TIDES

BAR+GRILL

M E N U

À LA CARTE

STARTERS

Crab Cake **G|SF**Island remoulade
35

Spiced Roasted Baby Carrot V

Celeriac purée, harissa, local honey

23

Beef Tartare **D**Prime tenderloin, cognac, red onion, capers, crostini

37

Steak Heirloom Tomato V

Pickled beets, arugula, radicchio jam

27

Potato & Leek Soup D|G

Summer truffle cream

28

Pan Seared Scallops D|G

Grapefruit silk

31

À LA CARTE

FROM THE LAND AND SEA

18 oz. Cowboy Ribeye 125

12 oz. Prime Striploin 75

12oz. New Zealand Rack of Lamb 75

> Local Spiny Lobster 95

SIDES

15

Broccolini

Baby Carrots

Squash & Zucchini

Mix Wild Mushrooms

Fingerling Herb Roasted Potato

SAUCES

Red Wine Jus

Chimichurri

Gorgonzola Creamy Sauce D

Grapefruit Champagne



À LA CARTE

SIGNATURE MAINS

Beef & Caviar D
6 oz. Prime tenderloin, Osetra caviar, mashed potato
125

Homemade Pappardelle & Lobster D

Asparagus, creamy Armagnac sauce, fine herb

80

Miso Glazed Salmon **D**Napa cabbage, cilantro, asparagus, green onion

68

Artichoke Barigoule D|G

Baby squash, purple potatoes, fennel stew

48

DESSERTS

Apple Tatin
Vanilla ice cream
22

Candied Ginger Pineapple Carpaccio G

Soursop sorbet

23

Chocolate Orange Mousse D|G Spiced brioche, yogurt sorbet 23

BEVERAGES

COFFEE CORNER

Espresso 6

Americano

Cappuccino 7

Café Latte 7

Iced Coffee 7

Hot Chocolate 7

Affogato al Caffè Vanilla Ice Cream & Espresso 12

All our coffees are sustainably sourced from eco-friendly farms. Served with whole milk, 2% milk, soy milk, oat milk or almond milk.

ORGANIC TEA

English Breakfast Tea

Oolong

Long-life Green

Chamomile

Peppermint

Lavender

Earl Grey

All our teas are sustainably sourced from eco-friendly farms.