

APPETIZER

6 Raw Oysters	28
12 Raw Oysters	56
Seafood platter for 2 2 shrimp, 6 Oysters, 2 lobster claws. 2 lobster half tails 2 crab claws.	115
Seafood Platter for 4 4 shrimp, 12 Oysters, 4 lobster claws. 4 lobster half tails, 4 crab claws.	200
U6/8 Shrimp Cocktail	34
Assorted Nigiri	29
Maki	27
Tuna Tataki	32

Sushi available from Wednesday to Saturday

Mediterranean Platters

Small Mediterranean Platter 2 Grilled shrimp, 2 Oysters Rockefeller, Octopus and Fried Calamari	90
Large Mediterranean Platter 4 Grilled U6/8 shrimp, 4 Oysters Rockefeller, Octopus and Fried Calamari.	170

Appetizers

French Onion Soup With Swiss cheese.	18
Salmon Tartar Atlantic salmon with avocado, sambal, apples, sesame seeds.	26
Tuna Tartar Ahi Tuna, avocado, sesame oil, Tabasco.	30
Beef Tartar with Bone Marrow Beef tenderloin with roasted bone marrow.	32
Oysters Rockefeller Fresh oysters, spinach, béchamel, parmesan cheese.	23
Fried Calamari Breaded with panko, served with cocktail sauce.	27
Grilled Octopus With humus and chickpeas, onions, capers, citrus vinaigrette.	34
Crab Cakes Blue Crab meat, breadcrumbs, old fashioned mustard sauce.	32
Arancini Risotto, Italian sausages, mozzarella cheese, marinara sauce.	23
Grilled U6/8 Tiger Shrimps 3 black tiger shrimp, lemon olive oil, garlic sautéed spinach.	34

Salads

Burrata with Red Beets and tomatoes	26
Caesar with prosciutto di Parma	19
Mirela's	19
Greek with grilled bread (for 2)	30

Butcher

All meats are served with a choice of mashed potato, baked potato or fries.

Wagyu Burger (Market availability)	44
6oz Filet Mignon Brûlé	58
8oz Filet Mignon	65
16oz Boneless Ribeye	72
22oz Bone in Cowboy Rib Steak	87
14oz Bone-In Filet Mignon (Market availability)	90
40oz Tomahawk (Market availability)	190
16oz New-York Sirloin Prime	75
Australian Lamb Chops	58
12oz Milk Fed Veal chop	58
Mixed Grilled Platter 16oz Ribeye, 4 Lamb Chops, 4 Grilled Shrimp.	200

Fish

Organic Atlantic Salmon Poached with white wine, Basmati rice, Bok-Choy and Yuzu sauce.	44
Icelandic Cod Green beans, shitake mushrooms and Meuniere sauce.	49
Chilean Sea Bass Caramelized garlic, beluga lentils with mushrooms, cherry tomatoes, veal reduction.	60

Market Place

Silver Bass	m/p
Red Snapper	m/p
Alaskan King Crab	m/p
U6/8 Tiger Shrimp	m/p
Caribbean Rock Lobster tail	m/p

Pastas

Cavatelli with tenderloin Roasted cherry tomatoes, veal reduction.	38
Lobster Papardelle with truffle Maritime Lobster in a creamy sauce with truffle and mushrooms.	50

Sides

Grilled Asparagus	14
Garlic sautéed spinach	12
Wild Mushrooms	14
Seasonal Vegetables	12
Garlic Rapini	12
Gnocchi with Gorgonzola and Hazelnut	18
Loaded baked potato	16
Truffle and Parmesan Fries	12