

Apéritif

- Salmon Tartare \$13
- Tuna Tartare \$14
- Duck Prosciutto \$11
- Filet Mignon Mini Bites \$12
- Homemade Lox \$14
- Salo (**Lardon**) \$16
- Pate (**Chicken**) \$9
- Filet Mignon Carpaccio \$14
- Mozzarella Capri \$12
- Blue Point Oysters (**6**) \$14
- Stuffed Eggplant \$10

Tapas

- Cote de Beurre \$16
- Foie de Veau (Veal Liver) \$14
- Jumbo Lump Crab Cake \$10
- Foie Gras Slider \$12
- Aranchini \$7

Salads

- Truffle Burrata \$15
Fresh Burrata, Truffle Oil, Dry Cherry, Baby Arugula, Cherry Tomato
- Skirt Steak Salad \$18
Marinated Skirt Steak w/ Mesclun Greens, Cherry Tomatoes, Red Onions
- Frisée Salad \$14
Frisée, Poached Egg, Smoked Bacon, Croutons & Lyonnaise Sauce
- Smoked Duck Breast Salad \$16
Seared Duck Breast w/ Prosciutto, Mix Greens, Artichoke, Grapes & Dijon Sauce
- Iceberg Salad \$12
Iceberg Lettuce, Goat & Feta Cheese, Pork Belly, Blue Cheese Dressing

Poultry

- Poulet Tabaka \$24
Natural Crispy Skin Cornish Hen
- Roasted Quails \$12
Stuffed with Risotto
- Chicken Wings (6pc) (Spanish) \$14

- Black Angus Burger \$15
Toppings: *Blue Cheese \$3
*Portabello \$2
*Bacon \$3
- Black Angus Filet Mignon \$34
- Chicken Stroganoff \$20
- Australian Rack of Lamb \$40
Pistachio Crust, Mustard Sauce
- Black Angus Prime Espresso Scented Rib Eye Steak \$36
Truffle Mushroom Sauce & Creamy Spinach
- Black Angus Skirt Steak \$26
Chipotle Marinated, Mix of Wild Rice
- Lamb Shank \$28
Slowly Roasted with Herbs.
W/ Mashed Potatoes

Meat