

# Jalousie Grill

Our Chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable and organic ingredients in all our cuisine

## Raw Bar

<b>Shrimp</b> , Cocktail Sauce, Mustard Remoulade (GF)	30
<b>Lobster</b> , Mustard Remoulade (GF)	48
<b>Snow Crab Legs</b> , Drawn Butter (GF)	45

## Salads

<b>Farmer's</b> , Local Mixed Greens, Shaved Vegetables, House Balsamic Vinaigrette (V, VG, GF)	16
<b>Apple</b> , Blue Cheese, Dates, Toasted Almonds, Apple Cider Vinaigrette (V, GF)	18
<b>Wedge</b> , Iceberg Lettuce, Crispy Bacon, Marinated Tomato, Blue Cheese (GF)	18

## From the Grill

<b>Dry Aged New York Strip</b> (GF)	65
<b>Petite Beef Filet</b> (GF)	75
<b>Wagyu Rib Eye</b> (GF)	75
<b>Pork Porterhouse</b> (GF)	40
<b>Rack of Lamb</b> (GF)	60
Choice of one Sauce: Chimichurri (V, VG, GF), Brandy Peppercorn (GF), Red Wine Bordelaise (GF)	

<b>½ Chicken</b> , Arugula, Chimichurri (GF)	50
<b>Whole French Sea Bass</b> , Lemon (GF)	55
<b>Salmon</b> , Lemon (GF)	55
<b>Tuna</b> , Ponzu	55
<b>Cauliflower Steak</b> , Tzatziki (V, VG, GF)	35

## Sides

<b>Yukon Gold Potato Purée</b> (V, GF)	12
<b>Crispy French Fries</b> , Parsley (V, VG)	10
<b>Grilled Market Vegetables</b> , Extra Virgin Olive Oil (V, VG, GF)	11
<b>Blistered Snow Peas</b> , Tzatziki, Crushed Almonds (V, VG, GF)	12
<b>Jumbo Asparagus</b> , Miso Aioli, Sourdough (V, VG)	14
<b>Soy Glazed Field Mushrooms</b> , Yuzu, Scallions (V, VG)	12

## Desserts

<b>Pecan Nut Pie</b> (V)	13
<b>Key Lime Pie</b> (V)	13
<b>Roasted Pineapple</b> , Caramel Ice Cream (V, GF)	13
<b>Rum and Chocolate Fudge Cake</b> (V)	13
<b>Ice Cream Sundae</b> , Pistachio Ice Cream, Vanilla Ice Cream Strawberry Ice Cream	13
<b>Oreo Cookie Crumble</b> , M&M, Corn Flakes, Chocolate Sauce, Chantilly Cream (V)	
<b>Ice Cream Sandwich Cookies</b> , Marshmallow Ice Cream Stuffed Soft Plain Cookies (V)	13

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

(AI/MAP/LDM (1 Appetizer, 1 Main Course & 1 Dessert per person))

All items subject to market availability

\* Indicates a Supplement Charge for the AI/MAP/LDM meal plan. Prices are subject to 10% service charge and 10% VAT.  
All prices are quoted in United States Dollars. We kindly request abstaining from smoking.

Please inform us any food allergies, intolerances or sensitivities before you place your order