

# CHEF'S MENU

## FRUITS DE MAR | 42

Lobster tail, jumbo shrimp, and jumbo lump crab  
chilled and served with a trio of sauces

## SEA BASS | 36

On a bed of cappellini and wilted spinach  
topped with Vicari sauce

## BONE-IN RIBEYE | 44

20 oz Black Angus ribeye  
Asiago mashed potatoes, and grilled zucchini

## FRIED LOBSTER TAIL | 36

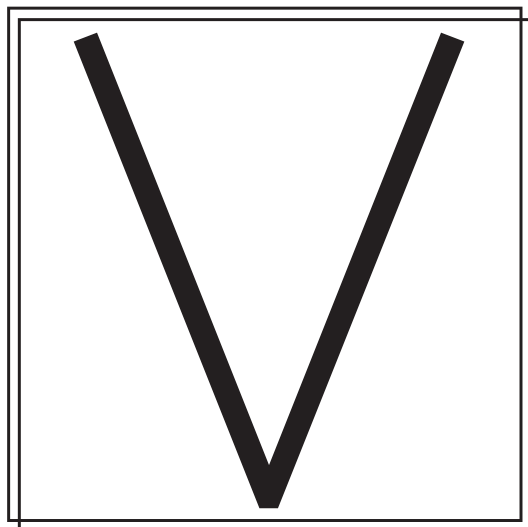
Deconstructed ratatouille and wilted spinach

## LOLLYPOP LAMB CHOPS | 34

With balsamic carrot reduction, wild mushroom orzo  
and crisp asparagus

## SURF & TURF | 46

Filet of beef and lobster tail  
with Chop House potatoes and asparagus



VICARI