

APPETIZERS

TUNA TARTARE <i>16</i> Bluefin tuna, avocado, cilantro, red onion, olive oil, pine nuts, banana chip	DANIEL'S HOUSE SALAD <i>11.5</i> Greens, pecans, strawberry, goat cheese, red wine vinaigrette
SHRIMP COCKTAIL GF <i>19</i>	CAESAR SALAD <i>10.5</i> Romaine hearts, Caesar dressing, croutons, Parmesan
CRAB CAKES <i>18</i> Crab cake on a bed of lettuce, tartar sauce	WEDGE SALAD <i>9.5</i> Iceberg lettuce, bacon bits, red onion, blue cheese
ESCARGOT <i>15</i>	BEET SALAD VEG <i>12.5</i> Beets, butter lettuce, sliced almonds, burrata, roasted sliced carrots, balsamic vinaigrette
BACON JUMBO SCALLOP <i>18</i> Scallops, bacon, mango sauce	BEEF CARPACCIO <i>15.5</i> Beef Tenderloin, Arugula, Capers, Pine nuts, shaved parmesan cheese, olive oil, carpaccio sauce
CARIBBEAN LOBSTER BISQUE <i>18</i>	
LEEKS & BACON POTATO SOUP <i>10.5</i>	
HANDCRAFTED BURGER SLIDERS (2) <i>18</i> Fresh baked buns, cheddar cheese, pickles, bacon, truffle mayo	

STEAKS & CHOPS

CREEKSTONE PRIME DRY-AGE 13 OZ..... <i>59</i> 45-day ribeye	T-BONE 20 OZ..... <i>45</i>
FILET MIGNON 6 OZ..... <i>38</i>	PORTERHOUSE 26 OZ..... <i>56</i>
FILET MIGNON 10 OZ..... <i>55</i>	SKIRT STEAK 10 OZ..... <i>41</i>
NY STRIP 14 OZ..... <i>43</i>	COWBOY RIBEYE 20 OZ..... <i>56</i>
BONE-IN RIBEYE 18OZ..... <i>47</i>	TOMAHAWK 30/36 OZ..... <i>133</i> For two persons
BONELESS RIBEYE 14 OZ..... <i>44</i>	

GF All Steaks & Chops are Gluten-Free

HOUSE SPECIALTIES & SEAFOOD

GRILLED BONE-IN CHICKEN BREAST <i>32</i> 16 oz. corn-fed	ARUBAN LOBSTER <i>MP</i> When available
CHILEAN SEA BASS FILLET <i>37</i> Seabass, butter, alfalfa sprouts, spinach, beet sauce.	BRAISED SHORT RIBS <i>34</i> Red wine reduction
GRILLED AUSTRALIAN LAMB CHOPS 8 OZ..... <i>43</i>	WILD NORWEGIAN SALMON <i>35</i> Flown in fresh
DOVER SOLE <i>MP</i> When available	

SIDES

CREAM OF CORN VEG <i>6</i>
CREAMED SPINACH GF VEG <i>6</i>
CRISPY BRUSSEL SPROUTS <i>7</i> Bacon & almond
ROASTED WILD MUSHROOMS <i>7</i>
TRUFFLED MAC & CHEESE VEG <i>8</i>
SEASONAL SAUTÉED <i>6</i> VEGETABLES

POTATOES

FRENCH FRIES VEG <i>5</i>
CLASSIC BAKED POTATO VEG <i>5</i>
ROASTED POTATOES <i>6</i> Rosemary, bacon & onion
SWEET POTATO FRIES VEG <i>6</i>
TRUFFLED GARLIC MASHED <i>7</i> POTATOES

ADD ONS

LOBSTER TAIL 6 OZ..... <i>25</i>
SHRIMP 3PCS..... <i>15</i>
SAUCES Horseradish - Mushroom - Peppercorn - Chimichurri
BUTTERS Black truffle - Rosemary & Garlic

GF Gluten Free VEG Vegetarian

All prices are in USD and are subject to change. Service charge is not included. All steaks are Certified Angus Beef since 1978. If you have any allergies, please advise your waiter.

BUBBLES



CHAMPAGNE & SPARKLING

Villa Sandi Prosecco Superiore Treviso, Italy	14	62
Lunetta Prosecco Veneto, Italy	12	56
Veuve Clicquot Brut Reims, France		128
Moët & Chandon Brut Impérial Epernay, France		114
Moët & Chandon Brut Impérial Rosé Epernay, France		127
Dom Pérignon Brut Hautvillers, France		310
Batasiolo Moscato d'Asti Piedmont, Italy	12	56

WHITE



PINOT GRIGIO | PINOT GRIS

Santa Margherita Valdadige, Italy	11	51
A to Z Oregon, USA	14	65

SAUVIGNON BLANC

Dominique Pabiot Pouilly-Fume Loire Valley, France		61
Babich Marlborough, New Zealand	12	56
Emmolo Napa Valley, USA	16	74

CHARDONNAY

Josh Cellars California, USA	12	56
Louis Latour Pouilly-Fuissé Burgundy, France		79
La Crema Sonoma County, USA	16	74
Jordan Russian River Valley, USA		96
Rombauer Carneros, USA		108

ADDITIONAL WHITES

Gnarly Head Viognier California, USA	10	46
Conundrum by Caymus California, USA		56
E. Guigal Viognier Condrieu, France		108
Chateau Ste. Michelle Riesling California, USA	12	56
Cavit Moscato Pavia, Italy	11	51

ROSÉ & BLUSH

M de Minuty Côtes de Provence, France	10	46
Fleurs de Prairie Côtes de Provence, France	12	56
Whispering Angel Côtes de Provence, France		60
White Zinfandel California, USA	9	42

BEERS

Chill Aruba	7
Balashi Aruba	7
Bud Light USA	7
Coors Light USA	7
Heineken The Netherlands	7
Corona Mexico	8
Peroni Italy	8
Nastro Azzurro Italy	8
Rogue Batsquatch, Hazy IPA USA	10
Coronado Islander, IPA USA	9.50

REDS



PINOT NOIR

Hob Nob Pays d'Oc, France	12	56
Hang Time California, USA		61
La Crema Sonoma Coast, USA	17	79
Cambria Julia's Vineyard Santa Barbara, USA	19	88
Belle Glos Clark & Telephone Santa Maria Valley, USA		120

MERLOT

Wente Vineyards "Sandstone" California, USA		51
Noble Vines 181 Lodi, USA	12	56
Decoy Sonoma Valley, USA	17	79
Raymond Reserve Napa Valley, USA	19	88
Emmolo Napa Valley, USA		120
Duckhorn Napa Valley, USA		129

MALBEC

Terrazas Alto del Plata Mendoza, Argentina		46
Catena Mendoza, Argentina	12	56
Terrazas Reserva Mendoza, Argentina		61
Luca Old Vines Uco Valley, Argentina		79

CABERNET SAUVIGNON

Josh Cellars California, USA	12	56
Kendall Jackson Sonoma County, USA	15	70
Bonanza California, USA		73
Decoy Sonoma County, USA	17	79
Fortress Sonoma County, USA	19	88
Louis M. Martini Napa Valley, USA	21	96
Freemark Abbey Napa Valley, USA	25	115
Heritage Rutherford Napa Valley, USA		122
Jordan Alexander Valley, USA		126
Frank Family Napa Valley, USA		126

CELLARS TREASURES

Cakebread Cabernet Sauvignon Napa Valley, USA		176
Château d'Armailhac Pauillac, France		220
Caymus Grand Durif Suisun Valley, USA		164
Caymus Cabernet Sauvignon Napa Valley, USA		182
Far Niente Cabernet Sauvignon Oakville, USA		246
Sassicaia Bolgheri, Italy		456
Opus One Cabernet Sauvignon Napa Valley, USA		585

ADDITIONAL REDS

Clos des Confidences Saint-Emilion Grand Cru Bordeaux, France	14	65
Antinori Pèppoli Chianti Classico Tuscany, Italy		61
Terra Noble Carmenere Gran Reserva Maule, Chile	10	46
Florent Descombe Saint-Joseph Rhône, France	14	65
689 Blend Napa Valley, USA		63
Ironstone Cabernet Franc Lodi, USA	10	46
E. Guigal Côtes du Rhône Rhône, France		54
Conundrum By Caymus California, USA	12	56
Las Moras Gran Syrah San Juan, Argentina		91
Alexander vs. The Ham Factory Ribera del Duero, Spain	22	101
Stags' Leap Hands of Time Napa Valley, USA	19	88
Stag's Leap Petite Sirah Napa Valley, USA		120
Paraduxx Proprietary Napa Valley, USA		146
Orin Swift Abstract Napa Valley, USA		129

SANGRIA



White or Red 13.5 45
Secret Recipe of Lara

COCKTAILS



Ohh My Lara!	11.5
Rum Diplomatico Reserva Exclusivo, Simple syrup, Angostura bitter, Orange bitter	
Bullenator	11.5
Red Wine, Prosecco, Bourbon whiskey, Orange slice, Simple syrup, Cointreau, Cherry	
Toro BraVo	11.5
Red wine, Orange slice, Cinnamon stick Cloves, Star Anis, Nutmeg, Organic Honey	
Soft & Stoney	11.5
Tequila, Orancello liquor, Cilantro, Black pepper syrup	
Spicy Margherita	10
Tequila, Triple Sec, Lemon juice, Simple syrup, Red chilli pepper	

TRADITIONALS 11.5

Aruba Ariba Margarita Tequila Sunrise Bloody Mary Bay Breeze Sea Breeze Bahama Mama
Mojito Ask for our available flavors
Espresso 13.5
Moscow Mule 13.5

MARTINIS



Yellow Lamborghini	11.5
Rum Diplomatico Planas, Peach liquor, Hpnotiq, Passion fruit juice	
Sour Toro	11.5
Rum Diplomatico, Grapefruit juice, Bols Maraschino liquor, Lime juice	
The Girl Next Door	11.5
Campari, Rum Diplomatico Planas, Pineapple juice, Lemon juice	
Mangotini	12.5
Grey Goose Le Citron, Limoncello, Simple syrup, Mango Purée	
Mary's Touch	12.5
Grey Goose L'Orange, Triple sec, Pineapple juice, Orange juice	
Hot & Dirty	12.5
Vodka, Olive, Pepperoncini juice, Whole Pepperoncini	
Limoncello Drop	12.5
Grey Goose Le Citron, Limoncello, Lemon juice, Simple syrup	
My Lychee	13.5
Vanilla Vodka, Lychee purée, Lychee fruit	
Coconut	12.5
Malibu, Bacardi Coco, Coconut water	
Hi! I'm clear	11.5
Canaima Gin, Splash of Vermouth Choose one: Olive, Blue Cheese, Cocktail Onion	

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