



## ENTRÉES

<b>GRILLED OCTOPUS PESTO BURRATA</b>	49
breaded 6 oz burrata / basil pesto filling / sun-dried tomatoes / blueberry balsamic glaze	
<b>LOCAL SNAPPER</b>	49
wild rice / roasted mushroom / creole sauce *(gf,df)	
<b>PAN SEARED HALIBUT</b>	<i>MP</i>
saffron risotto / sautéed green beans passion-fruit Cruzan rum reduction *(gf)	
<b>SHRIMP RAVIOLI</b>	46
sautéed spinach / white truffle cream / grated parmesan	
<b>BRAISED OXTAIL GNOCCHI</b>	54
potato gnocchi / sweet corn / roasted garlic nage	
<b>RACK OF LAMB</b>	56
toasted farro / sautéed kale / coconut curry sauce May Substitute TOFU \$44	
<b>CHORIZO PENNE</b>	32
penne / sausage marinara / shaved Manchego / Italian parsley Additions:* chicken \$16 * shrimp \$16 * tofu \$12 * 6oz pesto buratta \$14	
<b>PRIME NY STRIP</b>	56
garlic mash potato / baby carrots / veal glaze *(gf)	

### FRESH-CAUGHT CARIBBEAN LOBSTER *MP*

garlic truffle mashed potato / vegetable of the day / lemon butter sauce

\*\* CHECK WITH YOUR SERVER FOR AVAILABILITY \*\*