

Soup-A-Tizers

Served Tableside

\$10

Fingerling Potato English Pea Soup, White Truffle Oil

California Asparagus Soup

Maine Lobster Bisque

White Bean Puree & Roasted Pancetta

Roasted Garlic & Tomato Bisque

Parsnip & Celery Root Puree, Candied Beet Oil

Try Our Soup Tasting

Choose any three soups

\$10

Appetizers

Pan Seared Sea Scallop, Duck Confit, Celery Root Puree

Red Wine Reduction

\$14.5

Roasted Portobello Mushroom

Vegetable Strudel & Port Glaze

\$12

Prosciutto Wrapped Prawns

Capellini Pasta, Grilled Vidalia Onions & Parsley

\$15.5 / \$32

Caviar and Warm Blinis

Market Price

Pasta Appetizers

Pasta Carbonara

Crispy Pancetta, Asiago Cheese & Warm Egg Yolk

\$10

Spinach Gnocchi

White Asparagus, Broccoli Raab, Wild Mushrooms, Roasted Tomatoes & Butter Broth

\$12

Maine Lobster Agnolotti

Wilted Leeks & Coral Butter

\$15

English Pea & Celery Root Ravioli

Crab & Roasted Tomato Butter

\$15

Salads

Maritana Caesar

Herb Potato Croutons & Asiago Cheese Bowl

\$10.5

Yellow Fin Potato & Herbed Goat Cheese Terrine

Micro Greens, Roasted Beets & Truffle Vinaigrette

\$11.5

Maine Lobster & White Asparagus Salad

Lemon Grass Vinaigrette

\$16

Warm Crab & Scallop Galette

Frisee & Sweet Pepper Salad, Orange Citrus Vinaigrette

\$12.5

Please inform your server of any health or dietary restrictions
so we may do our best to accommodate your needs.

Consuming raw or under cooked meats, poultry, seafood, or eggs
may increase your risk of food borne illness.

Entree's

Horseradish Crusted Atlantic Salmon

Shrimp & Vegetable Fricassee, Lobster Butter
\$31.5

Four Hour Braised Beef Short Rib

Asiago Polenta, Cipolline Onions & Merlot Jus
\$33.5

Pan Seared Sea Scallops

Lobster Risotto, Roasted Beets, Osetra Caviar
& Citrus Vinaigrette
\$31.5

Marmalade Roasted Gulf Red Snapper

Pea Vine, Sweet Potato Gnocchi, Vanilla Bean Mashed
Orange Marmalade Vinaigrette
\$30.5

Orange Habanero BBQ Grouper

Papaya-Banana Ravioli,
Citrus Salad & Key Lime Vinaigrette
\$30

Chef's Gulf Fish Selection

Warm Lobster & Mango Salad
Vanilla Bean & Citrus Beurre Blanc
\$31.5

Pan Seared Duck Breast

Duck Confit, Fingerling Potato Cake, White Asparagus
& Merlot Reduction
\$35

Pan Seared Yellow Tail Snapper

Lemongrass Shrimp Dumpling, Warm Asian Slaw
& Red Miso Butter
\$30

From Our Grill

Grilled Filet Mignon

Truffle Mashed Potatoes, Candied Shallots, Tomato Confit
Tawny Port Glaze
\$37.5

Porcini Rubbed Bone In Ribeye

Oyster & Shiitake Mushrooms, Polenta Cakes
& Roasted Garlic Butter
\$44

Garlic Roasted Loin & Chop of Lamb

Lamb Shank Confit, Golden Beets, Truffle Mashed Potatoes
& Merlot Demi
\$34

The Area's Only Chef's Table

Located in the kitchen area, guests are able to interact with our Chefs for the ultimate dining experience. We are accepting reservations for groups of 2-8 persons. Please see our Maitre d' for availability.

After your dinner, may we suggest our grand selection of cognacs, single-malt scotches and ports located at our beautiful Lobby Bar.

*Please refrain from using cell phones in the dining room.
18% Gratuity Added to Parties of Six or More.*