

## FIRST COURSE & SMALL PLATES

### SHRIMP COCKTAIL **g.f.** | \$17

Jumbo Shrimp, Cocktail Sauce\*, Horseradish, Dijonnaise

### BUFFALO STYLE CAULIFLOWER **V** | \$9

Fried Cauliflower, Hot Sauce, Point Reyes Blue Cheese Dip

### SEAFOOD CREPES | \$18

Scallops, Shrimp and Lobster, Truffle Hollandaise  
Lobster Sauce

### ABALONE | M.P.

Dore Style with Crab and Chive Beurre Blanc

### DIVER SCALLOPS & RISOTTO **g.f.** | \$22

Asparagus and Spinach Risotto, Wild Mushrooms,  
Beurre Blanc

### LETTUCE WRAPS. | \$13

Diced Chicken, Water Chestnuts, Shitakes, Szechuan  
Sauce

### ULTIMATE SHELL 19 ON ICE **g.f.** | \$47

Australian Lobster, Tiger Prawns, King Crab, Blue Point  
Oysters, Manila Clams

## SOUP & SALAD

### LOBSTER & CORN CHOWDER | \$13

Lobster, Corn, Potatoes, Bacon, Poblano Peppers

### MIXED GREEN SALAD **V g.f.** | \$10

Mesclun Greens, Baby Tomatoes, Avocado, Cucumbers,  
Toasted Pecans, Honey Balsamic Vinaigrette

### CAESAR SALAD **V** | \$11

Point Reyes Blue Cheese, Garlic Sourdough Croutons

## ARTISANAL PIZZAS

### PEPPERONI, SAUSAGE & WILD MUSHROOM | \$19

Mozzarella, Fontina, Tri-Color Peppers, Mushrooms

### SHRIMP SCAMPI | \$21

Scampi Style Shrimp, Sun-Dried Tomato, Fontina, Parmesan

## RAW 19

### BLUE POINT OYSTERS **g.f.** | \$18

Half Dozen, Cocktail Sauce\*, Mignonette

### PACIFIC OYSTERS **g.f.** | \$22

Half Dozen, Cocktail Sauce\*, Mignonette

### OYSTER SAMPLER **g.f.** | \$20

Three Pacific, Three Blue Points

### AHI TUNA TARTARE | \$19

Creamy Avocado Puree, Wasabi Dressing,  
Crispy Fried Shallots

## FROM THE GRILL

all steaks and chops are wet aged for a minimum of 28 days.

### 10oz FILET MIGNON **g.f.** | \$49

Garlic Butter, Broccolini Garni, Red Wine Demi\*, Green  
Peppercorn Sauce\* . **Add on Blue Cheese | \$5**

### 16oz NEW YORK **g.f.** | \$52

Roasted Garlic Bulb, Sautéed Mushroom Garni,  
Red Wine Demi\*, Green Peppercorn Sauce\*  
**Add on Blue Cheese | \$5**

### 14oz KUROBUTA PORK CHOP **g.f.** | \$46

Topped with Caramelized Apple, Fennel Apple  
Tomato Salad Garni, Green Peppercorn Sauce\*

### 20oz BONE-IN RIBEYE **g.f.** | \$48

Coffee and Cocoa Rub, Garlic Mashed Potatoes,  
Asparagus, Red Wine Demi\*, Green Peppercorn Sauce\*

## 19 SEAFOOD & FISH SPECIALTIES

### AUSTRALIAN LOBSTER TAIL **g.f.** | M.P.

10 OZ Tail, Roasted Potatoes, Asparagus

### AHI TUNA | \$43

Chef's Daily Preparation

### DOVER SOLE | \$59

Lemon Caper Beurre Blanc, Asparagus, Roasted Potatoes

## 19 SIGNATURE DISHES

### CHILEAN SEA BASS **g.f.** | \$42

Risotto Bianco, Baby Shrimp, Lobster Broth

### SURF & TURF 19 | \$79

Petit Filet Mignon, Beef Short Ribs, Diver Scallop, Tiger  
Prawn, Australian Lobster

### ROASTED RACK OF LAMB | \$62

Olives, Israeli Couscous, Vegetable Mélange

### ROSEMARY CHICKEN | \$36

Free Range Airline Breast, Mushroom Marsala Sauce,  
Vegetable Risotto

### ABALONE ENTREE | M.P.

Dore Style with Crab and Chive Beurre Blanc  
Asparagus, Roasted Potatoes

### ARTICHOKE & TOMATO GRATINE **V g.f.** | \$32

Anson Mills Creamy Polenta, Mushroom Consommé

## SIDES

### STEAMED WHITE RICE **V g.f.** | \$5

### LOBSTER MASHED POTATOES **g.f.** | \$10

### VEGETABLES OF THE SEASON **V g.f.** | \$8

### GARLIC MASHED POTATOES **V g.f.** | \$8

### GARLIC FRENCH FRIES **V** | \$8

### SAUTEED WILD MUSHROOMS | \$13

### ASPARAGUS & HOLLANDAISE SAUCE **V g.f.** | \$10

**g.f. = Gluten Free**     **V = Vegetarian**

\* **Cocktail Sauce is not Gluten Free**     \* **Steak Sauces are not Gluten Free**

\*Please advise your server if you have any allergies or sensitivities and the kitchen will take extra precaution to prepare your meal.

Whenever available and affordable, we use:

- local & organic produce
- meat and poultry free of growth hormones and antibiotics
- sustainable wild and aqua-cultured fish/seafood products

Show your Total Reward card to receive \$3.00 discounted price off Dinner entrees.  
If you are not a member, sign up for free at the Total Rewards Booth

"Tax not included" 18% gratuity added to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

