

# PERENNIAL



## SMALL PLATES

**FOIE GRAS TOAST**  
orange crush marmalade,  
chive  
18

**FRIED LOBSTER TAIL**  
honey butter, lemon &  
lavender salt  
26

**SEARED TUNA**  
furikake encrusted, citrus soy  
17

**CARPACCIO**  
basil & horseradish aioli, parmesan,  
fried capers, arugula  
24

**OYSTERS ON THE HALF SHELL**  
seasonal mignonette,  
malted cocktail  
22

**SHRIMP TOAST**  
cunninghams baguette,  
chinese mustard vinaigrette  
17

**BRICK OVEN BRIE**  
orange crush marmalade, freeze dried blueberries,  
cunninghams baguette  
13

## SOUPS & SALADS

**JULIENNE SALAD**  
champagne vinaigrette,  
candied sunflower seeds,  
naked burrata  
14

**SHELLFISH BISQUE**  
mortadella crustino  
16

**CAESAR SALAD**  
gem lettuce, torn croutons,  
parmesan  
12

**PANZANELLA SALAD**  
spring vegetables, goat cheese,  
sauce verte  
25

## STEAKS & CHOPS

USDA BLACK ANGUS PRIME STEAKS | CHOICE OF SAUCE

8oz FILET MIGNON .....55  
8oz WAGYU FLAT IRON.....45  
12oz NEW YORK STRIP .....65  
14oz COWGIRL RIBEYE.....70  
RACK OF LAMB.....65

## SAUCES | 3

HOUSE STEAK SAUCE  
CHIMICHURRI

BÉARNAISE  
TIGER SAUCE

## ACCOUTREMENTS

BLUE CRAB ..... 15    BLACK TRUFFLE BUTTER..... 12  
CRAB CAKE ..... 26    SEARED SCALLOP..... 12  
CRAB OSCAR..... 19    GRILLED SHRIMP (3)..... 14  
AU POIVRE CRUST..... 4    BLACKENED CHICKEN ..... 12

## SIDES

FRIES.....8    ROASTED CARROTS.....8  
roasted garlic aioli    za'atar spice, citrus crème fraîche  
WHIPPED YUKON POTATOES...8    BLUE CRAB FRIED RICE.....16  
GRILLED ASPARAGUS.....12  
brown butter crunch, béarnaise

## FROM THE SEA

**BLUE CRAB CACIO E PEPE**  
bucatini, parmesan,  
black pepper  
39

**BRICK OVEN  
ROASTED LOBSTER**  
foraged mushrooms, rosemary  
crunch, black garlic béchamel  
130

**HOT SMOKED SALMON**  
celeriac hummus,  
rustic tapenade, lavash  
34

**UTZ CRUSTED HALIBUT**  
root vegetable slaw,  
chow chow vinaigrette  
51

**JUMBO LUMP CRAB CAKE**  
fries, root vegetable slaw,  
remoulade  
SINGLE 29    DOUBLE 58

**BRONZINO**  
baby artichoke, arugula,  
citrus crème fraîche  
36

## FROM THE LAND

**12oz PORK CHOP**  
char siu, blue crab fried rice  
34

**BLACKENED CHICKEN PENNE**  
cajun chicken, peas, pine nuts  
28

**RICOTTA GNOCCHI**  
heirloom pomodoro, torn basil  
26

**ROASTED HARISSA  
CAULIFLOWER**  
spring vegetable sauté, chimichurri  
26

**BRICK OVEN  
ROASTED HALF CHICKEN**  
whipped yukon potatoes, pan jus  
32

PERENNIAL

