



The Epicurean

STARTERS

- CHICKEN SOUP** — HOMEMADE CHICKEN SOUP SERVED WITH NOODLES OR MATZO BALL **5PTS**
- SOUP DU JOUR** — CHEF'S SELECTION OF THE DAY **5PTS**
- ROMAINE WEDGE** — ANCHOVIES, PECORINO ROMANO CROSTINI, SHAVED PARMESAN, HOUSEMADE CAESAR DRESSING **5PTS**
- Gf LOADED ICEBERG** — ICEBERG WEDGE, BLUE CHEESE CRUMBLES, TOMATOES, ONIONS, FINELY CHOPPED TURKEY BACON AND HARD BOILED EGG CRUMBLES. SERVED WITH BLUE CHEESE DRESSING **5PTS**

MONTHLY SPECIALTIES

Starting Tuesday March 5th

- 🍷 STARTER= STUFFED PORTOBELLO PARMESAN** — ROASTED PORTOBELLO MUSHROOM STUFFED WITH SAUTÉED OYSTER MUSHROOMS AND TOPPED WITH MARINARA SAUCE, MOZZARELLA AND PARMESAN CHEESE. PAIRED WITH CROSTINI. **12PTS**
» GF WITHOUT CROSTINI

- Gf GRILLED AMERICAN WAGYU SKIRT STEAK** — WITH A CHIMICHURRI SAUCE **35PTS**
- Gf ♥ GRILLED QUAIL** — SEMI-BONELESS QUAIL ON A BED OF WILD RICE TOPPED WITH A BLACK BEAN CORN AND SCALLION RELISH **30PTS**
- Gf ♥ YELLOW TAIL SNAPPER** — WITH CANNELLINI BEANS, GREMOLATA AND LEAK OIL **32PTS**

STEAKHOUSE FAVORITES

- Gf 12OZ CENTER CUT PRIME N.Y. STRIP** — SERVED WITH CHOICE OF SAUCE AND ONE SIDE **44PTS**
- Gf 6OZ CENTER CUT FILET MIGNON** — SERVED WITH CHOICE OF SAUCE AND ONE SIDE **30PTS**
- Gf 12OZ RIBEYE STEAK** — SERVED WITH CHOICE OF SAUCE AND ONE SIDE **32PTS**
- Gf RACK OF LAMB** — OVER ROASTED HALF RACK OF LAMB SERVED WITH MINT JELLY, CHOICE OF SAUCE AND ONE SIDE **32PTS**

SAUCES:

BEARNAISE, BORDELAISE, GREEN PEPPERCORN, HERB BUTTER WITH A DEMI GLACE
ALL MEATS COOKED TO DESIRED TEMPERATURE, PLEASE SPECIFY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

ENTRÉES

Gf

♥

ROTISSERIE STYLE HALF CHICKEN

— TENDER HERB CHICKEN. SERVED WITH ONE SIDE

» REQUESTS FOR ALL WHITE OR ALL DARK MEAT CAN NOT BE ACCOMODATED

28PTS

Gf

♥

80Z CHILEAN SEABASS

— PAN SEARED WITH OLIVE OIL AND TOPPED WITH CAPER BERRIES AND A LEMON BUTTER WHITE WINE SAUCE. SERVED WITH CHOICE OF ONE SIDE

» GLUTEN FREE WITHOUT SAUCE

34PTS

Gf

♥

BRONZINO

— BUTTERFLIED AND SERVED WITH A MINT GARLIC OLIVE OIL SAUCE. SERVED WITH CHOICE OF ONE SIDE

» GLUTEN FREE WITHOUT SAUCE

28PTS

Gf

♥

ANTARCTIC SALMON

— WITH TARTAR SAUCE AND LEMON WEDGE. SERVED WITH CHOICE OF ONE SIDE

27PTS

Gf

♥

V

"MEATI" BRAND CRISPY "CHICKEN" CUTLET

— WITH A CREAMY WHITE WINE MUSHROOM SAUCE, SERVED WITH ONE SIDE

24PTS

New!

SIDES

Entrées include (1) Side, Additional Sides can be ordered a la carte for 4pts

Gf

♥

BAKED POTATO

Gf

♥

BAKED SWEET POTATO

Gf

♥

STEAK FRIES

Gf

♥

CREAMED SPINACH

Gf

♥

SUGAR SNAP PEAS

Gf

♥

STEAKHOUSE MUSHROOMS

Gf

♥

BROCCOLI BOUQUET

Gf

♥

ROASTED CAULIFLOWER

DESSERTS

Gf

♥

KEY LIME PIE

4PTS

Gf

♥

TRIPLE CHOCOLATE CAKE

4PTS

Gf

♥

NO SUGAR ADDED CHEESECAKE

4PTS

Gf

♥

ICE CREAM

— ASK YOUR SERVER FOR OUR DAILY FLAVORS

4PTS

Gf

♥

SORBET/SHERBET

— ASK YOUR SERVER FOR OUR DAILY FLAVOR

Gf

♥

HOT FUDGE SUNDAE

— CHOICE OF ICE CREAM TOPPED WITH CHOPPED NUTS, HOT FUDGE, WHIPPED CREAM AND A MARASCHINO CHERY

6PTS

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