

## APPETIZERS

- \*SHRIMP TEMPURA 16**  
shrimp, spicy mayo, lettuce, diced red pepper
- \*YELLOW TAIL TACOS 17**  
crispy tacos, ceviche yellow tail snapper, cilantro, red jalapeno, red onion, avocado, soy sauce, ginger and garlic sauce
- \*VEAL MEATBALLS 16**  
served with homemade marinara sauce and parmesan cheese
- GAZPACHO 9**  
cucumber, red and green peppers, red onion, tomato, bread, seasoned with a touch of red vinegar, lemon juice and tabasco

- \*TUNA TARTARE 16**  
raw fresh diced tuna, lemon juice, soy sauce, sweet chili sesame oil, touch of honey, seaweed salad and diced mango

## SALADS

- \*STUFFED AVOCADO WITH SHRIMP SALAD 15**  
celery, lemon zest mayonnaise and Titi shrimp
- FRESH MARKET SALAD 15**  
local greens, cucumber, green onion, charred corn, mango, lemon vinaigrette  
(choice: chicken 8, shrimp 8, salmon 9)
- TROPICAL SALAD 16**  
local greens, fresh strawberries, sliced oranges goat cheese, mango and toasted almonds in a raspberry vinaigrette dressing  
(choice: chicken 8, shrimp 8, salmon 9)
- \*KALE SALMON SALAD 24**  
grilled salmon, green kale, organic quinoa, pine nuts, carrots, lemon vinaigrette
- GRILLED BABY ROMAINE 15**  
authentic caesar dressing, focaccia, shaved parrigiano reggiano and cherry tomatoes  
(choice: chicken 8, shrimp 8, salmon 9)
- BURRATA & FRESH TOMATOES 18**  
creamy mozzarella & fresh market tomatoes baby arugula, white balsamic reduction diced vbell pepper and basil oil
- AVOCADO SALAD 18**  
baby heirloom tomatoes, avocado, cucumber olive oil and lemon vinaigrette  
(choice: chicken 8, shrimp 8, salmon 9)

## SANDWICHES

- served with hand cut french fries or house salad
- \*ORANGE BLOSSOM BURGER 21**  
8oz fresh ground black angus, sliced tomato, onion, lettuce on brioche (add: cheese 1, bacon 1, avocado 2)
- \*BOUCHER TURKEY BURGER 21**  
homemade 8oz turkey burger, avocado, tomato, onion, lettuce, cornichon salsa rosa on brioche (add: cheese 1)
- \*BBQ STEAK SANDWICH 23**  
naan bread, bbq steak, caramelized onions, baby arugula and swiss cheese  
(add: bacon 1, avocado 2)

## SEA

- \*MUSSELS MARINIÈRE 28**  
steamed in white wine with shallots, garlic, parsley and served with hand cut french fries
- \*CAJUN AHI TUNA STEAK 31**  
served with haricot vert, avocado, cherry tomatoes, and balsamic glaze
- \*CHILEAN SEA BASS 38**  
baby carrots and zucchini, cauliflower puree, and our signature champagne sauce
- \*WHOLE BRANZINO 50**  
simply grilled, topped with olive oil and oregano served and prepared table side

## LAND

grass feed, no antibiotics

### THE CUT

- \*GRILLED CENTER-CUT NY STRIP STEAK 46**  
12oz prime center cut sirloin, served with hand cut french fries and chimichurri sauce
- \*FILET MIGNON 45**  
8oz prime USDA filet mignon served with truffle mashed potatoes, and champignon sauce
- \*GRILLED LAMB CHOPS 42**  
served with homemade garlic mashed potato haricot verts and demi glace lamb au jus
- \*THE RIBEYE 48**  
served with homemade truffle mashed potato and grilled asparagus

### THE SAUCE

CHAMPIGNON 2    GARLIC AIOLI 2

## PASTAS

- \*LINGUINI SEAFOOD 32**  
linguini tossed with shrimp, mussels, olive oil in our homemade seafood marinara sauce
- FETTUCINE AL POLPETTINI 24**  
veal meatballs, homemade marinara sauce, cherry tomatoes and shaved parrigiano reggiano
- FETTUCCINE ALFREDO 21**  
homemade alfredo sauce (add: chicken 8, shrimp 8)
- \*LOBSTER RAVIOLI 32**  
5 lobster ravioli in a lobster brandy cream sauce with chives
- PENNE A LA VODKA 21**  
served with homemade vodka pink sauce, parmesan cheese (add: chicken 8, shrimp 8)

- PENNE PRIMAVERA 24**  
penne tossed with zucchini, green and red peppers, cherry tomatoes, olives, parmesan and olive oil

## SIGNATURE DISHES

- THREE MUSHROOMS RISOTTO 29**  
arborio rice, portobello, crimini and shitake mushrooms with white truffle oil and parmesan
- \*SEAFOOD RISOTTO 34**  
arborio rice tossed with mussels, shrimp, garlic, tomato olive oil and lobster stock
- \*FREE RANGE CHICKEN PAILLARD 29**  
pounded chicken breast a la plancha topped with arugula, cherry tomatoes, parrigiano reggiano and lemonette dressing

## SIDES

- HARICOT VERTS 7**  
green beans sauteed with garlic, shallots, caramelized onion and olive oil
- SAUTÉED SPINACH 7**  
with garlic and olive oil
- SAUTÉED MUSHROOMS 7**  
with garlic, shallots, parsley
- GRILLED ASPARAGUS 8**  
topped with olive oil
- HOUSE SALAD 6**
- HAND CUT FRENCH FRIES 6**
- HOMEMADE MASHED POTATOES 6**
- ADD TRUFFLE TO ANY SIDE 4**

## RAW BAR

- WEST COAST OYSTERS | KUMAMOTO 19 | 36 DZ
- EAST COAST OYSTERS | MALPEQUE 19 | 36 DZ
- SHRIMP COCKTAIL 15
- HAPPY HOUR OYSTERS (4PM - 6PM)
- HALF DOZEN 10 | DOZEN 20

ASK US ABOUT OUR

## HOMEMADE CAKES

BAKED FRESH DAILY

\* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Please notify your server of any food allergies you may have. Menu subject to change. Gratuity and taxes will be added.