



Chef Specials

Bubbly Menu

SANTA MARGARITA ROSE
GLASS \$15

CHANDON BRUT SPLIT
\$24

CHANDON ROSE SPLIT
\$24

Bubbly Cocktails

FRENCH 75
Empress 1908 Gin, Simple Syrup, Fresh Lemon Prosecco 13

MARTI'S PAMA FIZZ
Pama Liqueur, Pomm Juice, Fresh Lemon, Prosecco 12

HARRYS BAR BELLINI
White peach Puree, Prosecco 12

KIR ROYAL
Crème de cassis & Prosecco 12

SBAGLIATO
Campari, Vermouth, Prosecco 14

STARTERS

CRAB CAKES

Classic remoulade, roasted corn, mushroom and frisee \$23

AHI TUNA POKE

Crispy wonton cracker, Avocado and cucumber salad, pickled radish and carrot, ponzu sauce, micro cilantro \$16

MAIN COURSE

TOMAHAWK RIBEYE*

All-natural 24oz Tomahawk Ribeye steak char-broiled, topped with herb, garlic and shallot compound butter served with baby roasted potatoes and vegetables. \$72

PETITE FILET MIGNON*

Center cut filet mignon, mashed potatoes and house vegetable, red wine demi sauce \$37

ADD ON: TWIN BAKED STUFFED SHRIMP \$12
LOBSTER TAIL GRILLED OR STEAMED \$19

LOBSTER RAVIOLI

Lobster ravioli, slow roasted tomatoes, baby spinach, freshly shucked lobster tail & claw meat, pink vodka sauce \$34

GRILLED SWORDFISH PUTTANESCA

Wood grilled, topped with a San Marzano tomato, olives and capers \$36

Please inform your server of any Food Allergies that may require special attention
*Foodborne Illness Advisory: Raw or Partially cooked items may increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and/or animal meats that are thoroughly cooked