



APPETIZER

**Jalapeno Poppers**

Fresh Jalapeno Stuffed with Crab, Spicy Tuna,  
and Cream Cheese Lightly Tempura,  
Drizzled with Kabayaki Sauce and Spicy Aioli

**Mini Ahi Poke Tacos**

Ahi Tuna Diced, Mango, Sesame Poke Sauce, Chukka Salad, Avocado,  
Wasabi Aioli, Mini Wonton Taco

**Filet Mignon Skewers**

STARTER

Served with Hot Bread & Whipped Butter

**Caesar**

Baby Romaine Leaf, Monsieur Caesar Dressing,  
Aged Parmesan and Spanish Anchovies

**Shrimp Gazpacho**

Grilled Shrimp Chilled, Diced Tomato, Onion, Celery, Cilantro,  
Lime Clamato Sauce, Avocado, Flour Tortilla

ENTRÉE

**Chilean Sea Bass Misoyaki**

White Miso Orange Zest Marinated, Pan Seared  
And Baked, Sautéed Snow Peas, Garlic Fried Rice

**Beef Tenderloin Filet**

Grilled and Oven Roasted, Shitake Mushroom Demi Glaze  
Garlic Mashed Potato, Grilled Asparagus

**Jumbo Shrimp & Scallops**

Seasoned Shrimp & Scallops Grilled,  
Garlic Mashed Potato,  
Steamed Heirloom Baby Carrots & Broccolini

TRIO OF DESSERT

**Chocolate Lava Cake**

Rich Chocolate Cake, Warm Liquid Chocolate Caramel Center

**Vanilla Gelato**

**Crème Brulee**

Vanilla Bean Crème Brulee with Fresh Seasonal Berries

**\$90 pp plus tax and 20% gratuity**