

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 \$195

Fresh Oysters, Oyster Rockefeller, Shrimp
Cocktail, Organic Salmon Gravlox, Cuban
Lobster Tails, Mussel & Clam Provençal

DESSERT

Chocolate Layer Cake \$16

Callebaut Chocolate, 4 Layers,
Raspberry Sorbet

Cinnabon Cheesecake \$15

Vanilla Custard, Chantilly Cream

ENTRÉE

Lobster Risotto \$98

Lobster Tail, Sea Scallops, Black Tiger Shrimp,
Parmigiano Reggiano Risotto

Organic Chicken \$65

Truffle Mascarpone Stuffed, Crisp
Prosciutto, Foie Gras Chicken Demi,
Butter Mashed Potatoes

Feature Fish M/P

Chef's Creative Choice

Prime Cut Steaks

Tenderloin, 8oz, Bacon Wrapped,
Canadian Prime \$90

Ribeye, 16oz, Boneless,

Dry Aged Certified Angus \$98

Striploin, 12oz, Canadian Prime \$90

Tomahawk, 45oz, Boneless,

Dry Aged Certified Angus \$285

Wagyu, Daily Selection,

Australian & Japanese 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) \$45

Sea Scallops (3) \$28

Black Tiger Shrimp (3) \$25

NEW YEARS EVE 2026

Featuring Live Musician Taylor-Rae Scott