



Masquerade



COCKTAILS

Classic Negroni 11

Bombay Sapphire Gin, Carpano Antica Vermouth, Campari

Yuzu Margarita 12

Cazadores Silver Tequila, Lime juice, Yuzu, Agave

El Diablo 11

Cazadores Blanco Tequila, lime juice, Chamboard, ginger beer

Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

WINES

Le Grand Courtage Brut Rose 12 | 48

Burgundy, France

Mouton Cadet Bordeaux White Blend 12 | 48

Bordeaux, France

Cline Zellar Zinfandel 12 | 48

California

Gerard Bertrand Cabernet Sauvignon 11.50 | 46

Languedoc, France

STARTERS

Jumbo Shrimp Cocktail

cognac cocktail sauce

Tomato & Shallot Tartare* **GF**

fennel salad, aioli dressing

Escargot Bourguignon*

herb garlic butter, wine, French bread

Endive, Roquefort, Walnut Salad **V**

asparagus, cherry tomatoes

Lobster Bisque, Brandy Reduction **GF**

scallop lemon sole quenelle

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

V Vegetarian **GF** Gluten-Free **NS** No Sugar Added

If you have a food allergy or intolerance, please inform your server before ordering.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all purchases.
Local sales taxes are applied as required.

MAINS

Rigatoni A La George

Parmesan Gruyère reduction, nutmeg, parma ham

Surf and Turf*

filet mignon, lobster tail, herb-garlic butter, porcini rice

Rack of Lamb Persillade*

lamb jus, arugula pesto, goat cheese panisse

Tomato Leek Tatin **V**

spinach, vegetable couscous

Pan Seared Fresh Portuguese Black Scabbard*

pernod butter, vegetable julienne, steamed parsley potatoes, fruit de mer, bouillabaisse reduction

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

New York Strip Loin*

french fries, garlic herb butter

Dried-Cherry and Thyme Coated Salmon *

pilaf rice, green beans, caramelized red onions

BY IRON CHEF MORIMOTO

Fresh Catch Grouper* 25

braised, soy ginger reduction, steamed baby bok choy, baby carrot

Yuzu Butter Grilled Lobster Tails* 25

seasonal Asian greens

DESSERTS

Strawberry Fraisier

strawberries, diplomat cream, whipped cream

Milk Chocolate Brownie

whipped ganache, caramel popcorn

Cherry Crumble Tart **NS**

vanilla sauce, cinnamon

Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream

Crème Brulee **GF**

burnt sugar

AFTER DINNER DRINKS

Disaronno Amaretto 10

Remy Martin VSOP 15.50

Highland Park Single Malt 12.50

Graham's 6 Grapes Port 12.50

Solo Espresso 2.75

Cappuccino 3.75