



Special Prix Fixe Menu starts 4:30PM

East Coast & West Coast Countdown

Live Music with The Emperors

8pm - Until the Party Stops!

Choice of One Item Per Course

Starters

FRESH MALPEQUE OYSTERS

Three Oysters with Housemade Cocktail Sauce,
Black Peppercorn Mignonette & Freshly Shaved Horseradish

PERSIMMON & KALE SALAD

Charred Persimmon, Apple Cider Vinaigrette, Fresh Herbs & Burrata Cheese

LOBSTER SALAD

Roasted Shallots, Blood Orange Jus, Tarragon-Herb Mix, Seaweed & Lemongrass

NEW ENGLAND CLAM CHOWDER

Garlic Herb Focaccia Croutons & Piquillo Peppers

OXTAIL & BEANS SOUP

Red Wine Braised Oxtail, Diced Potato, Winter Herb Mix & Cannellini Beans

DUNGENESS CRAB CAKES

Romesco Sauce, Upland Watercress & Grilled Corn Salsa

BLUE FIN TUNA NAPOLEON

Crispy Rice, Tobiko Caviar, Avocado, Micro Arugula & Wasabi Oil

LOLLIPOP ROLL

Tuna, Yellowtail, Salmon, Crab, Avocado & Cucumber

Entrees

DIVER SCALLOPS & PUMPKIN RAVIOLI

Tomato Fondue, Amaretto Sage Butter Sauce & Reggiano

MISO-GLAZED CHILEAN SEA BASS

Garlic Mashed Potatoes, Mixed Bean Succotash & Crab Tomato Broth

BOATHOUSE CIOPPINO TAGINE

White Fish, Salmon, Shrimp, Lobster Medallion, King Crab Meat,
Scallops, Clams, Mussels, Fresh Mixed Herbs with Saffron Lobster Broth & Garlic Bread

COFFEE-RUBBED GRASS FED BEEF FILET MIGNON

Cheddar and Candied Bacon Twice-Baked Potato, Smoked Asparagus & Cabernet Mushroom Demi-Glace

50 DAY DRY AGED NEW YORK

Truffle Mashed Potatoes, Winter Vegetables & Balsamic Reduction

NORTH AUSTRALIAN LOBSTER TAIL

Garlic Mashed Potatoes, Roasted Brussel Sprouts with
Basil Pesto & Clarified Lightly Browned Butter

PORK RIB CHOP

Brown Sugar Glaze, Parsnip Potato Pan Cake, Grilled Pineapple, Bourbon Honey Jus & Caramelized Carrots

TRUFFLE GNOCCHI

Fresh Winter Truffle, Chervil Parmesan Reggiano, Hearts of Palm, Asparagus, Grape Tomatoes & Artichoke Hearts

FIRE GRILLED PREMIUM JAPANESE

MIYAZAKI WAGYU BEEFTENDERLOIN TEPAN STEAK (6oz)

Truffle Steak Fries, Caramelized Carrots, Brussel Sprouts,
Chipollini Onion with Creamy Hot Mustard & Roasted Garlic

Desserts

RUSTIC PEACH & BLACKBERRY COBBLER

Vanilla Bean Ice Cream & Chantilly Cream

POACHED PEAR TART

Puff Pastry, Vanilla Bavarian Cream & Chocolate Sabayon

CHOCOLATE ROULADE

Chocolate Crepe filled with Banana Custard and Nutmeg Chantilly,
topped with Caramel Foam & Shaved Nutmeg

ASSORTED ICE CREAM & SORBET

Ask Your Server for Today's Selection