



FRUITS DE MER

LE MAJESTIQUE BOUQUET

OYSTERS, SAFFRON SHRIMPS, CRAB MEAT, LOBSTER MEAT, TUNA TARTARE, CURED SALMON, TAHINI IRISH MUSTARD SAUCE, CUCUMBER MIGNONETTE



U10 SHRIMP COCKTAIL

SEABREAM TARTARE MEDITERRANEAN SEABREAM, FALAFEL CRUMBLES, HARISSA, RED ONIONS, PRESERVED LEMONS, SUMAC, ZAATAR PITA BREAD

1/2 DOZ KATAMA BAY HONEYSUCKLE OYSTERS

MEDITERRANEAN TUNA TARTARE EGGPLANT MOUSSE, CUCUMBER, TOBIKO, SESAME OIL, LEMON JUICE, EVOO, MICRO CILANTRO, NORI & RICE CHIPS

SPECIALTIES

BIG EGO CIGARS

VEAL SWEETBREADS, BEEF CHEEKS, FOIE GRAS, SALSA VERDE, PARSLEY, SUMAC, RED ONIONS, LEMON PRESERVE, TZATZIKI

SWEETBREAD SHAKSHUKA

ANGRY SWEETBREADS, MOROCCAN SPICY SAUCE, POACHED EGGS, TAHINI SAUCE, SOURDOUGH BREAD

CAULIFLOWER STEAK

RED BEET YOGURT SAUCE, HERB BUTTER, SALSA MACHA, LABNEH TZATZIKI SAUCE

ARAYES

BEEF KUFTA IN PITA, AMBA AIOLI, TAHINI YOGURT SAUCE, GRILLED VEGETABLE, HOMEMADE PICKLED VEGETABLES

STREET STYLE SHAWARMA TACOS

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

MUSHROOM POLENTA & TEA

WILD MUSHROOM TRUFFLE POLENTA, MUSHROOM CONSOMME, KING MUSHROOM

PARISIAN DRY AGED STEAK TARTARE

45 DAYS DRY AGED SIRLOIN STEAK, POTATO NEST, BÉARNAISE SAUCE, CAPERS REMOULADE, QUAIL EGG, HORSERADISH CREME FRAÎCHE

STARTERS

FRESH LOBSTER VOL AU VENT WITH CAVIAR

SOUTH AFRICAN LOBSTER TAIL, VOL AU VENT SHELL, BEURRE MONTE SIBERIAN CAVIAR, POACHED EGG, CHIVE OIL

SAUTÉED PEI MUSSELS

FENNEL & SAFFRON BROTH, TOASTED SOURDOUGH BREAD

TUSCAN HOMEMADE MEATBALL

GRANDMA'S HOMEMADE MEATBALL, POMODORO SAUCE, RICOTTA SALATTA CHEESE, BLACK TRUFFLE TRILLS, GARLIC CONFIT CROSTINI

CHARBROILED OYSTERS

KATAMA BAY OYSTERS, MAÎTRE D' BUTTER, PARMESAN

ITALIAN FRIED ARTICHOKEs

TEMPURA MARINATED ARTICHOKEs, HARISSA & LEMON PRESERVED AIOLI

OCTOPUS AL PASTOR

CHARRED GUAJILLO OCTOPUS, JICAMA SALAD, GRILLED PINEAPPLE

JUMBO LUMP CRAB CAKE

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

SOUPS & SALADS

CHOPPED KALE SALAD

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

BAZAAR SOUK SALAD

ORGANIC GREENS, BRAISED CHICKPEAS, POMEGRANATE SEEDS, CUCUMBERS, TOMATOES, GRAPES, PISTACHIOS, MINT LEAVES, FETA CHEESE, MUSTARD & WALNUT VINAIGRETTE

LOBSTER ARUGULA SALAD

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

TRADITIONAL CAESAR SALAD

CHOPPED ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN, HERBED CROUTONS

WATERMELON AND FETA SALAD

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

BURRATA DI BUFALA

FRESH MINT GREMOLATA, ARTICHOKEs, HEIRLOOM TOMATOES, MAHAMMARA SAUCE

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.

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

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, HERB BUTTER

45 DAYS DRY AGED CAJUN TOMAHAWK
48 OZ CAJUN MARINATED, ROASTED GRAPES,
LONG HOT PEPPER & BONE MARROW SALAD

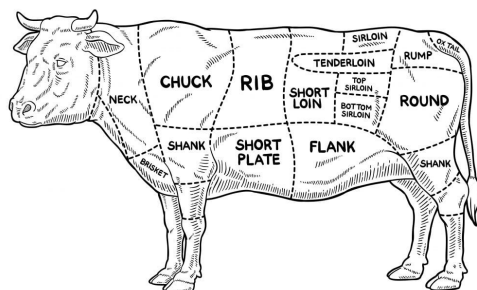
KASBAH LAMB CHOPS
HARISSA MARINATED AUSTRALIAN LAMB CHOPS,
MOROCCAN CHICKPEAS, SALSA VERDE, HUMMUS

16 OZ MILK FED VEAL CHOP PARMESAN
POMODORO SAUCE, MOZZARELLA/PARMESAN CHEESE,
SIDE OF GARLIC CONFIT & EVOO FRESH SPAGHETTI

PRIME FILET MIGNON 10 OZ

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



A5 MIYAZAKI STRIPLOIN
6 OZ A5 STRIPLOIN, ROASTED MAITAKE
MUSHROOMS, BRAISED CIPOLLINI FRENCH
ONIONS, MV NAUGHTY SALT

ENHANCE YOUR CUT OF STEAK WITH ONE OF OUR SIGNATURE TOPPINGS

AU POIVRE SAUCE POINT REYES BLUE CHEESE FOIE GRAS OSCAR STYLE LOBSTER TAIL

FRESH FISH

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

DOVER SOLE
PAN SEARED DOVER SOLE, CAPER BUTTER SAUCE,
ROASTED LEEKS, TRUFFLE CELERY PAVÉ, KING MUSHROOM
(DINNER ONLY)

CHILEAN SEA BASS
AJI PANCA SAUCE, GRILLED
VEGETABLES, FRIED LEEK

BRANZINO
WHOLE AND CHARBROILED, LEMON
PRESERVES, HERB MARINADE

WILD SALMON
ENGLISH PEA RAVIOLI,
PEA MASH & CARROT

ATLANTIC SPECIALTIES

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

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

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

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

**BLACK TRUFFLE
LOBSTER MAC & CHEESE**
FRESH CRESTE DI GALLO PASTA, LOBSTER,
SUMMER TRUFFLES, SAUCE AU FROMAGE

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

BEMKA ROYAL SIBERIAN CAVIAR & TRUFFLE FRENCH FRIES
Created and Operated by Lyon & Co. Hospitality Group LLC

Executive Chef, Mauricio Librado

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