

CONVERSATE

STEAK & SEAFOOD

TO START

Lobster Bisque \$20
Roasted Cauliflower, Tarragon Oil

Caesar Salad \$22
Double Smoked Bacon, Anchovy, Garlic, Butter
Crouton, Parmigiano Reggiano

Fresh Oysters \$30 (6) \$55 (12)
East Coast w/ Accompaniments

Charred Octopus \$32
Black Garlic Hummus, Watercress, Olive
Tomato Concassé

Onion Soup \$22
Caramelized Onions, Sherry Wine Broth,
Herbs, Asiago, Swiss, Crostini

Wagyu Carpaccio \$40
Parmigiano Reggiano, Pickled Shallot,
Watercress, Black Garlic Vinaigrette

Seafood Platter For Two \$185
Fresh Oysters, Oyster Rockefeller, Shrimp
Cocktail, Organic Salmon Gravlox, Cuban
Lobster Tails, Mussel & Clam Provençal

DESSERT

Dessert For Two \$25
Callebaut Chocolate Pâté, Vanilla Bean
Goats Cheesecake, Raspberry Sorbet

Cinnabon Cheesecake \$15
Vanilla Custard, Chantilly Cream

ENTRÉE

Lobster Risotto \$95
Lobster Tail, Sea Scallops, Black Tiger Shrimp,
Parmigiano Reggiano Risotto

Organic Chicken \$58
Double Smoked Bacon Wrapped Chicken
Supreme, Gorgonzola Cream, Bacon Jam,
Butter Mashed Potatoes

Feature Fish M/P
Chef's Creative Choice

Prime Cut Steaks
Tenderloin, 8oz, Bacon Wrapped,
U.S.D.A \$82

Ribeye, 16oz, Boneless,
Dry Aged Certified Angus \$90

Striploin, 12oz, U.S.D.A. \$82

Tomahawk, 45oz, Boneless,
Dry Aged Certified Angus \$225

Wagyu, Daily Selection M/P
Steaks Accompanied By Seasonal Vegetables &
Butter Mashed Potatoes

SAUCES & STEAK ADD ONS

Peppercorn Whisky Demi \$8
Black Truffle Butter \$8
Veal Demi (48 Hour) \$8
Wild Mushroom Truffle Demi \$8
Blue Cheese Flambé \$8
Béarnaise \$8
Lobster Tail (6oz) \$40
Sea Scallops (3) \$26
Black Tiger Shrimp (3) \$24

VALENTINES DAY 2025

Featuring Live Musician Taylor-Rae Scott