COCKTAILS

THE PEACOCK $19
Butterfly Pea Flower Gin, Lychee, Basil, Fresh Lemon

MARIPOSA $16
Divino Momento Mezcal, Aperol, Luxardo, Fresh Lime, Aquafaba

LE PARISIAN $14
Botanist Gin, Elderflower Liqueur, Tonic Water, Fresh Herbs, Berries

FIRE & PASSION $16
Tanteo Jalapeño Tequila, Passionfruit, Lime, Orange Liqueur, Tajín Rim

HIBISCUS FLOWER $15
Grey Goose Vodka, Hibiscus Syrup, Fresh Lemon, Soda, Mint, Berries

BUFFALO TRACE OLD FASHIONED $17
Buffalo Trace Bourbon, Angostura Bitters, Candied Orange, Luxardo Liquor, Luxardo Cherry

TOASTED COCONUT $13
Coconut Rum, Coconut Purée, Pineapple Juice, Toasted Coconut

ANTICO NEGRONI $17
Beefeater Gin, Campari, Antica Formula Vermouth, Orange

MOCKTAILS

CARIBBEAN LEMONADE $10
HIbiscus Syrup, Lemon, Soda, Fresh Herbs & Berries

LYCHEE FAUXJITO $10
Lychee Syrup, Mint, Lime, Ginger Beer

PASSIONFRUIT SPRITZ $10
Passionfruit, Pineapple, Lime, Tajín Rim

BEER

HEINEKEN $6
Pale Lager 5% abv

FRENCHTOWN BREWERY $14
West Coast Style IPA 7.5% abv
Served in a 32 oz can

COORS LIGHT $6
Light Lager 4.2% abv

ATHLETIC $6
Mexican Style Copper
Less than 0.5% abv

WINES BY THE GLASS

SPARKLING...

	GLASS	BOTTLE
Soledoro, Spumante Extra Dry, Prosecco, Italy	$10	$46
Banrock Station, Pink Moscato, South Australia	$10	$46
Moet & Chandon, Brut, Champagne, France	$20	$100
Nicolas Feuillatte, Brut Rosé, Champagne, France	$15	$75
Nicolas Feuillatte, Brut, Millesime 2008 Champagne, France	$40	$195

BLANCS & ROSÉS...

Ermacora, Pinot Grigio, Friuli Colli Orientali, Italy, 2023	$13	$56
Lava Cap, Reserve, Chardonnay, Sierra Foothills, El Dorado, CA, USA, 2024	$15	$62
Kim Crawford, Sauvignon Blanc, Marlbourough, New Zealand, 2023	$15	$60
Miraval, Rosé, Cotes de Provence, France, 2024	$16	$65
Pascal Jolivet, Sancerre, Loire Valley, France, 2025	$17	$70
Jordan Vineyards, Chardonnay, Russian River Valley, Sonoma, CA, USA, 2023	$25	$114
Konsgaard, Chardonnay, Napa, California, 2021	$30	$148
Louis Jadot, Chassagne-Montrachet, Chardonnay, France, 2022	$42	$179

ROUGES...

De La Motte, Pinot Noir, Languedoc-Roussillon, FR, 2022	$12	$50
Tercos, Malbec, Mendoza, Argentina, 2024	$15	$58
Collier Creek, Big Rooster, Cabernet Sauvignon, Lodi, CA 2023	$16	$58
Château Greysac, Médoc, Cru Bourgeois Supérieur, Left Bank, Bordeaux, FR, 2017	$17	$75
Banfi, Chianti Classico Riserva, Sangiovese, Toscana, IT, 2022	$18	$70
Meomi, Pinot Noir, Sonoma Coast, CA, 2022	$18	$80
Château Mont-Redon, Chateauneuf-du-Pape, Rhone Valley, FR, 2020	$28	$130
Maison Louis Latour, Gevrey-Chambertin, Côte de Nuits, Bourgogne, FR, 2022	$35	$160
Pio Cesare, Barolo, Nebbiolo, Piemonte, IT, 2021	$36	$160
Caymus Vineyards, Cabernet Sauvignon, Napa Valley, CA, 2023	$38	$165
Chateau Giscours, Margaux, Left Bank, Bordeaux, FR, 2019	$42	$181
Shafer, One Point Five, Cabernet Sauvignon, Napa Valley, CA, 2022	$45	$185
Sassicaia, Cab Sauv-Cab Franc, Bolgheri Sassicaia, Toscana, Italy, 2022	$95	$355
Opus One, Cab Sauv-Merlot-Cab Franc, Oakville, Napa Valley, CA, 2018	$132	$495

All of our wines and champagnes are preserved with either the Coravin or Bermar wine preservation systems to ensure freshness

While there is plenty to enjoy here, please ask to see our extensive bottle list filled with amazing wines from around the world

STARTERS

BELUGA STURGEON CAVIAR

1/3 oz $75 1 oz $150

Crème fraîche, Egg White, Egg Yolk, Capers, Red Onion, Potato Chips & Blinis

RAW OYSTERS

½ dozen $22 1 dozen $40

Blue Points, Served with Champagne Mignonette

OYSTERS ROCKEFELLER

½ dozen $26 1 dozen $44

Baked Blue Points, Topped Béchamel, Spinach, Panko

Oyster & Caviar Pairing

+ Nicholas Feuillatte Brut Rosé $15
+ Moet & Chandon Brut $20
+ Nicholas Feuillatte Brut Vintage 2008. $40

GARLIC BUTTERED BAGUETTE $8

Freshly Baked, Served wth Herbed Garlic Butter

GRILLED CAESAR $17

Romaine Lettuce, Creamy Lemon Garlic Dressing, Brioche Croutons, Parmesan

CUVÉE SALAD $18

Local Greens, Cranberries, Oranges, Apples, Vidalia Onion, Candied Walnuts, Goat Cheese, Honey Balsamic

VEGAN BURRATA $18

Cashews, Cherry Tomatoes, Basil Pine Nut Pesto, Grilled Bread

BRIE & PUFF PASTRY $19

Apricots, Apples, Local Honey, Berry Compote, Crostini

CARIBBEAN LOBSTER ROLL $24

Caribbean Lobster, Old Bay, Fresh Herb Aioli, Served Cold on a Brioche Bun, Potato Chips

BLACKENED JAPANESE DIVER SCALLOPS $23

Cauliflower Purée, Roasted Red Pepper Coulis

ESCARGOT $19

Garlic, Fresh Herbs, Butter, White Wine, Grilled Bread

STEAMED DUTCH MUSSELS $22

Garlic, Fresh Herbs, Cream, White Wine, Grilled Bread

DUCK SPRING ROLLS $20

Duck Confit, Caramelized Onion, Blackberry Chili Aioli

IBERICO KOREAN STYLE PORK BELLY $22

Bulgogi Glaze, Gochujang Green Tea Soba Noodles, Seasame Seeds, Scallions

PRIME FILET TARTARE $22

Local Quail Egg, Shallots, Capers, Parsley, Arugula, Toast Points ,Whole Grain Mustard

FOIE GRAS TORCHON $28

Fig Jam, Berries, Toasted Brioche

PAN SEARED FOIE GRAS $28

Toasted Brioche, Raspberry Compote, Fig Jam

Foie Gras Pairing

+ Chateau Liot Sauternes, 2025 $15
+Far Niente, Dolce, Napa, California, 2016 $28
+ Chateau d'Yquem, Sauternes, France, 2014. $85

MAINS

PAN SEARED CHILEAN SEA BASS $56
Blue Crab Risotto, Lobster Cream, Exotic Mushrooms, Spinach,

GRILLED YELLOWFIN TUNA $46
Togarashi Dusted, Soba Noodles, Baby Bok Choy, Parsnip Chips, Seasame Soy Dressing, Wasabi Au Poivre

BAKED ATLANTIC SALMON $38
Roasted Carrots, Jasmine Rice, Saffron Beurre Blanc

LOCAL LOBSTER THERMIDOR $65
Paparadelle Pasta, Lobster Cream, Parmesan, Breadcrumbs, Grilled Asparagus

SURF & TURF FOR TWO $125
16oz Ribeye, 14oz Caribbean Lobster Tail, Garlic Mashed Potatoes, Crispy Brussel Sprouts
Red Wine Demi-Glace & Drawn Butter

GRASS FED 8OZ FILET MIGNON $52
Black Pepper Dusted, Garlic Mashed Potatoes, Grilled Asparagus, Carmelized Onion Cabernet Au Jus

ROASTED DUCK BREAST $52
Blackberry Cognac Glacé, Sweet Potato Mash, Shaved Fennel Salad

ROASTED RACK OF LAMB $54
Mustard Seed, Breadcrumbs, Potato Galette, Green Beans Amandine, Port Wine Reduction

STEAK FRITES $58
Prime Cut 16 oz Ribeye, Bordelaise Sauce, Served with Steak Fries, Crispy Brussel Sprouts & Truffle Aioli

PAN SEARED TOFU $32
Togarashi Dusted, Soba Noodles, Baby Bok Choy, Parsnip Chips, Seasame Soy Dressing, Wasabi Au Poivre

TRUFFLE & WILD MUSHROOM RISOTTO $36
Arborio Rice, Cream, Exotic Mushrooms, Sliced Black Truffle, Pecorino

+ Japanese Diver Scallop $10
+ ½ Lobster Tail $32
+ Filet Mignon $44

ADDITIONS

JAPANESE DIVER SCALLOPS $10/each
Full LOBSTER TAIL (14 oz) $60
½ LOBSTER TAIL (7 oz) $32
2 oz PAN SEARED FOIE GRAS $25

TRUFFLE & MUSHROOM RISOTTO $16
BLUE CRAB RISOTTO $16
CRISPY BRUSSEL SPROUTS $10
STEAK FRIES with TRUFFLE AIOLI $10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions