

Dinner Menu

*5PM to 9PM Sunday-Thursday
5PM to 10PM Friday & Saturday*

Fresh Soup

7

Crispy Sope

*Slow Roasted Al Pastor Marinated Pork Belly
Shaved Red Onion & Radish Salad*

12

Pan Seared Scallops On The Half Shell

*Caramelized Shallot Brown Butter
Lemon Caper Sauce & Toasted Almonds*

13

Crab Chinois

Crispy Snow Crab Claws Served with Remoulade Sauce

14

Maine Lobster Risotto

*Parmesano-Reggiano, Lemon Juice
Sweet Local Corn Lobster Glace*

16

610 Salad

*Dried Cranberries, Goat Cheese, Toasted Walnuts
Julienne Granny Smith Apples
Tossed in Apple Cider Cranberry Vinaigrette*

8

Caesar Salad

*Chopped Romaine Hearts, Garlic Croutons
Shaved Parmigiano-Reggiano & Caesar Dressing*

8

Wilted Spinach Salad

*Sauteed Rock Shrimp, Bacon, Mango Chutney
Shredded Hard Boiled Egg, Toasted Pine Nuts
Tossed in Whole Grain Mustard Vinaigrette*

12

20% Automatic Gratuity for Parties of 6 or More



Entrees

Crispy Eggplant

*Stuffed with Ricotta & Herbs
Served with Sautéed Spinach, Tomato Basil Sauce
& Balsamic Reduction*

17

Pan Roasted Bone-in Chicken Breast

*Mascarpone Enriched Orzo Pasta with Concasse Tomato
Sautéed Mushroom Broccoli Rapini, Chicken Glace*

24

Furikake Pan Seared Ahi Tuna

*Served with Sushi Rice, Asian Salad
Chinese Fermented Black Bean Vinaigrette & Burre Blanc*

24

Niman Berkshire Pork Chop

*Braised Collard Greens with Applewood Smoked Bacon
Mac N Cheese, Lemon Date Chutney & Veal Sauce*

29

Grilled Black Angus New York

*Crispy Tuscan Potatoes & Sautéed Broccolini
Cognac Green Pepper Corn Sauce*

32

Grilled Black Angus Beef Tenderloin

*Blue Cheese Butter, Mashed Potatoes
Sautéed Asparagus & Red Wine Sauce*

34

Roasted American Lamb Sirloin

Chick Pea Stew, Sautéed Spinach, Tomato Chutney & Veal Sauce

34

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