

# DINNER BY DESIGN

Served daily from 6 p.m. to 10:00 p.m.

## APPETIZERS

CREAM OF TOMATO SOUP \$10  
Side of Focaccia Croutons

CLASSIC SHRIMP COCKTAIL \$22  
Cocktail Sauce

TOMATO TARTAR \$16  
Tomatoes, Shallots, White Soy Dressing, Olive Oil,  
Sourdough

AHI TUNA TARTAR \$22  
Ponzu, Wonton Chips, Wasabi Aioli, Tobiko

## ENTRÉES

BLACKENED BLUE HOUSE SALMON \$40  
Heart of Palm, Brocolini, Puffed Rice & Smoked  
Beurre Blanc

PILY KELY SPATCHCOCK CHICKEN \$30  
Sweet Potato Puree, Red Thai Chili Sauce

NIMAN RANCH 6 OZ. TENDERLOIN \$56

NIMAN RANCH NY Strip 14 OZ. \$80  
SELECTION OF SAUCES: Classic Bordelaise Sauce,  
Chimichurri, Creamed Horseradish

CREATE YOUR OWN PASTA \$20

PASTA: Penne/Macaroni/Spaghetti  
SAUCE: Marinara/Bolognese/Alfredo

ADD ON TO PASTA:

Bacon \$6

Chicken \$8

Shrimp \$10

Lobster Tail \$25

Mushrooms, Peas or Asparagus \$6

## VEGAN & VEGETARIAN

CARIBBEAN VEGETABLE CURRY Coconut Milk, Coconut Rice	\$24
MUSHROOM RISOTTO Local Oyster Mushrooms	\$20
ROASTED LOCAL PUMPKIN Roasted Cauliflower, Pickled Mustard Seeds Toasted Almonds, Crispy Kale, & Gremolata	\$22

## SIDES

ROASTED GARLIC YUKON GOLD PUREE	\$10
HASSELBACK POTATO Smoked Bacon, Chilli Oil, Gruyere and Parmesan	\$12
TRUFFLE MAC AND CHEESE	\$14
CHARRED RAINBOW CARROTS Labneh, Za'atar	\$12
CHIPOTLE CREAM CORN Tajin, Bacon, Crispy Tortilla & Cotija Cheese	\$12
STEAMED SEASONAL VEGETABLES	\$8
ROASTED MUSHROOMS AND ONIONS Citrus Herb Butter	\$12

## SWEET ENDINGS

KEY LIME PIE Italian Lime Meringue	\$13
LUXURY CHOCOLATE CAKE Chocolate Sponge, Chocolate Mousse, Caramel Sauce, Vegan Whipped Cream	\$13
BANANA CHEESECAKE CREME BRULEE Pecan Graham Crust, Caramelized Bananas, Vanilla Cheesecake, Banana Creme Brulee, Served with Banana Gelato	\$13
THE HAZELNUT Hazelnut Mousse, Hazelnut Sponge, Candied Hazelnuts , Hazelnut Whip Ganache	\$16
CHEESE PLATE Selection of 3 Cheeses Spicy Nuts, Quince Paste (Fruit Jam), Honeycomb, Figs Cake, Lavash Bread, Nuts & Seeds Crackers	\$24