



LUNCH MENU

Starters & Small Salads

Trio of Soups:

Truffled Asparagus, Tomato-Fennel Corn Soup 10.

Field Greens

with Baked Goat Cheese & Roasted Shiitake Mushrooms 9.

Cajun Fried Oysters Salad,

Bibb Lettuce With Buttermilk Dressing 12.

Dago's Caesar Salad,

Aged Parmesan Creamy Parmesan Dressing & Sourdough Croutons 10.

Asian Style Tuna Tartar

Wasabi Caviar & Taro Chips 13.

Entrees

Smoked Salmon Salad,

Baby Spinach, Gorgonzola, Candied Pecans, Hearts of Palm Endive and Zinfandel Vinaigrette 21.

Pamplemousse Lobster & Avocado Salad

Poppyseed Dressing 25.

Grilled Shrimp, Scallops & Seabass,

Salad of Field Greens & Ratatouille 24.

Trio of Grilled Fish,

Sauce Antiboise & Variety of Grilled Vegetables 23.

Kobe Beef Burger,

Truffle Cheese & Truffle Fries 23.

Penne Pasta with Sweet Italian Sausage,

Roasted Red Peppers, White Corn, Arugula & Tomato Broth 21.

Lobster Ravioli,

Seared Scallops, Baby Tomatoes, Wild Mushrooms, Asparagus & Ginger Soy Beurre Blanc 23.

Korean Marinated Pork Chop

Chinese Fried Rice, Asian Greens & Plum Wine Sauce 20.

DINNER MENU

Starters

Pacific Oysters on the ½ shell

Cocktail & Mignonette Sauces 17.

Asian Style Tuna Tartar,

Taro Root Gaufrettes 17.

Hamachi Sashimi,

Tian of Hamachi, Cucumber, Avocado, Crispy Capers, Housemade Pickled Ginger 19.

Kim Chee Seafood Martini,

Lobster, Shrimp & Jumbo Lump Crabmeat 21.

Smoked Salmon & Potato Pancakes

Cracked Pepper & Chives 18.

Soup

Roasted Tomato & Fennel Soup

Seared Bay Scallops 13.

Truffled White Asparagus Soup 15.

Sweet Corn Soup

Maryland Crab Wonton, pepper confetti 14.

Wild Mushroom Cappuccino 13.

Salad

Salad Of Seasonal Greens 10.

Field Greens, Roasted Shiitake Mushrooms

Baked Goat Cheese 15.

Smoked Salmon Salad,

Baby Spinach, Gorgonzola, Candied Pecans, Hearts of Palm & Endive Zinfandel Vinaigrette 21.

Pamplemousse, Lobster & Avocado Salad

Micro Greens & Poppyseed Dressing 25.

Cajun Fried Oysters

Boston Bibb Lettuce Salad Buttermilk Dressing, Shaved Icicle Radishes 21.

Arugula, Prosciutto, Fig & Orange Salad

Parmigiano Reggiano 17.

Medley of Five Starters 39.

Traditional Foods

Five-Sided Vegetarian Plate;

Grilled Green & White Asparagus, Crispy Tofu with Ginger Soy Napoleon of Vegetables Mélange of Baby Vegetables, Gingered Snow Peas 27.

Kobe Beef Burger,

Truffle Cheese & Truffled Parmesan Fries 24.

Crispy Shelton Chicken Breast

Meyer Lemon Beurre Blanc, Warm Tri-Colored Potato Salad, French Beans, Shallot Parsley Vinaigrette 29.

Crispy Half Duck,

Polenta Croutons, Ragout of Sweet white corn, & Porcini mushrooms, Cherry Balsamic reduction 36.

Lamb Stew

Green Lentils, Braised Potato & Melange of Baby Vegetables 31.

Veal Chop Milanese,

Arugula & Tomatoes or Choice of Sides 43.

Bone-in Veal Parmesan,

Sautéed Spinach 45.

Mixed Grille of Lamb Chop, Filet of Beef & Kurubuta Pork

Trio of Sauces 41.

Mixed Grille of Game,

Venison Chop Au Poivre, Lemon Thyme Marinated Quail & Smoked Duck 42.

Fish

(Any of our fish can be prepared on the grill or oven-poached)

Porcini Dusted John Dory

Roasted Root Vegetables, Wilted Arugula & Port Wine Sauce 42.

Basil Roasted Chilean Sea Bass

Sauteed Rock Shrimp, Asparagus Risotto Cake & Sauce Antiboise 40.

Honey Lemon Glazed King Salmon

Lobster Hash, Arugula Pesto & Grilled King Oyster Mushroom 38.

Nori Crusted Ahi

Green Tea Noodles, Asian Vegetables Coconut Red Curry Sauce 37.

Mixed Grille of Fish

Trio of Sauces 38.

Any of our fish can be prepared Oscar Style with fresh Alaskan King Crab for an additional charge of \$8.

From The Grill

Create Your Own Entrée with Our Selection Of Sauces, Potatoes & Vegetables

Meat

Harris Ranch Prime Angus Rib Eye 41.

Harris Ranch Prime Angus New York Strip 43.

Filet Of Beef 43.

Veal Chop 45.

Prime Rib Of Pork 31.

Herb Marinated Rack of Lamb 39.

Sauces

Wild Mushroom Sauce, Grain Mustard Sauce, Au Jus, Peppercorn Sauce, Bernaise Sauce

Vegetables

Mélange of Baby Vegetables, Gingered Snow Peas, Roasted Napoleon of Vegetables
Grilled White & Green Asparagus (additional charge of \$5.00)

Potatoes

Truffled Mashed Potatoes, Braised Potatoes, Sweet Potato Gratin, Pommes Frites
English Pea and Boursin Cheese Bread Pudding
Truffled Parmesan Fries (additional charge of \$5.00)

Featured Specials

Starters

Watermelon Salad
Grilled Artichoke, Ricotta Salatta,
Mache, Arugula, Toasted Pine Nuts,
Roasted Garlic, Molasses and Balsamic Vinaigrette 18.

Lobster Ravioli
Seared Scallops, Wild Mushrooms,
Pear Tomatoes, Asparagus, Ginger Soy Beurre Blanc 23.

Sautéed Jumbo Prawn Piccata
Jumbo Lump Crab, Capers, Lime & Micro Basil 23.

Shabu Shabu of Japanese Wagyu A-5 Kobe Strip Loin
With Miso Truffle Broth, Micro Green Salad
\$22. Per Ounce Minimum 2 Ounces

Truffled Parmesan Fries
Small 10.
Large 14.

Entrees

Pan Roasted Alaskan Halibut
Crudité of Spring Vegetables,
Polenta, Lobster Harissa Broth,
Caramelized Onion Herb Oil 40.

Sautéed Day Boat Scallops
Eggplant Hummus Tart, Fava Beans,
Vichy Carrots Tossed with Toasted Almonds,
Carrot Jus 39.

Japanese Wagyu A-5 Kobe Strip Loin
Ragout of Cauliflower, Brussels Sprouts, Morels
Roasted Potatoes \$22. Per Ounce Minimum 2 Ounces

Grilled Bone-In Brandt Farms Cowboy Rib Eye Steak
Green and White Asparagus, Truffle Parmesan Fries,
Béarnaise Sauce 48.

DESSERT MENU

Traditional Tiramisu

with Kahlua Anglaise and Mixed Berry Compote 12.

Bananas Foster a la Luba

Served Over Vanilla Gelato 12.

Pear Tart Tatin

with Vanilla Gelato 12.

Trio of Creme Brûlée;

Espresso, Vanilla & Chocolate 12.

New York Cheesecake,

Strawberry Compote, Strawberry Lemon Verbena Sauce and Lemon Crisp 12.

Semi-Cooked Chocolate

Truffle Cake, Raspberry sauce and Vanilla Gelato 12.

Chocolate-Peanut Butter Bombe,

Caramel Sauce and Vanilla Gelato 12.

Medley of Sorbets

with Raspberry Sauce 12.

Dessert Medley

Sampler of Five Desserts 21.

Variety of Artisan Cheeses 15.