



APPETIZERS

Ahi Poke	\$12
<small>Tuna dice with scented grilled pineapple dice</small>	
Fresh Premium Oysters (1/2 dozen/full dozen)	\$10/\$20
<small>Chilled and shucked to order</small>	
Baked Oysters x6	\$11
<small>Rockefeller - Seasoned spinach, cheese, hollandaise</small>	
Drunken Island Shrimp	\$13
<small>Sautéed in butter, black pepper, garlic, spices with Cuban bread</small>	
Baked Goat Cheese	\$9
<small>Caramelized shallot topper with crostini toasts</small>	
Madfish Mussels	\$12
<small>Chef's choice - see your server for preparation</small>	
Flash Fried Brussel Sprouts	\$8
<small>Ponzu sauce, crispy onion straws</small>	
SALADS	
Mad Tower	\$13
<small>A caprese style salad with tossed greens and parmesan disc</small>	
Caesar Salad: Served Four Ways (you chose)	
Blackened Chicken	\$19
Filet Brochette	\$22
Salmon	\$22
Shrimp & Scallop Skewer	\$23

\$80

THE CHATEAUBRIAND EXPERIENCE FOR TWO

30oz of Finest Quality Tenderloin Cooked Medium-Rare served with hand-cut potato wedges, roasted campari tomatoes & bearnaise sauce, and frisée salad

STEAKS

New York Strip 12oz	\$28
<small>Full-flavored prime cut with a slightly firm texture</small>	
Angus Ribeye 16oz	\$33
<small>Bursting with flavor</small>	
T-Bone 20oz	\$30
<small>Best of both worlds, tender and hearty</small>	
Filet Mignon 8oz/10oz	\$27/\$30
<small>The most tender cut</small>	
<small>All steaks come with mashed potatoes & vegetables</small>	
<small>SPECIALTY SAUCES \$2: Bearnaise/Peppercorn/Balsamic/Blue Cheese & Mushroom</small>	

FISH

Chilean Sea Bass	Market Price
<small>coconut flavored rice with leeks, sunblush tomatoes & baby shrimp</small>	
Surf & Turf	\$45
<small>8oz Filet Mignon and approx. 10 oz Coldwater Tail with mashed potatoes & vegetables</small>	
Swordfish Steak	\$32
<small>mashed potatoes & vegetables with a lemon caper butter or soy & wasabi sauce</small>	
Grouper & Shrimp Sautee	\$27
<small>Over a roasted garlic risotto with tomato & caper fondue</small>	
Seafood Trio with Angel Hair Pasta (shrimp/scallops/mussels)	\$30
<small>Marinara / Alfredo / Pesto or garlic</small>	
Atlantic Salmon	\$25
<small>organic purple potatoes & vegetables</small>	
Skewered Grilled Shrimp Dinner	\$25
<small>coconut flavored rice & vegetables</small>	
Lobster Tails	Single:\$28/Double:\$40
<small>mashed potatoes & vegetables</small>	
<small>Cold water tails - add crab & hollandaise \$7</small>	

OTHER SPECIALITIES

Roasted Rack of Lamb	\$40
<small>pesto mashed potatoes & roasted tomatoes</small>	
Pork Tender Loin 12oz	\$25
<small>bruised cabbage, mashed potatoes and apple sauce</small>	
Chicken Breast 12oz	\$26
<small>with Chorizo Sausage & Fondant potato</small>	

DESSERTS

Crème Bruleé	\$7
<small>Smooth custard with a caramalied sugar top</small>	
Key Lime Pie	\$6
<small>A Florida classic. Key West limes in flaky crust</small>	
Flourless Chocolate Cake	\$6
<small>Chocolate lovers, dream in thi dense moist cake.</small>	
Apple Pie A la Mode	\$9
<small>Just like Mom made it! Served warm with Vanilla Ice Cream</small>	
Children's Ice Cream Sundae	\$4
Bananas Fosters Cheesecake	\$11
<small>Served with a side of coffee choclote chip gelato</small>	

Add ons: Filet & Grill veggie Brochette \$9- Shrimp & Scallop Skewer \$14 - Lump crab "Oscar Style" \$7

Small House Salad \$3 - Small Caesar Salad \$4 - Sautéed Mushrooms & Onions \$5
Sautéed Garlic Spinach \$6- Stir Fry Vegetable \$3- Garlic Risotto \$5 - Sateed Asparagus \$6

18% gratuity added to parties of 6 or more