

# 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

**4 Layer Chocolate Cake \$17**  
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

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## MOTHER'S DAY 2025