

## STARTERS

**Ishiyaki- "Hot Rock"**- Aged, marinated prime beef, Ahi tuna and assorted accompaniments- for two- 25, each additional-12

**Crispy snap pea salad**

Organic baby greens, sweet Vidalia's, ensalada ricotta beignet, lemon vinaigrette, chilled minted sweet pea and English cucumber and tomato soup cordials 9

**\*Parma ham wrapped Promi veal sweetbreads**

Griddled polenta, shiitake mushroom vinaigrette and snap pea salad 15

**Baby "Dewey"** Maryland jumbo lump crab, avocado key lime compote, yellow and red tomato confiture, spicy honey arugula 15

**\*Foie Gras**

Torchon of Hudson valley foie gras with warm white peach chutney, crepes, toasted brioche, port wine caramel, Hawaiian pink and French grey salts 22

**Leek and Wisconsin gruyere raviolis**

Organic Swiss chard, sweet "corn off the cobb" sauce 10

**Santa Fe honey roasted yellow and red beets**

Wasabi Mineshaft blue cheese vinaigrette, organic lettuce soy roll 9

**Luc's Caesar**

Organic romaine hearts coated with key lime Caesar vinaigrette, baby bread sticks and red tempura onion rings 10

**Lemongrass shrimp and lobster bisque**

Sautéed chunky dilled gnocchi, Sichuan pepper crema 13

**Chilled soba noodle salad** with sea scallop dumplings and Yuzu dressing 11

**\*Prime beef tartare** made to order with prime tenderloin, horseradish, green onion sesame pancakes and black truffle mustard 15

**\*Fresh Hawaiian tuna**, English cucumbers, galangal vinaigrette, lettuce blankets 15

**\*Diver scallop sashimi** with avocado ribbons, Meyer lemon oil, baby sweet radish carpaccio, hot mirin garlic mignonette 14

## COCKTAILS

**French Bleu**

Blueberry infused vodka chilled with a small splash of parfait amour and cassis 10

**Ginger Peach**

Vodka, triple Sec with a house made ginger cordial and fresh peach nectar 9

**The Buddha**

Premium Brazilian Cachaca and Soho lychee syrup with fresh lychee fruit 10

**La Poire**

Grey Goose La Poire with Cointreau and a splash of Sprite 14

**Ruby Red**

Absolut Ruby Red Vodka and triple sec liqueur served with a refreshing blend of fruit juices and a candied grapefruit ribbon 10

**Dry Heat**

Silver tequila paired with papaya puree, a key lime and chimayo pepper granite, and topped with a splash of Sprite 8

**Sunburn**

Silver tequila and triple sec with fresh pressed watermelon juice 8

**Luc's Kentucky Tea**

Bourbon on the rocks with apricot brandy, topped with fresh brewed iced tea 9

## LOBSTERS

### **\*Maine-**

Sautéed Maine lobster tail meat with baby bok choy, shiitake and oyster mushroom orzo and Arborio risotto, lobster sauce 42

### **\*Canadian-**

Coldwater lobster tails, in the shell, grilled with house made saffron papparadelle pasta, organic vegetables, Meyer lemon, spicy Vietnamese chile' sauce 35

**\*Thai-** baked lobster with ricard spinach and cremini mushroom duxelle, buttery pastry, thai pesto butter sauce, sweet baby heirloom tomatoes 33

## STEAKS

*all our organic steaks are char-grilled over natural pecan wood*

### **\*Filet mignon-8 oz.**

Butter grilled with a roasted tomato gorgonzola cap, red potato torte, roasted garlic and veal glace, cognac lobster sauce 39

### **\*New York Strip-12 oz.**

Caramelized "French onion" sherry wine tart, five pepper foie gras butter and chive "mashed potato" sauce 49

### **\*Bone-in Ribeye Chop-18 oz.**

"Nueskes" applewood smoked bacon, charred Chinese long beans, griddled polenta, sesame garlic au jus 43

## CHEF SELECTIONS

### **\*Sautéed Mexican White Prawns**

Sautéed "fiery" white prawns, jasmine rice cakes, scotch bonnet sambal honey glaze, wilted basil salad 32

### **\*Grilled Colorado "sweet garlic" Lamb Chops**

Asian ratatouille, eggplant raviolis and prosciutto caper sauce 34

### **\*Chinese spice rubbed Rotisserie free- range rock hens**

boursin "mac and cheese", caramelized butternut squash and crispy leeks 24

### **"White Marble Farms" pork tenderloin**

Brined and rubbed with our own seven spice, sweet potato "mashers", sweet snap peas, hot mustard plum sauce 24

### **\*Wild Caught Wasabi King salmon**

Baked almond pastry, braised baby bok choy, cilantro wasabi sauce, sweet soy filature 30

### **Pasta Fresca**

Rigatoni pasta, Edamame, fresh basil, almonds, lemon zest, wilted romaine, shoyu tofu sauce 22

*\*Serving raw or under cooked meat, poultry, seafood, or eggs may increase your risk of food borne illness. Please notify your server of any food allergies.*