

Bar Crudo

TIRADITO 18

Sea Scallops, Hamachi, Pickled Sea Bean, Serrano Peppers, Avocado, Chili & Ginger Marinade

TUNA THREE WAY 16

Tartar, Tiradito, & Ceviche

MEXICAN CEVICHE 12

Shrimp, Agua Chile, Jicama, Avocado, Cilantro

LOBSTER CEVICHE M/P

Mandarin Keylime, Coconut Mojo

BARCELONA STEAK TARTAR 14

Caper Berry Marinade, Apple Sorbet, Served With Potato Chips

Small Plates

PEI MUSSELS 12

Green Garlic, Tomato Confit, Fine Herbs, Chorizo Oil, Garlic Croutons

CHARRED OCTOPUS 14

Mix Hot Peppers, Scallions, Cilantro Sesame Squid Ink Vinaigrette

GUACAMOLE TRIO (Tropical/Goat Cheese/Ranchero) 12

Served With Plantain & Tortilla Chips

KOBE BEEF SLIDERS AND FOIE GRAS 15

Red Onion Fig Marmalade Aged Shaved Asiago, Summer Truffle Aioli

MINI PAELLA 22

Lobster Sepia, Prawns, Cockles, Sofrito, Bomba Saffron Rice

PEASANT MINI PAELLA 18

Mushroom Risotto, Duck Chorizo, Confit of Hen, Pancetta, Fava Bean

TACOS

SPICY SHRIMP 12

Green Tomatillo Sauce & Pineapple Salsa

CARNE ENCHIPOTLADOS 12

Dry Aged Rib Eye Steak, Poblano Rajas, Pickled Vegetables

CARNITAS DE ATUN 14

Yellow Fin Tuna, Wasabi Chili Aioli, Avocado Salsa

EMPANADAS 12

Choriqueso & Poblano Chile

Huitlacoche & Oaxaca Cheese

Norwegian Bacalao, Wild Olives & Prunes

All Accompanied W/ Fine Herbs Crème Fraiche & Pickled Tequila Peppers

Salad Bowls

MIDTOWN SALAD 14

Smoked Apple Wood Bacon, Cabrales Blue Cheese, Grape Tomato, Crispy Poached Egg, Avocado, Buttermilk Ranch Dressing

BURRATA 16

Charred Baguette, Vegetable Tart, Upland Cress, Balsamic Reduction, Basil Oil

Entrees

SEARED CHILEAN SEABASS 32

Asparagus Risotto, Poached Lobster, Achote Americaine Sauce

PUMPKIN SEED CRUSTED SCOTTISH SALMON 24

White Bean Garbanzo Purée, Pipian Tomatillo Sauce

DIVER SEA SCALLOPS 28

Spaghetti Vegetables, Sea Urchin Provencal Sauce

ROASTED ORGANIC CHICKEN 22

Farro Risotto, White Asparagus, Chanterelles Mushroom Ragout

LONG ISLAND DUCK BREAST 24

Batata Mash, Ancho Chili Wild Berries Au Jus

ORECCHIETTE 18

Fava Bean, Chili Flakes, Shaved Parmesan, Pomodoro Sauce

Steak & Fish From The Grill

CREEK STONE FILET MIGNON 28

BLACK ANGUS SKIRT STEAK 27

10 OZ ANGUS BURGER 12

SCOTTISH SALMON 24

YELLOW FIN TUNA 28

SIDE DISHES

Truffle Mac And Cheese 10 /Add Lobster 10

Pommes Frites 6

Sautéed Wild Mushrooms 7

Sautéed Baby Spinach 7

SAUCES

Piquillo Pepper Chimichurri, Béarnaise, Mushroom Ragout, Ancho Chili & Wild Berries Au Jus, Habanero Sauce, Mango & Steak Sauce