

## Appetizers

### Seafood Bisque 19

Local seafood bisque with fresh fish, shrimp, mussels, calamari & Pernod

### Escargot Escoffier 19 GF *Optional*

Herbed garlic butter, focaccia

### Picanha 19 GF

Top sirloin skewer, yucas bravas, salsa verde

### Caesar Fusion 16

Grilled lettuce wedge, parmesan, garlic croutons, miso caesar dressing

### TDS Salad 18 GF

Artisan lettuce, beets, radish, cherry tomato, bacon crumble, gorgonzola, lemon vinaigrette, dried cranberries

## Raw Bar

### Ceviche 18 GF

White fresh fish, leche de tigre, grilled corn, sweet potato crisp, cilantro oil

### Hamachi Crudo 25 GF

Aji amarillo, tobiko caviar, mignonette, cilantro

### Tuna Avocado 20 GF *Optional*

Tuna tartare, avocado, wakame salad, citrus soy reduction, pica papaya mayo, sesame wonton

### Beef Tataki 19

Flash seared, togarashi, ponzu, Japanese aioli, crispy onions, pickle red onion pearls, microgreens

## Sides

### Truffle Mushroom Risotto 14

### Garlic Mashed Potatoes 8

### Green Asparagus 12

### Steamed Broccoli 12

## For the little ones

Pasta with red, white or butter sauce 10

Chicken tenders with French fries 16

6 oz cheeseburger with fries 16

## Entrees

### Halibut 43 GF

Pan-fried, mushroom, asparagus, parsnip creme, lemon beurre blanc

### Ahi Tuna 43 GF *Optional*

Flash-seared sesame-coated ahi tuna steak, served with bok choy, sprouts, wasabi potato crême, miso ginger sauce

### Tiger Prawns 38 GF *Optional*

Sauteed garlic shrimp, roasted eggplant, squid ink pasta, red curry sauce

### Beef Short Rib 45 GF *Optional*

Slow cooked served with creamy polenta, broccolini, chicharron, crispy onions

### Filet Mignon 48 GF *Optional*

8 oz angus tenderloin, baby carrots, crispy mushroom, torched pearl onion, parsnip creme, truffle jus

### Outside Skirt Steak 45 GF *Optional*

8 oz skirt steak, baby carrots, truffle mashed potato, anchovies butter, red wine sauce

### Prime French Cut Pork Chop 45 GF

14 oz brined pork chop, kimchi cucumber, salsa verde

### Chicken Supreme 36 GF *Optional*

Bone-in chicken breast, broccolini, fettuccini, parmesan crumble, truffle alfredo sauce

### Vegan Bowl 32 GF *Optional*

Hummus, couscous pearls, roasted beets, edamame beans, buna shimeji mushrooms, rice chips, red pepper coulis

## Sweets

### Chocolate Delight 15

Brownie fudge, salted caramel mousse, praline crumble, dulce de leche ice cream

### New York Cheesecake 14

Non baked served with red fruit coulis, cookie crumble, red berry sorbet

### Banana Crème Bruleé 14 GF

vanilla bean custard, candied banana, caramelized sugar top

### Tropical Fruit Sorbet 14 GF

Assorted fruit, red berries compote, coconut, passion fruit sorbet

### Ice Cream 5 (per scoop) GF

Vanilla  
Chocolate  
Dulce de leche  
Passion fruit sorbet  
Red berry sorbet

**GF** = Gluten Free **GF optional** = Gluten Free with modification of dish. **Vegetarian Optional** = Vegetarian with modification of the dish. **Vegetarian Optional** = Vegetarian with modification of the dish. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. If you have a food allergy, please notify your server. All prices are in USD include taxes and are subject to change.