424 Walnut

Appetizers

Lobster Bisque 10

Arancini 10
Stuffed Banana Peppers 15
Chilled Jumbo Shrimp Cocktail 15

Entrees

(all entrees include a House Salad, Baked Potato and fresh Asparagus)

Veal Chop 48
Grilled 1 lb. hand-cut rib chop, olive oil, garlic, cracked black pepper, sautéed hot & sweet peppers, julienne prosciutto, toasted pine nuts, OR wild mushroom & red wine demi-glace

Certified Angus Delmonico Steak 45
Cast Iron skillet-seared 18 oz. Delmonico, Southwest BBQ rub, bourbon & blackberry demi-glace, crispy Poblano pepper and onion straws

Filet Mignon 45
Char-grilled, sautéed wild mushrooms, roasted garlic truffle butter

Colorado Lamb Chops & Sea Scallops 45
Char-grilled duo of rosemary rubbed loin-cut lamb chops, wild mushroom & truffle risotto, jumbo sea scallops

Carolina Crab Cakes
single 28 duo 36
Jumbo lump crabmeat, low-country seasonings, oven baked

Stuffed Lobster Tail 45
5 oz. Tristan lobster tail, Chef's jumbo lump Crabmeat Imperial

Chilean Sea Bass & Lobster Risotto 42
Roasted fresh fillet, lobster meat, asparagus & mascarpone risotto, toasted pine nuts

Seared Sea Scallops 39
Pan-seared jumbo sea scallops, gremolata, roasted chili cream

Seafood Diavlo 45
Lobster tail, sea scallops, colossal shrimp, Chef's spicy Diavlo sauce, imported pappardelle

Roasted Chicken Risotto Rosso 28
Airline chicken breast, spinach, shallots, roasted tomatoes, garlic, prosciutto

Desserts

Bread Pudding 8
Mascarpone Cheesecake 8
Key Lime Pie 8
Coconut Pie 8