

LOBSTER

SUNDAYS



MONDAYS

NIGHTS

THREE COURSES | \$65

**CHOICE OF ONE APPETIZER
AND ONE ENTRÉE + DESSERT**

APPETIZER

Crispy Lobster & Prawn Roll
shiso leaf, yuzu kosho, plum vinegar

Lobster Bisque
creamy lobster soup, dill, brandy cream
sourdough croutons

Lobster Louie
poached lobster, romaine lettuce, soft egg
heirloom tomato, avocado, louie dressing

ENTRÉE

Lobster all' Amatriciana
bucatini, all 'amatriciana pomodoro
smoked guanciale, onion confit, pecorino, chilies

1lb Grilled Lobster Provencal
chimichurri, jalapeno cornbread, baby carrots
clarified butter

1lb Classic Lobster Thermidor
chive & buttermilk mash potato, asparagus
grilled lemon, hollandaise

DESSERT

Warm Banana & Coconut Butter Cake
cream anglaise, berries

UPGRADE

MAKE IT A SURF & TURF PLATTER +\$45
ADD A 10oz PRIME BEEF STRIPLOIN