

CONVERSATE

STEAK & SEAFOOD

RAW & CHILLED

Fresh Oysters ^{GF}	
East Coast, Smoked Cocktail Sauce, Lime Mignonette	
	½ Dozen 26
	Dozen 44
Chilled Cocktail Shrimp ^{GF}	32
Smoked Cocktail Sauce, Lemon Preserve Aioli	
Wagyu Carpaccio ^{GF}	35
Parmigiano Reggiano, Pickled Shallot, Watercress, Black Garlic Vinaigrette	
Seafood Platter ^{GF}	95
Fresh Shucked Oysters (6), Oysters Rockefeller (4), Shrimp Cocktail (4), Organic Smoked Trout	
<i>Add Alaskan King Crab - per ½ lb</i>	
<i>Add Lobster Tail - 6oz</i>	M/P

SALADS

Heirloom Beet ^{GF}	18
Roasted Beet, Maple Walnut, Watercress, Artisan Goats Cheese, Verjus Vinaigrette	
Caesar	19
Double Smoked Bacon, Anchovy, Garlic, Butter Crouton, Parmigiano Reggiano	
Steakhouse Wedge ^{GF}	20
Heirloom Tomato, Pickled Red Onion, Prosciutto, Gorgonzola, Iceberg, Honey White Balsamic Ranch	
Artisan Greens ^{GF}	18
Baby Vegetables, Aged Balsamic, Vanilla Bean Vinaigrette, Feta	
Ahi Tuna Niçoise ^{GF}	35
Heritage Mix, Hard Boiled Egg, Heirloom Tomato, French Bean, Olive, Duck Fat Potato, Olive Caper Dijon Vinaigrette	

TO START

Charred Octopus ^{GF}	28
Black Garlic Hummus, Watercress, Olive Tomato Concassé	
Tiger Shrimp ^{GF}	26
Portuguese Red Pepper Paste, Herbs, Garlic, Lime	
Wagyu Meatballs	21
Tomato Ragù , Broiled Swiss, Bourbon Peppercorn, Grilled Focaccia	
Oysters Rockefeller ^{GF}	
Shallot Creamed Hollandaise, Double Smoked Bacon, Baby Spinach, Parmigiano Reggiano	
	½ Dozen 30
	Dozen 54
Scallops ^{GF}	32
Smoked Pork Belly, Rosemary Bacon Jam, Confit Lemon Gastrique	
Crab Cakes	26
Fennel Frisée Salad, Dijonnaise, Tartar Sauce, Apple Walnut	
Escargot Risotto ^{GF}	25
Garlic, Shallot, White Wine, Wild Mushroom Truffle Risotto	
Steak Tartar	32
Prime Tenderloin, Bone Marrow, Flake Sea Salt, Crostini	
Calamari	24
Crispy Fried, Preserved Lemon Aioli, Garlic Citrus Seasoning	
Rougié Foie Gras	32
Caramelized Onion Puff Pastry, Chianti Demi, Apricot Chutney	
SALAD ACCOMPANIMENTS ^{GF}	18
Organic Chicken Supreme (9oz)	18
Wild Salmon (7oz)	20
Black Tiger Shrimp (3)	22
Sea Scallops (3)	

CONVERSATE

STEAK & SEAFOOD

FISH & SEAFOOD

Lake Trout ^{GF} **47**
Grilled Clams, Risotto Verde, Lemon
Beurre Blanc, Crispy Leek

Shrimp Spaghettini **44**
Black Tiger Shrimp, Fresh Basil,
Creamy Sundried Tomato Pesto,
Organic Feta, Fresh Pasta

Lobster Risotto ^{GF} **90**
Lobster Tail, Sea Scallops, Black Tiger
Shrimp, Parmigiano Reggiano Risotto

Seafood Tagliatelle **44**
Scallops, Black Tiger Shrimp, Tomato
Wine Broth, Fresh Pasta

King Crab ^{GF} **M/P**
Parmigiano Reggiano Risotto,
Drawn Butter

SIGNATURES

w/ Choice of Accompaniment

Beef Wellington **75**
Black Garlic Duxelles, Veal Demi

Lamb Rack ^{GF} **67**
Dijon, Herbes de Provence,
Parmigiano Crust, Red Wine Sauce

Provimi Veal Chop ^{GF} **65**
Milk Fed, 16oz, Citrus Braised
Peppers & Onions, Red Wine Sauce

Steak & Lobster ^{GF} **92**
Choice of Prime Striploin (10oz) or Beef
Tenderloin (7oz), Cuban Lobster Tail (6oz)

Organic Chicken ^{GF} **46**
Double Smoked Bacon Wrapped
Chicken Supreme, Gorgonzola Cream,
Bacon Jam

ENTREE ADD ONS ^{GF}

Lobster Tail (6oz) **38**
King Crab - per ½ lb **M/P**
Black Tiger Shrimp (3) **20**
Sea Scallops (3) **22**

STEAK - PRIME CUTS ^{GF} w/ Choice of Accompaniment

Striploin U.S.D.A.
10oz- **55** 12oz- **68** 16oz- **80**

Beef Tenderloin U.S.D.A.
Bacon Wrapped 7oz- **65** 10oz- **85**

Ribeye Certified Angus
Boneless, Dry Aged 16oz- **75**

Delmonico Certified Angus
Ribeye w/ Bone, Dry Aged 26oz- **95**

Tomahawk Certified Angus
Ribeye w/ Long Bone, Dry Aged 45oz- **170**

Wagyu
Daily Selection - **M/P**

SAUCES & STEAK ADD ONS

Peppercorn Whisky Demi ^{GF} **6**
Béarnaise **6**
Black Truffle Butter **6**
Veal Demi (48 Hour) ^{GF} **6**
Wild Mushroom Truffle Demi ^{GF} **8**
Imported Blue Cheese Flambé ^{GF} **8**
Peppercorn Crust ^{GF} **3**

ACCOMPANIMENTS

Ontario Asparagus, Citrus Parmigiano
Reggiano Aioli, Dried Garlic ^{GF} **15**
Roasted Mushrooms, Porcini Butter,
Pickled Shallot ^{GF} **14**
Baked Potato, Garlic Rapini,
Aged Yellow Cheddar Mornay ^{GF} **14**
Brussel Sprouts, Maple Walnuts, **12**
Chili Gastrique ^{GF}
Fresh Pasta- Tomato, Alfredo, or Pesto **10**
Yukon Fries, Black Truffle Maldon, **12**
Parmigiano Reggiano, Porcini Aioli
Mac & Cheese, Old White Cheddar, Herb **16**
Breadcrumb
Duck Fat Potatoes, Crispy Leek, **15**
Rosemary Sour Cream ^{GF}