

## SIGNATURE

SUNSET GRILLE LOBSTER BISQUE 22  
lobster ragout, claw, puff pastry

## For the Table

CAULIFLOWER FRITTERS 17  
garlic cream, house-made teriyaki

HALLOUMI FRIES 25  
cucumber-mint yogurt, pomegranate molasses

## Appetizers

LOADED WEDGE SALAD 18  
pork belly, blue cheese, buttermilk dressing

CAESAR SALAD 17  
house dressing, parmesan crumble, anchovy

BURRATA 23  
rocket, spinach, beetroot dust, cherry tomato, herb dressing

KING SCALLOPS 29  
honey glaze, chili oil, papaya dressing

PEPPER SEARED TUNA 27  
sesame, achar, rocket, lime split cream

SHRIMP COCKTAIL 24  
horseradish, tomato, cucumber

SAUTEED LUMP CRAB CAKE 34  
green apple, brown butter vinaigrette, togarashi, remoulade

STEAK TARTARE 30  
sweet potato, cured yolk, crème fraîche, truffle toast

STEAKHOUSE BACON 15  
red onion jam

LOBSTER BHAJI 21  
lobster claws, onion, tamarind, green chutney, crispy boondi

ALL PRICES ARE LISTED IN US DOLLARS

An 18% service charge will be added to your bill. This is distributed amongst the staff as part of their salary. Added gratuities are always appreciated.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Entrees

PAN ROASTED SEABASS 55  
ratatouille, mild thai curry sauce

SALMON 42  
honey soy glaze, bok choy, baby potatoes

SPANISH OCTOPUS 52  
wild garlic, green pea, pickled cucumber, baby potato

GRILLED SHRIMP 50  
tandoori, Indian spices, cucumber raita, coriander chutney

HALF CHICKEN "A LA BRASA" 41  
roasted vegetables, charred lemon

LAMB CHOPS 62  
smoked eggplant, pomegranate, mint yogurt sauce

STEAK FRITES 48  
10 oz. skirt steak, french fries, peppercorn sauce

SHORT RIBS 45  
truffle mashed potato, mini salad

MUSHROOM RISOTTO 41  
local mushrooms, mascarpone, scallions

## TROLLEY

PORTERHOUSE FOR TWO 36 OZ. 185  
french sea salt, red wine sauce

## From the Grill

VEGAN  
CAULIFLOWER  
32

1855  
FILET  
8 OZ. 64

PRIME  
NY STRIP  
12 OZ. 65

PRIME  
RIBEYE  
14 OZ. 70

DRY AGED  
BONE IN RIBEYE  
22 OZ. 150

included with all steaks  
signature steak sauce

### SAUCES 3

horseradish cream, peppercorn,  
red wine sauce

### BUTTERS 3

black truffle, chimichurri

### ADD LOBSTER TAIL 40

## Sides

GARLIC PARMESAN CORN 13

BROCCOLI RABE 11

TWICE BAKED POTATO 13

FRENCH FRIES 12

BRAISED PUY-LENTILS 12

OVEN ROASTED BABY POTATOES 12

MUSHROOM FRICASSÉE 15

RATATOUILLE 11

MASHED POTATO 12

CREAMY SPINACH 14

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