



\$89++ per person

FIRST COURSE

Choice Of

CEASAR SALAD

romaine, truffle herb croutons, aged parmigiano romano

BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, crumbled bacon, bleu cheese dressing

LOBSTER BISQUE +\$5

CAVIAR BUMP +\$12

crème fraîche, potato chips

CAVIAR +\$110

crème fraîche, accoutrements, potato chips

HEART-SHAPED RAVIOLI

ricotta cheese, pink vodka sauce

WAGYU AND LOCAL YELLOWTAIL TARTARE +\$10 (G.F) (V)

trout roe, yuzu, potato chips

ARTICHOKE & GORGONZOLA STUFFED MUSHROOM CAP

SECOND COURSE

Choice Of

USDA DRY-AGED BONE-IN RIBEYE +\$20

this classic cut is aged for 21 days

DRY-AGED NEW YORK CENTER CUT

this classic cut is aged for 21 days

CHILEAN SEABASS G.F +\$8

porcini crusted, mushroom risotto, truffle cream

WILD ISLES KING SALMON G.F

honey dijon glaze, garlic mashed potatoes, spring vegetables

TRUFFLE GNOCCHI

stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

PRIME COLORADO LAMB CHOP +\$8 (G.F) (V) 

oven roasted fingerling potatoes, grilled asparagus and Madeira sauce

SURF AND TURF +\$30

8oz prime usda filet mignon, 6oz wild caught australian tail, potato pureé, beurre blanc al limone

JAPANESE MIYAZAKI PREFECTURE A5 +\$50 

New York 4 OZ

ROASTED BONE-IN CHICKEN BREAST

pancetta fingerling potatoes, champagne herb au jus

THIRD COURSE

Choice Of

HEART SHAPED CHOCOLATE MOUSSE

hazelnut, caramel, raspberry

LIMONCELLO CAKE

SIDES & MORE

PARMESAN TRUFFLE FRENCH FRIES G.F +\$18

CREAM SPINACH G.F +\$14

ELOTÉ G.F +\$13

corn, cream, bell pepper, Parmesan Reggiano

JUMBO SHRIMP SCAMPI +\$25

6OZ WILD AUSTRALIAN LOBSTER TAIL +\$39

SAUTEED WILD MUSHROOMS G.F +\$14

WAGYU FAT MASHED POTATOES +\$12

GREYSTONE TRUFFLE MAC AND CHEESE +\$24

no substitution or sharing

18% Gratuity on Parties 6 and over.

3.75% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS AND SUPPORT RECENT INCREASES TO MINIMUM WAGE AND BENEFITS FOR OUR DEDICATED TEAM
Many of our items can be made vegan, vegetarian or gluten free. Notify your server of any food allergies or special dietary restrictions.
(G.F.)- Gluten Free | (V) Vegan and Vegetarian Menu Available

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

QUEEN OF HEARTS

