

Salads



Warm Goat Cheese Salad



Classic Caesar Salad

Dessert



Bananas Foster Butter Cake

Desserts*



Chocolate ice cream

22

Rice dishes



Crab Fried Rice



Rice

Appetizers



Maine Lobster Tacos



Tableside Steak Tartare



Maine Lobster Bisque



Cheese

Pizza



Meat Pizza



Banana

Mains



Mediterranean Branzino



Sirloin

Side dishes*



Sauteed Spinach

9



Potatoes

Salad



Salad with pecan nuts

9



Caesar Salad

3



Caesar Salad

11

Seafood



Seafood



Shrimp

10



Squid

8



Parmesan Sole



South African Lobster

SIDES



Au Gratin Cheddar Potatoes



Grilled Asparagus

9

Sweets



Chocolate Cake

Chicken*



Fried chicken

14

Desserts



Classic Crème Brulée

Starters



Truffled Macaroni and Cheese



Crispy Brussels Sprouts

Spirits



Martini

Mexican dishes



Tacos

Kraut & Rübén



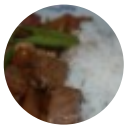
Mac and Cheese

Pizzas



Maverick

Fleisch - Schweinesteak



Steak

9

Margaritas



Perfect Patrón Margarita

Spezialrollen



Red Dragon

Alkoholische Cocktails



Cosmopolitan

Noodle



Crab

Sweets & Ice



Cookies

Pizza - Klein Ø 22cm



Belvedere

Fried Rice



Fried Rice

Calzoni - Normal



Rustico

Accompaniments



Butter Poached Lobster, White Cheddar Mashed Potatoes

Coffee



Espresso Martini

Entrees



South African Lobster Tail

Entree



Norwegian Salmon

Seafood Specials



Kung Pao Calamari

cafe



Belle du jour

Oysters



Bluepoint



Savage Harbour



West Passage



Small Harvest

Signature Cocktails



Spicy Margarita

Second Course



Burrata and Beet Salad



Iceberg Wedge BLT

Raw



Yellowtail Sashimi

Weekend Brunch



Jumbo Lump Crab Cake

Wines by the Glass



Casa Lunardi, Pinot Grigio, Delle Venezie, Italy



Sedimentary, Chardonnay, California



Inflection, Cabernet Sauvignon, California



Tercet, Pinot Noir, Central Coast

To Follow



Georges Bank Scallops

Teasers



Mini Filet Sandwiches (2)



Prime Steak Tataki



Eddie's Rockefeller (2)



Black Truffle Tartare



South African Lobster (5)

Classic Cocktails



Smoked Old Fashioned

Shellfish



Chilled Gulf Shrimp



Petrossian Caviar

Indulgences



Two Crab-Stuffed Jumbo Gulf Shrimp



Cave-Aged Blue Cheese Crust

Steaks And Seafood



Chilean Sea Bass

9

Housemade Desserts



Hot Chocolate Godiva Cake



Meyer Lemon Tarte

Chef's Selects



Filet Oscar Style With South African Lobster Tails



8 oz Filet Mignon and South African Lobster Tail

On the Bone



18 oz USDA Prime Bone-In New York Strip

Shellfish & Caviar



The Shellfish Tower



The Big Eddie

Premium Hand-Cut Steaks



8 Oz Center Cut Filet Mignon



12 Oz Center Cut Filet Mignon



22 Oz Usda Prime Bone-In Ribeye

Steak Indulgences



Three Georges Bank Scallops



Parmesan and Horseradish Crust

Drinks



Drinks

Reserve Cuts



16 oz Bone-in Filet with Morel Mushroom Crust and Fig Balsamic Glaze



11 oz Snake River Farms Gold Grade Wagyu Strip



32 oz Tomahawk Prime Long Bone Ribeye

Kalared XO Menu (Minimum 2 Persons)



Main Course

Prime Seafood



Jumbo Gulf Shrimp

Dessert*



Dessert

Decadance



The Hope Diamond

Hand-Shaken Cocktails



Bulleit Sour



The Dapper Martini

Smart Choices



Fruit

Raw & Chilled



East Coast Oysters



West Coast Oysters

Gotham City Continental



Fresh seasonal berries

Kitchen Entrees-Tempura



Lobster

9

Idealism



Mango Mule