



Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

FEBRUARY DINNER SPECIALS

Fried Oysters

*Seasoned Flour, Julienne Vegetables,
Fresh Herbs Salad, Roasted Red Pepper Remoulade*
\$19.95

Seafood Pasta

*Fresh Pappardelle Pasta, Shrimp, Langoustine,
Clams, Tomato Cream Sauce, Basil Oil*
\$48.95

Lamb

*Grilled Trio of 4oz Australian Lamb T-Bones,
Green Peppercorn Sauce*
\$48.95

Bourbon Chocolate Cake

Bourbon Crème Anglaise
\$25.95

Menu prices reflect a cash discount; credit card purchases incur a 3% surcharge.

20% gratuity will be added to parties of 8 or more. * Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Select items can be prepared Gluten Friendly with minor modifications.

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