



SIZZLE

for the table.

GF GLUTEN-FRIENDLY
V VEGETARIAN

Small Bread Service 4

Sliced Sourdough Baguette, Herbed Butter Spread.

* Crostini Trio 12

Three styles of Bruschetta, one of each: Smoked Salmon over whipped Cheese Spread, sliced Bistro Filet over creamy Horseradish and Wild Mushroom Ragout, melted Swiss, Tomato Glaze.

Heirloom Tomato Wedges 12

Vine-ripened Heirloom Tomato, served over a whipped spread of Burrata, Ricotta and Parmesan Cheeses, topped with Crispy Potato Nests.

Limoncello Shrimp 14

Six Jumbo Shrimp sautéed in a Housemade Limoncello Sauce.
Served with Sofrito, Herb Oil, Crispy Potato Nests.

* Salmon Cakes 15

Two pan-seared Salmon Cakes, served over Arugula.
Topped with Mediterranean Slaw and a Citrus Vinaigrette. Olive-Tomato Tapenade.

Chorizo Croquettes 11

Housemade Croquettes with Ground Chorizo in a light Crispy Breading.
Served over Arugula. Lemon Vinaigrette. Spicy Romesco Dip.

* Beef Carpaccio 18

Bistro Filet, sliced paper thin, layered and topped with Baby Arugula, Shaved Parmesan, Balsamic Glaze, Sea Salt & Fresh Cracked Pepper.

Spinach Artichoke Dip 13

Creamy Blend of Spinach, Artichoke Hearts & Parmesan Cheese
with housemade White Corn Tortilla Chips.

* Caviar Service 95 (PAIRING SPECIAL: 1/2 OFF Caviar Service with any Champagne Bottle)

Choice of 1 oz. . Imperial Kaluga / Amber Osetra or Siberian Baerii Caviar
served with chopped Egg, Chives & Onion. Creme Fraiche, Lemon & House-made Blinis.

Charcuterie 20

Thin-sliced Prosciutto di Parma, Spicy Capicola. Trio of Imported Cheeses:
Le Gruyere, Cambozola Soft Blue Cheese and Queso de Murcia al Vino.
Fig Jam, Olive Tapenade. Served with Crostinis.

small plates.

* Beef Tenderloin Tartare 19

Hand-cut Filet Tartar served with Egg Yolk Cremeux, Shaved Parmesan,
Potato Pave. Housemade Mustard Dressing.

* Tuna Tower 17

Diced Ahi Tuna over Chopped Tomato, Pear & Cucumbers, topped with Avocado
Mousse. Yuzu Citrus Ponzu. Served with Wontons.

* 4 Layer Seabass Ceviche 19

Chilean Seabass and Jumbo Shrimp, diced and layered with Housemade Pico &
Avocado Mousse. Fresh Citrus Marinade. Served with crispy Wontons.

salads.

Add 3oz or 6oz of Protein: 5 / 10

Bistro Filet (med), Salmon Filet, Jumbo Shrimp, Seared Ahi Tuna

GF Bistro Salad 15

Greens, Tomatoes, Cucumbers, Watermelon Radish, Feta & Pecans, Mustard Tarragon Vinaigrette.

* Hail Caesar 13

Chopped Romaine, Shaved Parmesan, Croutons, Cranberry Caesar Dressing.

V GF Garden Chickpea 16

Arugula, Chickpeas, Potatoes, Cucumbers, Peppers, Cherry Tomatoes,
Lemon Oregano Vinaigrette.

GF Heirloom Burrata 16

Vine-ripened Heirloom Tomato, Basil Pesto, Fresh Burrata over Dressed Greens,
Sea Salt & Fresh Cracked Pepper.

GF Beets, Greens & Goat Cheese 15

Diced Beets, Whipped Goat Cheese, Baby Arugula, Diced Apple & Orange, Pistachio Crumbles,
Honey Orange Vinaigrette.

GF Mediterranean Chopped 13

Arcadian Lettuce, Heirloom Tomato, Cucumbers, Garbanzo Beans, Red Onion, Greek Feta,
Olive Mix and Banana Peppers - chopped and tossed with Sherry Vinaigrette.

All our salad dressings are made in-house, fresh, without preservatives or additives

500° SIZZLE STONE

(CAREFUL: HOT STONES!)

For an incredible and unique dining experience, choose from the nearly endless combinations of proteins, sides & sauces. All proteins are quick seared in the kitchen. Simply finish them to your exact liking on the hot stone at your table.

HOW IT WORKS

You'll be served a plate with your selected sides and sauces, followed by our signature **500° SIZZLE STONE** in the center of the table. Our team will explain the cook times, let you know about what to take off the stone sooner, and what to leave on the stone, ensuring every bite is hot and cooked just to your liking.

Bite by bite: Slice, sear, dip & enjoy. That's how we Sizzle!

sizzle stone for one

Served with 2 Sides and 3 Sauces of your choice

Choose Two	(6 oz)	\$28
Choose Three	(9 oz)	\$34
Choose Four	(12 oz)	\$40

sizzle stone for two

Served with 2 Sides and 3 Sauces of choice for each guest

Choose Four	(12 oz)	\$53
Choose Five	(15 oz)	\$59
Choose Six	(18 oz)	\$65

CAUTION: The Sizzle Stones arrive to the table at 500 degrees. We advise extreme caution TO NOT TOUCH THE STONE OR TRAY, as this could result in serious injury. Please always ask our staff for assistance. **WARNING:** Consuming raw or undercooked food may result in food-borne illness.

GF GLUTEN-FRIENDLY V VEGETARIAN

Choose your proteins.

All are GF

* LAND: (3 oz)

- Bistro Filet
- Angus Beef Filet +5
- Duck Breast +4
-  Venison Filet +6
-  Wagyu BMS5 Filet +16
- Lamb Tenderloin +5
- Picanha +3

* SEA: (3 oz)

- Chilean Seabass +9
- Jumbo Shrimp
- Salmon
- Ahi Tuna
- Coldwater Lobster Tail +9

VEG: (4.5 oz)

- Portabello
- Cauliflower Steak

Add on:

 Authentic A5 Japanese Wagyu Steak: 1oz 14 2oz 27 3oz 39

Highly marbled A5 Japanese Wagyu is arguably the most prized steak of all! Served with a Certificate of Authenticity.

two sides.

All are V All except Brussels & Polenta are GF

STARCHES:

- Crispy Polenta Cake
- Mediterranean Rice
- Potato Gratin
- Red Skin Garlic Mash
- Truffle Fries +3

VEGGIES:

- Broccolini +3
- Small House Side Salad
- Asparagus +3
- Classic Ratatouille
- Crispy Brussels +3
- La Carotte Rôties

three sauces.

All are V All except Spicy Romesco are GF

WARM:

- Au Poivre (Peppercorn Cream Sauce)
- Béarnaise (Creamy Tarragon)
- Burgundy (Classic Demi Glace)
- Cowboy Butter (Herb Compound Butter)
- Mushroom Truffle (Demi Glace)

CHILLED:

- Chimichurri (Chopped Green Herb Sauce)
- Horseradish (Spicy & Creamy Dip)
- Roast Fennel Pepper Relish (Diced Veggie Melange)
- Spicy Romesco (Red Pepper, Tomato & Herbs)
- Thai-style Umami (Savory Sweet & Spicy)

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

chef selections.



* Wilderness Burger 26

8oz patty with a wild blend of Bison, Wagyu, Venison and Wild Boar. Stacked with Beefsteak Tomato, Mediterranean Slaw, Swiss Cheese. French Fries, small House Side Salad. Romesco Sauce.



GF Chicken Paillard 23

Airline Chicken Breast, pan-fried and served over Mashed Potatoes, Arugula & Shaved Parmesan with a Vierge Sauce.



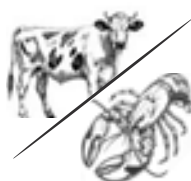
GF * Bone-in 12oz Pork Chop 30

Frenched Newport Pride Pork Chop. Sous-Vide cooked & finished on the grill. Served with Polenta Cake and Asparagus. Red Wine Demi-Glace.



GF Wild Chilean Seabass 39

Tender Wild Chilean Seabass fillet. Served with Mediterranean Rice and Ratatouille. Sauce of your choice.



GF * Sip & Sizzle Surf & Turf 48

Two 3 oz Angus Filet Medallions paired with a 4 oz Coldwater Lobster Tail. Red-Skin Potato Mash, Broccolini. Served with 3 Sauces of your choice.



GF V Cauliflower Steak 18

Tender Cauliflower Steak, Pan seared, served over Beetroot Puree. Herb Oil.



GF * Seared Duck Breast 38

Pan-seared duck breast with Tomato Fig Marmalade. Potato Gratin, Crispy Brussels Sprouts.

after dinner.

desserts.

House-churned Soft Serve Ice Cream

Classic Vanilla 7

Silky Vanilla Soft Serve, clean and pure.

Mediterranean 9

Classic Vanilla with Extra-Virgin Olive Oil, Coarse Sea Salt.

Affogato al Caffè 9

Classic Vanilla 'drowned' in Fresh-Brewed Espresso.

Crème Brûlée Flight 12

Three Petit Crème Brûlées served with a Torched Sugar Crust. Pistachio + Bourbon Espresso + Grand Marnier Orange

Add a Mediterranean Soft Serve tasting portion to any dessert below +3

Key Lime Cake 8

Tangy Key Lime Mousse, White Cake, Sweet Cream Cheese Filling, Key Lime Glaze & White Chocolate Curls.

Peanut Butter Chocolate Cake 8

Chocolate Cake, Fudge Brownie, Peanut Butter Mousse.

Ube Sweet Potato Cheesecake 8

Layered Vanilla Cheesecake with naturally vibrant Ube, creamy texture & subtle nutty vanilla notes.

Chocolate Ganache Marquise 8

Rich Chocolate Mousse Cake, Dark Chocolate Ganache, Cocoa Crumble & Fresh Strawberry.

coffees.

Coffee (Custom Blend from local Roastery) 4

Cappuccino 5

Espresso: Single 3 Double 4 Macchiato 4

