



STARTERS *(choose one)*

Shrimp on the Rocks 🍷
horseradish cocktail sauce

Tuna Salade Niçoise* 🍷
seared tuna, green beans, hard-boiled eggs,
greens, tomatoes, olives, vinaigrette

Seafaring Stew
cioppino (fisherman's stew) with garlic bread

Calamari
seasoned panko coating, lemon aioli

Olé Prawns
spanish-style peeled prawns, garlic oil

Oysters on the Half Shell* 🍷
red-and-pink peppercorn mignonette
6 or 12 pieces (\$3 per piece surcharge)

Fruits de Mer* 🍷
*elaborate tiered-seafood display
serving one, two or four guests*
oysters, shrimp, langoustine, lobster, mussels, clams,
crab claws and seaweed salad
(\$30 per person surcharge)

MAINS *(choose one)*

Catch of the Day* 🍷
Chef Rudi's fresh catch with your preferred
method of cooking - grilled, steamed or
pan-seared

Sides: cauliflower puree, roasted fingerling
potatoes, french fries with parmesan, broccolini

Sauces: chipotle chili butter, brown butter, lemon
butter, béarnaise, tomatillo salsa, lemon aioli

Vegetarian Skewer 🌿
mediterranean filo cup, potato, goat cheese,
spinach, garlic, oregano, lemon olive oil

Sea & Shore* 🍷
surf-n-turf filet mignon 5-6 oz
lobster tail 4 oz
red wine sauce, steamed vegetables

Poivre Perfection*
steak frites with peppercorn sauce,
french fries, frizzled onions

Whole Shebang 12 oz Lobster Tail* 🍷
garlic, parsley, cilantro, olive oil,
roasted vegetables
(\$30 surcharge for each)

DESSERTS *(choose one)*

Delight in the Air
strawberry Pavlova, Earl Grey crème
Chantilly, strawberry consommé, basil

Mozart's Berry Composition
Salzburger Nockerl, Chef's Rudi's
hometown berry soufflé

Chantilly Lace
mini croquembouche filled with crème
Chantilly, hot chocolate sauce

 Vegetarian  Gluten-Free

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.