

SALAD

CHARCOAL-GRILLED MARINATED FREE-RANGE CHICKEN CAESAR SALAD

Fresh crisp romaine lettuce, crunchy whole wheat croutons and delicate anchovies harmonized with the nutty tones of Parmigiano Reggiano tossed in a creamy dressing

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SOUP

NEW ENGLAND CLAM CHOWDER

Creamy comforting classical soup, loaded with succulent clams, tender potatoes and smoky bacon, flavors of fresh herbs simmered in a rich and velvety broth (G,N)

MAIN COURSES

PASTURE VERDANT-RAISED NEW ZEALAND JERSEY CATTLE TOMAHAWK STEAK 35oz

Succulent hearty bone-in Rib Eye

GRASS-FED 9oz US ANGUS CATTLE TENDERLOIN SURF AND TURF

Ensuring a juicy and tender eating experience topped with a charcoal-grilled juicy lobster.

PASTURE VERDANT-RAISED NEW ZEALAND JERSEY CATTLE T-BONE 35oz

A true farm-to-table delicacy, delivering a juicy bite.

IBERICO PORK LOIN 12oz

Classical steak renowned for its tender texture and rich Nutty Flavor

FREE-RANGE CORN-FED CHICKEN BREAST

Expertly charcoal grilled in our signature Jospier grill

(G) Gluten Free, (V) Vegan, (L) Lactose (N) No Sugar Added

*Consuming raw or uncooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk for foodborne illness, especially if you have a certain medical condition.

**Please inform your Restaurant Manager if you have any food allergies or intolerance.

SIDES

GLAZED SWEET CARROTS

Infused with aromatic vanilla (G,N)

SAUTEED CREMINI MUSHROOMS

Earthy and nutty flavors of our sauteed mushrooms (G,N)

STEAK FRIES

Savor the crispy seasoned goodness of our steak fries with our secret seasoning (G,V,L,N)

TRUFFLE FRIES

Golden fries tossed in truffle oil, sprinkled with grated parmesan (G,V,L,N)

BAKED POTATO

With sour cream and chopped chives (G,V,L,N)

MAC AND CHEESE

Satisfy your cravings with our decadent Mac and Cheese, made with aged cheddar and gruyere (N)

SAUCES

Truffle Sauce (G,L,N) | Peppercorn Gravy (G,N) | Veal Jus (G,L,N)

DESSERTS

PECAN NUT BROWNIE

The exquisite flavors of our Grand Cru Manjari Valrhona 64% pecan nut brownie
Crafted with the finest ingredients, served with vanilla ice cream

OREO CHEESECAKE

Harmony of rich creamy cheesecake and crunchy Oreo cookie crust perfectly balanced with blueberry ice cream

In addition to our twelve **All Inclusive Wines**, here are some
Premium Wine Recommendations

WHITE WINE: Yarra Yering Chardonnay, Yarra Valley, Australia \$130

RED WINE: Shafer. One Point Five, Cabernet Sauvignon, California \$336

