



ACT I

SOUP DU JOUR \$9.

Chef Kunz's choice

APPETIZERS

BIG ISLAND POKE BOWL \$16.

cubed sushi grade tuna, sweet soy, green onions, sesame seeds, cucumber

STEAMED MUSSELS \$12.

Prince Edward Island mussels, chorizo, garlic, shallots, and tarragon

SALADS

CAESAR SALAD \$11.

romaine, fresh Parmesan Reggiano, house-made croutons, and classic caesar dressing

CHILLED CRAB AND PINEAPPLE SALAD \$14.

jumbo lump crab meat, green onions

V ROASTED BEET & FRISÉE SALAD \$11.

pistachio, red onion, orange vinaigrette, and feta cheese

ACT II

SEAFOOD LINGUINE \$24.

shrimp, scallops, little necks, asparagus, with a lemon-butter sauce

V WINTER VEGETABLE PENNE \$22.

butternut squash, roasted Brussel sprouts, pine nuts, finished with Pecorino Romano

DINO'S BACKSTAGE BURGER \$15.

8oz. short rib, & brisket burger, lettuce onion, & tomato, with Gruyere cheese

SAUTÉD SALMON \$26.

Tuscan kale, toasted farro, with a yogurt, & tahini sauce

PAN-ROASTED CHICKEN \$22.

fingerling potatoes, Brussel sprouts, roasted apple, cidré

CRISPY DUCK \$29.

Extra crispy duck leg served with green lentils, roasted beets, & sherry

GRILLED 8OZ. FILET MIGNON \$42.

Olive oil, mashed potatoes, haricot vert, pickled shallots, sauce Bordelaise

ENCORE

ALL DESSERTS - \$9.

CRÈME BRÛLÉE

KEY LIME TART

CHEESECAKE

BROWNIE SUNDAE

vanilla ice cream, &
chocolate sauce

CHOCOLATE MOUSSE

ASSORTED GELATO

Vanilla Bean, Sea Salt, &
Amerno Cherry

MIXED BERRY SORBET

Bringing back glamour... one cocktail at a time!

CHEF DE CUISINE KENNETH KUNZ

CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS.

V - VEGETARIAN

