



FRUITS DE MER

MEDITERRANEAN TUNA TARTARE

EGGPLANT MOUSSE, CUCUMBER, TOBIKO, SESAME OIL, LEMON JUICE, EVOO, MICRO CILANTRO, RADISHES

1/2 DOZ KATAMA BAY HONEYSUCKLE OYSTERS



TOSCANO CARPACCIO

SOGNO TOSCANO OCTOPUS SALAMI, TUNA BRESAOLA, LIME ZEST, GUINDILLA PEPPERS, ARUGULA & FENNEL SALAD

U10 SHRIMP COCKTAIL

LE MAJESTIQUE BOUQUET

OYSTERS, SAFFRON SHRIMPS, CRAB MEAT, 1/2 LOBSTER, TUNA TARTARE, SALMON TARTARE, TAHINI IRISH MUSTARD SAUCE, HORSERADISH COCKTAIL SAUCE, CUCUMBER MIGNONETTE

ADD CAVIAR (28g)

STARTERS

ITALIAN FRIED ARTICHOKES

MARINATED ARTICHOKES, HARISSA & LEMON PRESERVED AIOLI

OCTOPUS AL PASTOR

CHARRED GUAJILLO OCTOPUS, JICAMA SALAD, GRILLED PINEAPPLE

SAUTÉED PEI MUSSELS

FENNEL & SAFFRON BROTH, TOASTED SOURDOUGH BREAD

CHARBROILED OYSTERS

KATAMA BAY OYSTERS, MAÎTRE D' BUTTER, PARMESAN

JUMBO LUMP CRAB CAKE

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

GRILLED BACON

PETER LUGER'S STYLE, WHOLE GRAIN MUSTARD

CANTABRIAN ANCHOVIES

SPANISH GUINDILLA PEPPERS, SPANISH ANCHOVIES, GRILLED SAN MARZANO TOMATO BREAD

STREET STYLE SHAWARMA TACOS

ROTISSERIE LAMB & VEAL, CILANTRO TAHINI & AMBA SAUCE, FRENCH FETA, PITA BREAD

ULTIMATE FOIE GRAS

SEARED FOIE GRAS, FOIE GRAS PARFAIT, ROSE PETAL JAM, POMEGRANATE BABY PEARS, GELATIN & BRAISED BALSAMIC FIG

ESCARGOT DIJONAISE

FRENCH ESCARGOT, PERSILLADE SAUCE, WHOLE GRAIN MUSTARD SAUCE, HERBED FRENCH PUFF PASTRY

LAMB KUNAFEH

SAUTÉED GROUND LAMB OVER SHREDDED PHYLLO, TOPPED WITH FOIE GRAS & SUMAC AIOLI STUFFED MEDJOOOL DATE

DRY AGED STEAK TARTARE

DRY AGED SIRLOIN, CAPERS, CORNICHONS, HOLLANDAISE SAUCE, ASH ONION CRÈME FRAICHE, POTATO NEST

SOUPS & SALADS

CHOPPED KALE SALAD

ROASTED PEANUTS, SHREDDED CABBAGES, CILANTRO LEAF, CUCUMBERS, PICKLED RED ONIONS, PINE NUT DRESSING, PARMESANO REGGIANO

WATERMELON AND FETA SALAD

CUBED WATERMELON & FRENCH FETA, KALAMATA OLIVES, FENNEL & ARUGULA SALAD, OREGANO VINAIGRETTE

LOBSTER ARUGULA SALAD

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

TRADITIONAL CAESAR SALAD

CHOPPED ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN, HERBED CROUTONS

ROASTED BEET SALAD

ROASTED BEETS, BEET CHIPS, GOLDEN RAISINS POMEGRANATE SEEDS, HONEY YOGURT SAUCE, BABY PEARS, GOAT CHEESE CREAM, PECANS

BURRATA DI BUFALA

FRESH MINT GREMOLATA, GRILLED BABY ARTICHOKE, ITALIAN SEMI DRY TOMATOES

ATLANTIC CLAM CHOWDER

OLD FASHIONED TOMATO BISQUE

BURGERS AND SANDWICHES

ATLANTIC BURGER

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

IMPOSSIBLE BURGER

VEGETARIAN PLANT BASED "MEATY" BURGER, CILANTRO SALAD, CHEDDAR CHEESE, AVOCADO, FRENCH FRIES (LUNCH ONLY)

CLASSIC BURGER

10 OZ PRIME BURGER, CHOICE OF TOPPINGS, FRENCH FRIES

LOBSTER CROISSANT

AVOCADO PURÉE, TOMATO, SIDE SALAD (LUNCH ONLY)

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

MAIN COURSE



ALL OF OUR STEAKS ARE PRIME DRY AGED



Proudly serving expertly crafted USDA Prime from industry leading Allen Brothers of Chicago,
the premier purveyor of the finest USDA Prime meats.

PRIME FILET MIGNON 10 OZ

DRY AGED 16 OZ SIRLOIN
30 DAY PRIME, DRY AGED SIRLOIN,
BONE MARROW, MAÎTRE D' BUTTER

PRIME FILET AU POIVRE 10 OZ

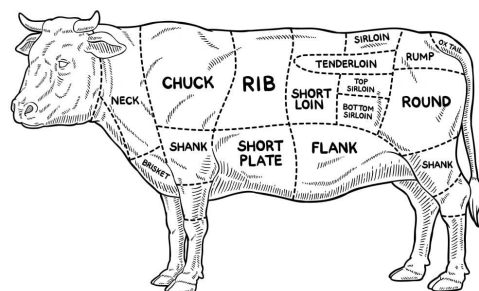
16 OZ STEAK TAGLIATA
SLICED PRIME DRY AGED 16 OZ SIRLOIN
TOPPED WITH BABY ARUGULA,
SHAVED PARMESAN & DRIZZLED EVOO

DRY AGED 20 OZ RIBEYE
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,
BONE MARROW, MAÎTRE D' BUTTER

PRIME DRY AGED TOMAHAWK
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,
ROASTED TOMATOES ON THE VINE, ASH BUTTER

16 OZ MILK FED VEAL CHOP PARMESAN
POMODORO SAUCE, MOZZARELLA/PARMESAN CHEESE, BASIL LEAVES

HARISSA CRUSTED LAMB CHOPS
HARISSA MARINATED LAMB CHOPS, HUMMUS,
MOROCCAN CHICKPEAS, HARISSA SAUCE



ENHANCE YOUR CUT OF STEAK WITH ONE OF OUR SIGNATURE TOPPINGS

POINT REYES BLUE CHEESE

FOIE GRAS

OSCAR STYLE

FRESH FISH

ROASTED ALASKAN KING CRAB
DESHELLED KING CRAB LEG, HERB BUTTER,
CRISPY BASIL, MELTED YUZU BUTTER & LEMON LEAVES

MOROCCAN FILET OF COD
TOMATO CRUSTED COD, MOROCCAN
SAUCE, ROSE PETALS, FENNEL SALAD

WILD SALMON
ENGLISH PEA RAVIOLI,
PEA MASH & CARROT

BRANZINO
WHOLE AND CHARBROILED, LEMON
PRESERVES AND HERB MARINADE

ATLANTIC SPECIALTIES

2 1/2 LB CRACKLING PORK SHANK
BACON & BEER BRAISED SAUERKRAUT,
SERRANO POLENTA, WATERCRESS SALAD

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

**BLACK TRUFFLE
LOBSTER MAC & CHEESE**
ORECCHIETTE PASTA, LOBSTER,
SUMMER TRUFFLES, SAUCE AU FROMAGE

U10 ANGRY SHRIMP
U10 SHRIMPS, SPICY BUTTER SAUCE,
CRISPY BASIL & GARLIC CHIPS, ROASTED
GARLIC MASHED POTATOES, FENNEL OIL

LOBSTER RAVIOLI
BEURRE BLANC, CHILI FLAKES,
CHIVES, BOTTARGA BREAD CRUMBS

ROASTED MEDITERRANEAN CHICKEN
SAUTÉED ARUGULA, ROASTED TOMATOES,
ARTICHOKE HEARTS

ON THE SIDE

SHISHITO PEPPERS
ITALIAN ARTICHOKE
SAUTÉED WILD MUSHROOMS

CREAMED SPINACH
GRILLED ASPARAGUS

FRENCH FRIES
POTATOES GRATIN
STEAKHOUSE CHARRED ONIONS

Created and Operated by Lyon & Co. Hospitality Group LLC

Executive Chef, Maurício Librado

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