

Vol. IX

Appetizer

Steakhouse Mac	14
Raduno's Creste de Gallo Fustini's White Truffle Caramelized Shallot Bourbon Glazed Bacon	
Sashimi Grade Ahi Tuna	14
Seared Blended Greens Soy Blood Orange	
Octopus	15
Char-Grilled Ancho Honey Rubbed Black Rice Grapefruit Confit Fennel	
Deconstructed Beef Wellington	15
Seared Tenderloin Poulet Pâté de Foie Red Wine Demi Wild Mushroom Duxelle Crisp Wontons	

Soup & Salad

Morel & Crispy Asparagus	9	Baked French Onion	8
Chop Salad	9	Roasted Beet	8
Romaine Candied Walnuts Tomato 'Caviar' Heirloom Gorgonzola Chive Vinaigrette		Tri-Color Grapefruit Lavender Infused Ricotta Pecan Vinaigrette Fennel	

Prime Cuts

7 oz. Filet	39
10 oz. Bone-In Filet	37
14 oz. Ribeye	49
16 oz. Kansas City Strip	42
20 oz. T-Bone	43

Composed Plates

Diver Scallops	36
Pan Seared Fried Truffle Polenta Corn Beurre Blanc Oyster Mushrooms	
Surf & Turf	49
Prime Beef Tenderloin Butter Poached Lobster Key Lime-Madagascar Bourbon Vanilla Hollandaise Salt Roasted Red Skins	
Kurobuta Bone-In Pork Chop	33
Bowers Harbor Vineyard Cider Brined Spiced Pecan Cous Cous Seasonal Vegetable Butternut Squash Agrodolce	
Pan Roasted Chicken	22
Espresso Rubbed Truffled Poulet Pâté de Foie Mushroom Duxelle Confit Potatoes with Bourbon Bacon & Granulated Molasses	
Chilean Sea Bass	41
Pan Seared Mint Infused Miso Black Rice Garlic Braised Spinach	
Veal Meatloaf	27
Roasted Shallot & Sage Crust Cabernet Demi-Glace Buttermilk Onion Rings Puree De Pomme	

*WARNING: ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. THE FDA ADVISES CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS INCREASES YOUR RISK OF FOOD BOURNE ILLNESS