARGHERITA
TOMATO SAUCE, MOZZARELLA,
TOPPED WITH ZA'ATAR HERBS

NEAPOLITAN PESTO PIZZA
BURRATA, MOZZARELLA, GARLIC OIL,
ROASTED RED PEPPERS,
PEPPER FLAKES, ARUGULA

HOUSE-MADE SOUPS

ATLANTIC CLAM CHOWDER

OLD-FASHIONED TOMATO BISQUE

SALADS

SALAD CAPRESE
ITALIAN BURRATA, HEIRLOOM
TOMATOES, ROASTED PEPPERS,
HOUSE MADE PESTO SAUCE

TRADITIONAL CAESAR SALAD
CHOPPED ROMAINE,
CLASSIC CAESAR DRESSING,
PARMESAN, HERBED CROUTONS

LOBSTER ARUGULA SALAD
FRESH LOBSTER,
BABY ARUGULA & ROMAINE,
WALNUTS, CRANBERRIES,
STRAWBERRY VINAIGRETTE

BEET SALAD
ROASTED RED, YELLOW & CANDY BEETS,
SPICY PECANS, ARUGULA, BABY PEARS,
RED ONIONS, GOAT CHEESE CREAM

WATERMELON AND FETA SALAD
CUBED WATERMELON & FRENCH FETA,
KALAMATA OLIVES,
FENNEL & ARUGULA SALAD

GRILLED PEACH SALAD
FRISÉE, RADDICCHIO & BABY KALE,
BLUE CHEESE, POMEGRANATE SEEDS
& LEMON-THYME VINAIGRETTE

WEDGE SALAD
ICEBERG WEDGE, TOMATO,
BLUE CHEESE DRESSING,
BACON CRUMBLES

HOUSE MIXED GREENS
CUCUMBER, CHERRY TOMATO,
CHOICE OF DRESSING

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

STEAKS & CHOPS



NAUGHTY SALT



ALL OF OUR STEAKS ARE PRIME DRY-AGED



PRIME FILET MIGNON 10 OZ

HOUSE MARINATED CAJUN RIBEYE 20 OZ

SPICY CRAWFISH HOLLANDAISE

PRIME FILET AU POIVRE 10 OZ

BONE-IN RIBEYE 20 OZ

SKIRT STEAK 14 OZ
CHARRED ONION PURÉE,
CILANTRO CITRUS SAUCE

PRIME SIRLOIN STEAK 16 OZ

GRILLED PRIME COLORADO LAMB CHOPS

SAFFRON RISOTTO, RED WINE
& VEGETABLE NATURAL REDUCTION

16 OZ MILK FED VEAL CHOP PARMESAN

POMODORO SAUCE, BURRATA CHEESE, BASIL LEAVES

A5 HOKKAIDO JAPANESE BEEF WAGYU

*RARE TO MED-RARE ONLY

WAGYU STEAK 6 OZ



ENHANCE YOUR CUT OF STEAK WITH ONE OF OUR SIGNATURE TOPPINGS

FOIE GRAS

SUMMER TRUFFLE & MADEIRA REDUCTION

CABRALES CHEESE

OSCAR STYLE

HOUSE SPECIALTIES

POUR DEUX

MOROCCAN CHICKEN & OLIVES TAGINE

BRAISED THIGHS, COUSCOUS, RAISINS,
GREEN OLIVES, YOGURT SAUCE, FRESH FIGS,
PISTACHIOS, LEMON PRESERVE

LOBSTER COPPER POT PIE

2 LB SEMI DE-SHELLED LOBSTER,
BABY CARROTS, FINGERLING POTATOES,
LEEK, SPINACH, AMERICANE SAUCE

2 1/2 LB CRACKLING PORK SHANK

BACON & BEER BRAISED SAUERKRAUT,
CILANTRO CITRUS SAUCE,
SERRANO POLENTA

STEAK TAGLIATA

SLICED PRIME DRY AGED 16 OZ SIRLOIN
TOPPED WITH BABY ARUGULA,
SHAVED PARMESAN & DRIZZLED
WITH EXTRA VIRGIN OLIVE OIL

LOBSTER RAVIOLI

BEURRE BLANC, CHILI FLAKES, CHIVES,
BOTTARGA BREAD CRUMBS

FRESH FISH

ISLAND COD

TOMATO CRUSTED COD,
CHORIZO BUTTER SAUCE,
MUSSELS, FRIED TOMATILLO

1 1/2 LBS ALASKAN KING CRAB

LOCAL COLD WATER LOBSTER

MKT PRICE

AHI TUNA

BULGAR WHEAT, KALAMATA
OLIVES, TOMATOES, CAPERS,
LEMON & PARSLEY

SWORDFISH STEAK

GRILLED SWORDFISH, SQUID INK
HOLLANDAISE, GREEN ONIONS, MV SALT

SEARED FAROE ISLANDS SALMON

ENGLISH PEA RAVIOLI,
PEA & CARROT MASH



SUMAC SALT

BRANZINO

WHOLE AND CHAR-BROILED, LEMON PRESERVES AND HERB MARINADE

MUSSELS ET FRITES

PEI MUSSELS, FENNEL & SAFFRON BROTH, FRIES

MOROCCAN STYLE SEARED DORADE

DORADE, MOROCCAN SAUCE, CURLY CELERY SALAD

SLOW BAKED JUMBO LUMP CRAB CAKES

GIGANTES BEANS, ROASTED RED PEPPERS,
DILL, GREEN ONIONS, OLD BAY AIOLI

OSSO BUCCO

TUSCAN STYLE VEAL OSSO BUCCO,
CRISPY CAVATELLI, RED WINE PAN JUS

HERB-ROASTED AMISH CHICKEN

SAUTÉED SPINACH, ROASTED
TOMATOES, ARTICHOKE HEARTS

BLACK TRUFFLE LOBSTER MAC & CHEESE

ORECCHIETTE PASTA, LOBSTER,
SUMMER TRUFFLES, SAUCE AU FROMAGE

BURGERS & SANDWICHES

ATLANTIC BURGER

10 OZ PRIME CAJUN BURGER,
FRENCH FETA CHEESE, TATZIKI SAUCE,
FENNEL ARUGULA SALAD, CITRUS OIL

CLASSIC BURGER

10 OZ PRIME BURGER,
CHOICE OF TOPPINGS, FRENCH FRIES

ON THE SIDE

ROASTED FRESH ROMA TOMATOES

SAUTÉED ITALIAN ARTICHOKE

FINGERLING POTATOES

GRILLED ASPARAGUS

SHISHITO PEPPERS

GOURMET SIDES

CREAMED SPINACH VOL AU VENT

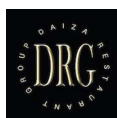
CHARRED BAKED POTATO

SAUTÉED BUTTON MUSHROOMS

CRISPY BRUSSELS SPROUTS

FRENCH/TRUFFLE FRIES

POTATOES AU GRATIN



Created and Operated by Daiza Restaurant Group LLC.

Executive Chef, Mauricio Librado

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS CAN INCREASE THE RISK OF FOODBORNE ILLNESS.