

SALADS & SOUPS

CLASSIC ICEBERG WEDGE

wedge of chilled iceberg, red onion tomatoes, chopped bacon, bleu cheese crumbles, bleu cheese dressing | 10

CAESAR SALAD

crisp romaine, anchovy garlic croutons, parmesan cheese | 10

BEET & KALE SALAD

roasted red and golden beets, peaches strawberry goat cheese, crisp kale blackberries, candied walnuts shaved parmesan | 10

MARKET SOUPS

chicken noodle soup
soup du jour | 9.75

ADDISON CHOP CHOP

romaine, cucumbers, chickpeas red onion tomatoes, carrots avocado goddess dressing | 10

ALL ORGANIC

sunflower & broccoli sprouts, carrots grape tomatoes, mixed greens sprouted beans, herb vinaigrette | 12

APPETIZERS

OCTOPUS A LA PLANCHA VALENCIA

charred octopus, almond purée marcona almonds, orange supreme arugula, ancho dust, sherry | 16

SHRIMP COCKTAIL

four colossal U-7 shrimps cocktail sauce, lemon | 24

MARKET OYSTERS

on the half shell, half dozen
-market price-

RAVIOLI ALL'UOVO

spinach ricotta, truffle parmesan veloute | 16

CHILLED ASPARAGUS TERRINE

chives, prosciutto, crostini, and pickled mustard seeds | 14

SALMON & TUNA TARTARE

crisp sushi rice topped with spicy tuna and salmon tartare scallion, eel sauce | 19

PLATEAU FOR TWO :

four poached colossal shrimp, four market oysters, jumbo lump crab cocktail mignonette, cocktail sauce, lemon | market price

ADDISON SCALLOPINI

Served with soup or salad

CHOOSE YOUR OWN:

française, marsala, parmesan or piccata accompanied by cavatappi pasta with marinara

VEAL | 41 • CHICKEN | 35

CHEF'S SELECTIONS

Served with soup or salad

MUSHROOM HOT POT

mixed mushroom tortellini, shiitake and enoki mushrooms, bok choy, edamame and firm tofu served in scallion hon dashi broth | 28

EGGPLANT PARMESAN

layers of crisp eggplant, ricotta, parmesan and marinara sauce, served with garlic crostini | 28

KUNG PAO SHRIMP

eight stir fried shrimps, scallions crisp vegetables, cashews jasmine rice | 35

RED WINE BRAISED SHORT RIB

roasted organic carrots, parmesan polenta lemon parsley gremolata | 45

SIGNATURE SEAFOOD

Served with soup or salad and two sides

ROASTED BRANZINO

roasted fennel and onions, lemon
sauce livornese | 39

JUMBO LUMP CRAB CAKES

pair of four ounce all meat crab cakes
house made remoulade | 44

MARKET FISH
chef's paired sauce
- Market Price -

SCALLOPS WITH FLORIDA CITRUS

orange and grapefruit supreme
pomegranate jewels, endive
blood orange gastrique | 42

60 SOUTH SALMON

maple-miso dijon glaze | 36

CHOPS & POULTRY

Served with soup or salad and two sides

FILET MIGNON

10 oz. prime barrel cut, crisp onions, sauce au poivre | 55

NY STRIP

14 oz. hand selected prime, house steak sauce | 56

HERB ROASTED CHICKEN

all natural half chicken from the rotisserie, grilled lemon
mushroom gravy | 30

COWBOY CUT RIBEYE

20 oz. bone-in | 70

VEAL CHOP

14 oz. milk fed | 56

LAMB CHOPS

three double-cut all natural | 54

SZECHUAN GLAZED HALF DUCK

chinese five spice szechuan glaze | 39

ROASTED QUAIL

cornbread stuffing, sweet dates, port-orange sauce | 32

EXTRAS

BAKED POTATO, QUINOA PILAF
MASHED POTATOES
BAKED SWEET POTATO
STEAMED BROCCOLI OR ASPARAGUS
SAUTÉED SPINACH
ROASTED ORGANIC CARROTS
SAUTÉED MUSHROOMS

SAUCES

PETER LUGER'S STEAK SAUCE
AU POIVRE
BÉARNAISE
BLEU CHEESE FONDUE
CHIMICHURRI
MUSHROOM GRAVY

**\$15 SHARING CHARGE: INCLUDES TWO CHOICES OF
SOUP OR SALAD, TWO FULL SIDES, AND TWO HALF
PORTIONS OF AN ENTRÉE**

CONSUMER INFORMATION

There is risk associated with
consuming raw oysters

If you have chronic illness of the liver, stomach or blood or
have immune disorders, you are at greater risk of serious
illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

United States Department of
Business and Professional
Regulation

Member and Affiliate, Pacific Association of
Restaurants and Foodservice Operators
Member and Affiliate, National Restaurant
Association of the United States of America
Member and Affiliate, National Shellfish
Sanitation Council

