

APPETIZERS

ARANCINI

Arborio rice, mushrooms and provolone rolled and fried until golden

MAINE LOBSTER SALAD

Hearts of palm, pineapple, cilantro, vanilla dressing

SMOKED TOMATO SOUP

Garlic focaccia croûtons, Parmesan

CRISPY PORK BELLY

Parsnip purée, apple slaw, port wine reduction

ENTRÉES

ROASTED BRANZINO

Grilled zucchini, peppers, lemon confit, pesto

RIGATONI

Spicy Italian sausage, roasted tomato, broccoli rabe

SEARED DUCK BREAST*

Celery root purée, sautéed spinach, cherries, Madeira sauce

GRILLED FILET MIGNON*

Truffle potato purée, asparagus, Bordelaise sauce

CAULIFLOWER STEAK

Greek yogurt, garlic confit, pumpkin seeds, thyme

CLASSICS

APPETIZERS

SHRIMP COCKTAIL

Horseradish cocktail sauce

CLASSIC CAESAR SALAD

Hearts of romaine lettuce, garlic croûtons, Parmesan cheese

ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

FRENCH ONION SOUP

Gruyère cheese, herb croûtons

ENTRÉES

served with potatoes du jour
and seasonal vegetables

BROILED ATLANTIC SALMON*

Hollandaise sauce

GRILLED CHICKEN BREAST

Thyme jus

GRILLED NEW YORK SIRLOIN STEAK*

Herb butter or classic green peppercorn sauce

**Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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DESSERTS

CLASSICS

VALRHONA CHOCOLATE BAR

Cocoa nibs, nougatine, pistachio meringue

MASCARPONE CHEESECAKE

Lemon, pistachio crumble

ROSE WATER PANNA COTTA

Kiwi coulis, almond tuile

APPLE PIE À LA MODE

Vanilla ice cream

ROYAL CHEESECAKE

Choice of toppings: caramel,
chocolate or strawberry

ROYAL CHOCOLATE CAKE

Dulce de leche, chocolate fudge

CRÈME BRÛLÉE

Vanilla custard, caramelized sugar

SEASONAL FRUIT MEDLEY


Hand-cut selection of fruits

ICE CREAM

Vanilla, strawberry, chocolate

NO-SUGAR-ADDED ICE CREAM

Vanilla, strawberry, chocolate

 no sugar added

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BEEF TARTARE*

Arugula, Parmesan, potato chips, black truffle

BURRATA

Spinach-arugula pesto, cherry tomatoes, crispy prosciutto, garlic crostini

CREAMY ARTICHOKE SOUP

Mascarpone, sourdough croûtons, prosciutto crisp

LOBSTER MAC AND CHEESE

Parmesan, cheddar, toasted bread crumbs

ENTRÉES

CRAB AND SHRIMP CRUSTED POLLOCK

Jasmine rice, baby bok choy, creamy coconut sauce

PAPPARDELLE

Veal ragoût, roasted garlic, Parmesan

ROASTED VEAL TENDERLOIN*

Green pea purée, caramelized onions, fava beans, vin jaune sauce

GRILLED RIBEYE*

Artichoke, potato gratin, ratatouille, herb butter

ZUCCHINI SPAGHETTI

San Marzano tomatoes, basil, pecorino cheese

CLASSICS

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DESSERTS

CLASSICS

CHOCOLATE PRALINE TART

Orange marmalade, salted caramel

HAZELNUT CAKE

Ricotta, frozen yogurt, savory granola

WARM HONEY PEAR

Mascarpone custard, vanilla ice cream

APPLE PIE À LA MODE

Vanilla ice cream

ROYAL CHEESECAKE

Choice of toppings: caramel,
chocolate or strawberry

ROYAL CHOCOLATE CAKE

Dulce de leche, chocolate fudge

CRÈME BRÛLÉE

Vanilla custard, caramelized sugar

SEASONAL FRUIT MEDLEY


Hand-cut selection of fruits

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SCALLOP CARPACCIO*

Yuzu vinaigrette, crispy quinoa

ICEBERG WEDGE SALAD

Crispy bacon, fried shallots, blue cheese dressing

LOBSTER MEATBALLS

Teriyaki sauce, seaweed salad, toasted sesame seeds

BRAISED BEEF GNOCCHI

Parsnip purée, pearl onions, horseradish crème fraîche

ENTRÉES

OVEN-ROASTED COD

Crispy fingerling potatoes, sautéed spinach, garlic-tomato sauce

MOROCCAN SPICED CHICKEN BREAST

Couscous, zucchini squash, preserved lemon

VEAL CANNELLONI

Cremini mushrooms, pecorino cheese sauce

GRILLED NY STRIP*

Duck-fat-roasted potatoes, fava beans, haricots verts, pinot noir sauce

GRILLED TOFU

Peppers, shelled edamame, sweet chili sauce

CLASSICS

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Thyme jus

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DESSERTS

CHOCOLATE NAPOLEON

Raspberry ganache, caramel crémeux

IVORY MOUSSE

Almond shortbread, peppermint gelato

WALNUT FLAN

Brown butter cake, raspberry sorbet

CLASSICS

APPLE PIE À LA MODE

Vanilla ice cream

ROYAL CHEESECAKE

Choice of toppings: caramel,
chocolate or strawberry

ROYAL CHOCOLATE CAKE

Dulce de leche, chocolate fudge

CRÈME BRÛLÉE

Vanilla custard, caramelized sugar

SEASONAL FRUIT MEDLEY


Hand-cut selection of fruits

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TOMATO-MOZZARELLA SALAD

Vine-ripened tomatoes, fresh mozzarella cheese, basil, olive oil, balsamic vinegar

SUGAR SNAP PEA SALAD

Radish, carrot, mint, shaved pecorino cheese, crispy prosciutto

SEAFOOD VELOUTÉ*

Grilled scallops, shrimp, fennel, caviar

BAKED LOBSTER CAKE

Cream cheese, thermidor sauce, pickled carrot-mango slaw

ENTRÉES

CHEESE TORTELLINI

Butternut squash, black truffle butter sauce, Parmesan

GRILLED BARRAMUNDI

Basmati rice, caramelized carrots, beurre blanc sauce

ROASTED CHICKEN

Farro risotto, English peas, natural jus

ROASTED LAMB LOIN*

Merguez meatball, marinated cucumbers, herb yogurt

VEGETABLE AND BEAN CASSOULET

Ricotta, roasted garlic crostini

CLASSICS

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Garlic, parsley, butter

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Gruyère cheese, herb croûtons

ENTRÉES

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Hollandaise sauce

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Thyme jus

GRILLED NEW YORK SIRLOIN STEAK*

Herb butter or classic green peppercorn sauce

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CLASSICS

CHOCOLATE & OLIVE OIL CAKE

Raspberry marshmallow, fresh grapefruit

VACHERIN

Cherry, vanilla, elderflower meringue

LEMON PANNA COTTA

Raspberry tea, mascarpone cream

APPLE PIE À LA MODE

Vanilla ice cream

ROYAL CHEESECAKE

Choice of toppings: caramel,
chocolate or strawberry

ROYAL CHOCOLATE CAKE

Dulce de leche, chocolate fudge

CRÈME BRÛLÉE

Vanilla custard, caramelized sugar

SEASONAL FRUIT MEDLEY


Hand-cut selection of fruits

ICE CREAM

Vanilla, strawberry, chocolate

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TUNA TARTARE*

Caper berries, green olives, orange confit

SPINACH SALAD

Roasted tomatoes, Parmesan, toasted breadcrumbs, lemon dressing

WILD MUSHROOM CONSOMMÉ

Pearl barley, chives

GRILLED MEDITERRANEAN OCTOPUS

Black olives, fingerling potato, paprika coulis

ENTRÉES

BUTTERED POACHED LOBSTER

Braised leeks, fava beans, Champagne sauce

ORECCHIETTE

Duck Bolognese, ricotta, San Marzano tomatoes

GRILLED DUCK BREAST*

Spätzle pasta, bacon, crispy broccoli, blueberry gastrique

BRAISED SHORT RIB

Creamy polenta, pearl onions, roasted baby carrots

GREEN VEGETABLE CURRY

Jasmine rice, mango chutney, naan bread

CLASSICS

APPETIZERS

SHRIMP COCKTAIL

Horseradish cocktail sauce

CLASSIC CAESAR SALAD

Hearts of romaine lettuce, garlic croûtons, Parmesan cheese

ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

FRENCH ONION SOUP

Gruyère cheese, herb croûtons

ENTRÉES

served with potatoes du jour
and seasonal vegetables

BROILED ATLANTIC SALMON*

Hollandaise sauce

GRILLED CHICKEN BREAST

Thyme jus

GRILLED NEW YORK SIRLOIN STEAK*

Herb butter or classic green peppercorn sauce

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CLASSICS

BITTERSWEET CHOCOLATE TART PRALINE
Red wine sorbet

RICOTTA CHEESECAKE 
Mixed berry marmalade, lemon tuile

COCONUT CUSTARD
Pineapple, cilantro, pistachio sablé

APPLE PIE À LA MODE
Vanilla ice cream

ROYAL CHEESECAKE
Choice of toppings: caramel,
chocolate or strawberry

ROYAL CHOCOLATE CAKE
Dulce de leche, chocolate fudge

CRÈME BRÛLÉE
Vanilla custard, caramelized sugar

SEASONAL FRUIT MEDLEY 
Hand-cut selection of fruits

ICE CREAM
Vanilla, strawberry, chocolate

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SALMON SASHIMI*

Passion fruit, radish, chili

ROASTED BEET SALAD

Quinoa, Hass avocado, wild arugula, citrus-Caesar vinaigrette

LOBSTER BISQUE

Brandy, tarragon cream

CREAMY TRUFFLE RISOTTO

Wild mushrooms, Parmesan

ENTRÉES

SEARED SCALLOPS*

Cauliflower purée, crispy brussels sprouts, caviar butter

CRAB-CRUSTED FLOUNDER

Artichoke purée, grilled leeks, Old Bay® butter

ROASTED PORK LOIN

Olive oil potato purée, caramelized apples, herb jus

HERB-CRUSTED RACK OF LAMB*

Roasted potatoes, eggplant, rosemary jus

POTATO GNOCCHI

Sage butter, amaretto cookie crumble

CLASSICS

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Horseradish cocktail sauce

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Hearts of romaine lettuce, garlic croûtons, Parmesan cheese

ESCARGOTS À LA BOURGUIGNONNE

Garlic, parsley, butter

FRENCH ONION SOUP

Gruyère cheese, herb croûtons

ENTRÉES

served with potatoes du jour
and seasonal vegetables

BROILED ATLANTIC SALMON*

Hollandaise sauce

GRILLED CHICKEN BREAST

Thyme jus

GRILLED NEW YORK SIRLOIN STEAK*

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CLASSICS

CHOCOLATE CRUNCHY BAR

Glazed banana, salted caramel

BAKED ALASKA

Duo of ice cream, strawberry, torched meringue

COCONUT TAPIOCA

Mango, brown sugar tuile

APPLE PIE À LA MODE

Vanilla ice cream

ROYAL CHEESECAKE

Choice of toppings: caramel, chocolate or strawberry

ROYAL CHOCOLATE CAKE

Dulce de leche, chocolate fudge

CRÈME BRÛLÉE

Vanilla custard, caramelized sugar

SEASONAL FRUIT MEDLEY

Hand-cut selection of fruits

ICE CREAM

Vanilla, strawberry, chocolate

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LOBSTER FRITTERS

Sweet corn, tomato relish, chili compote

HAMACHI CRUDO*

Avocado, toasted sesame seeds, yuzu

WILD MUSHROOM SOUP

Woodsy mushrooms, cream, chives, white truffle oil

PIZZETTE

Pesto, pecorino cheese, cherry tomatoes, roasted garlic

ENTRÉES

SAFFRON LINGUINI

Baby calamari, grilled shrimp, bay scallops, extra virgin olive oil

SESAME-CRUSTED TUNA*

Coconut rice, bok choy, ponzu

BRAISED LAMB SHANK

Creamy spinach orzo, roasted pearl onions, lemon-oregano jus

GRILLED VEAL CHOP*

Potato croquette, broccoli rabe, thyme jus

CAULIFLOWER FRIED RICE

Wok vegetables, fried egg, garlic chips

CLASSICS

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CLASSICS

DULCE DE LECHE CRÈME BRÛLÉE

Butter pecan ice cream

MATCHA CAKE

Passion fruit mousse, orange tuile

CHOCOLATE & BERRIES SUNDAE

Lemon cookie crumble

APPLE PIE À LA MODE

Vanilla ice cream

ROYAL CHEESECAKE

Choice of toppings: caramel,
chocolate or strawberry

ROYAL CHOCOLATE CAKE

Dulce de leche, chocolate fudge

CRÈME BRÛLÉE

Vanilla custard, caramelized sugar

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Hand-cut selection of fruits

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