

# TOURNEDOS

## Dinner Menu

### Appetizers

- (3) COLOSSAL SHRIMP COCKTAIL *with*  
SPICY COCKTAIL SAUCE \$19  
HALF DOZEN OYSTERS ON THE HALF SHELL (6) \$19  
SPANISH CLAMS *with* TOMATOES *and*  
ANDOUILLE SAUSAGE \$17  
TRADITIONAL STYLE CLAMS CASINO (12) \$15  
TUNA TARTAR *with* CAPERS *and* LEMON  
WASABI VINAIGRETTE \$15  
“BAKED” LUMP CRAB CAKE *with* LOBSTER SAUCE \$19  
FRIED CALAMARI *with* MARINARA *and*  
RÉMOULADE SAUCES \$14  
BEEF *and* FRESH MOZZARELLA CARPACCIO \$13  
COGNAC-INFUSED SEAFOOD BISQUE \$13  
BAKED ONION SOUP *with* CROSTINI *and* GRUYERE CHEESE \$12  
CREAM OF ASPARAGUS SOUP *with* JUMBO LUMP CRAB MEAT  
\$14  
SAUSAGE ARANCINI *with* MARINARA SAUCE \$12  
CHEF-INSPIRED SEASONAL RAVIOLI \$14  
ESCARGOT *and* BLUE CHEESE *with* PUFF PASTRY \$10  
WAGYU MEATBALLS *with* MARINARA TOPPED *with* RICOTTA  
CHEESE \$14
- ZUPPA DE PESCE “FEAST OF SEVEN FISHES” – CLAMS,  
MUSSELS, SHRIMP, LOBSTER, SCALLOPS, CRAB *and*  
CALAMARI IN A LIGHT TOMATO SEAFOOD BROTH \$56**

### Salads

- CAESAR *with* ROMANO *and* PARMESAN  
REGGIANO CHEESES \$10  
MIXED GREENS *with* BALSAMIC VINAIGRETTE \$10  
MARINATED ROASTED BEETS *with* CRUMBLLED GOAT CHEESE  
\$10  
LEMON-HERB MARINATED SEAFOOD *with* FETA \$14  
ICEBERG WEDGE *with* CREAMY BLEU CHEESE DRESSING \$10  
BABY SPINACH *with* HONEY MUSTARD DRESSING, PISTACHIOS,  
RED BELL PEPPERS *and* DRIED CRANBERRIES \$10  
TOMATO, SWEET ONION *and* FRESH MOZZARELLA *with*  
BASIL PESTO DRESSING \$10

### Seafood, Chicken & Chops

- ORA KING SALMON (SUSHI GRADE I) \$39  
HAWAIIAN BIG EYE AHI TUNA (SUSHI GRADE I) \$47  
1 ½ lbs. KING CRAB LEGS *Priced Daily*  
BROILED 8 oz. SOUTH AFRICAN COLD WATER LOBSTER TAIL  
*Priced Daily*  
DOMESTIC LAMB RACK CHOPS  
HALF RACK \$52/ FULL RACK \$82  
(2) 8 OZ APPLEWOOD SMOKED PORK CHOPS \$32  
LEMON-HERB ROASTED HALF FREE RANGE CHICKEN \$29

### Tenderloins

- 8 oz. CENTER CUT BEEF TENDERLOIN FILET \$51  
8 oz. CENTER CUT BEEF TENDERLOIN FILET  
OSCAR STYLE \$62  
TRIO OF 4 oz. BEEF TENDERLOINS  
(1) AU POIVRE SAUCE (1) OSCAR STYLE  
(1) MAITRE D' BUTTER \$58  
(2) 4 oz. TOURNEDOS OF BEEF AU POIVRE \$49

### In-House Dry-Aged Steak

- 16 oz. BONE-IN BEEF TENDERLOIN \$59  
DRY-AGED NY STRIP STEAK (REGULAR CUT) \$52  
DRY-AGED NY STRIP STEAK (PETITE CUT) \$39  
DRY-AGED PORTERHOUSE STEAK \$62  
DRY-AGED BONE-IN RIB STEAK (REGULAR CUT) \$58  
DRY-AGED BONE-IN RIB STEAK (PETITE CUT) \$42

### Wagyu

- 8 oz. WAGYU BEEF TENDERLOIN 9 SCORE \$69  
WAGYU RIBEYE STEAK (REGULAR CUT) 7 SCORE \$75  
WAGYU RIBEYE STEAK (PETITE CUT) 7 SCORE \$49  
WAGYU STRIP STEAK (REGULAR CUT) 7 SCORE \$72  
WAGYU STRIP STEAK (PETITE CUT) 7 SCORE \$46

ALL STEAKS COME WITH YOUR CHOICE OF MAITRE D' BUTTER,  
TOURNEDOS STEAK SAUCE, BORDELAISE SAUCE, BEARNAISE  
SAUCE, AU POIRE, OR HORSERADISH CREAM SAUCE

- SURF & TURF- BROILED 8oz COLD WATER LOBSTER  
TAIL & 8 oz. BEEF TENDERLOIN *Priced Daily*  
ADD ¼ lb. KING CRAB LEGS *Priced Daily*  
ADD OSCAR STYLE \$11**

### Vegetables & Starches \$8

- PAN ROASTED CRIMINI *and* BUTTON MUSHROOMS  
CREAMED SPINACH  
GARLIC ROASTED BRUSSELS SPROUTS  
MARKET FRESH VEGETABLES  
BREADED PARMESAN SEASONED ONION RINGS  
*with* CAJUN MAYONAISE  
GRILLED ASPARAGUS  
PANCETTA HOME FRIED POTATOES  
YUKON GOLD MASHED POTATOES *with* TRUFFLE BUTTER  
GRATIN POTATO CASSEROLE  
BATTERED SEASONED FRENCH FRIES  
MACARONI CARBONARA  
MAPLE-BOURBON MASHED SWEET POTATOES