



The Marine Room
ELEGANT DINING ON THE SURF

Brandt Farms Private Reserve Natural Beef

Available through Labor Day

Ambrosante Sherry Braised Beef Cheek and Sweet Bread 38

Black Truffle, Sunchoke Tian, Tongue, Maitake, Frosted Blueberries, Peppered Amaro Jus

Dry Aged Prime Center Cut New York Steak 52

Fingerling Potatoes, Squash Blossom, Haricot Vert, Bleu D'Auvergne, Fig Peppercorn Sauce

Chimichurri Spiced Dry Aged Prime Rib Eye Steak 48

Whipped Boniato, Sage Roasted Root Vegetables, Tart Cherry Chutney, Guajillo Butter, Petite Syrah Glaze

Signature Filet Mignon and Maine Lobster Tail 64

Okinawa Purple Potato Pie, Asparagus, Cipollini, Grenache Mustard Seed Reduction