

## SUITE & TENDER DINNER SELECTIONS

### Raw Bar

*Enjoy Our Fresh Selections by Customizing Your Own Shellfish Platter  
Accompanied with Seaweed Mignonette & Cocktail Sauce*

#### Chilled Oysters

*(Atlantic) \$3 each & (Pacific) \$3 each*

**Little Neck Clams \$1.50 each**

**Poached Jumbo Shrimp \$5.00 each**

**Alaskan King Crab \$4 per piece**

#### Maine Lobster Tail

*(Half) \$10 each & (Whole) \$18 each*

**Snow Crab Claw \$2.75 per piece**

### BEGINNINGS

**Chefs' Seasonal Soup \$7**

#### Frisée Salad \$8

*Warm Maple Glazed Bacon, Herb Croutons, Sunny Side-Up Quail Egg, Dijon Dressing*

#### Hearts of Romaine \$8

*Parmesan Cheese, Herb Polenta Croutons, White Anchovy Caesar Dressing*

#### Deconstructed Vine Ripe Tomato Salad \$12

*Burrata Cheese, Balsamic Roasted Vidalia Onion, Micro Arugula, Basil Pesto Gastrique*

#### Crispy Lump Crab Cakes \$16

*Peppers, Tomatoes, Cucumber, Sweet Chili Glaze, Avocado Aioli*

#### Baby Spinach \$11

*Spring Onions, "Maytag" Bleu Cheese, Toasted Pine Nuts, Tarragon Raspberry Vinaigrette*

#### Seared & Spiced Big Eye Ahi Tuna \$15

*Garden Salad, Green Beans, Potatoes, Red Peppers, Kalamata Olive Vinaigrette*

#### Butter Lettuce Wedge \$10

*Shallots, Bacon, Tear Drop Tomatoes, Parsley Oil, Blue Cheese Dressing*

#### Wagyu Beef Carpaccio \$16

*Tomato, Pickled Shallots, Shaved Parmesan Cheese, Chives, Ciabatta Croutons*

#### Poached Jumbo Prawns \$15

*Baby Pea Sprouts, Chive Oil, Crab & Chardonnay Bouillon*

## ENTRÉE SELECTIONS

Vegetarian Options Available Upon Guest Request

*Petite Poussin Potato Risotto, English Peas, Spring Onions, Morel Mushrooms, Natural Jus \$26**Miso Glazed Salmon Ginger Jasmine Rice, Kohlrabi, Cara Cara Orange Vinaigrette \$24**Scallop Trio Carrots, Daikon, Cucumber, Fennel Salad, Edible Flowers, Meyer Lemon Vinaigrette \$29**Butter Poached Lobster & Braised Short Rib Duo Baby Squash Purée, Garlic Potato, Red Wine Jus \$38**Alaskan King Crab & NY Strip Roasted Red Pepper Aioli, Micro Cilantro, Grilled Asparagus, Bone Marrow Jus \$35*

## CUTTING BLOCK

*Filet Mignon 6 ounce / 8 ounce \$32 / \$40**21 Day Aged NY Strip Loin 12 ounce \$36**Bone-in Rib Eye 16 ounce \$48**Porterhouse Steak 36 ounce \$80**\*One Choice from Below with Sauce Accompaniment\***Creamed Spinach, Potato Purée, Grilled Asparagus*

## SAUCES

*Suite & Tender Steak Sauce, Red Wine Beef Jus, Green Peppercorn Sauce*

## ADDITIONS

*Macaroni & Cheese with Cheddar Sausage \$5**Chive & Garlic French Fries \$10**Sautéed Garlic "Rapini" Broccoli Rabe \$6**Roasted Shiitake Mushrooms \$8**Executive Chef: Anthony Calamari**Chef De Cuisine: Brent Calley**Additional 18% Gratuity to all parties of 8 or more**Visit us at:**Suiteandtender.com**Facebook.com/suiteandtender**Twitter.com/suiteandtender*

Finishing Touch

Homemade "Twinkie" 7

Mascarpone Buttercream / Mixed Berry Compote / White Balsamic Raspberry Gastrique

Dark Chocolate Mint Semi-Freddo 8

Chocolate Cookie Crust / Frozen Lemon Curd / Mint Oil

S&T Vanilla Bean Cheesecake 8

Milk Chocolate Shell / Blackberry-Orange Blossom Water Sauce / Orange Sherbet

Warm Chocolate Truffle Cake 8

Mexican Chocolate Truffle / Cocoa Caramel / Toasted Almond Ice Cream

Apple-Blueberry Pie 7

Walnut Crumble / White Chocolate Caramel / Salted Caramel-Cinnamon Ice Cream

Seasonal Selection of Ice Creams and Sorbets

2.50 per scoop

Artisanal Cheese Plate 15

Grapes / Candied Walnuts / Grilled Olive Bread

Dessert Wines & Port By The Glass

Royal Tokaji, Betsek, 6 Puttonyos, Hungary, 2000 30

Cockburn, Ruby Port, Portugal 12

Sandeman, 20 Year Tawny Port, Portugal 16

Teas Imperial Earl Grey / Cassis / Shanghai Rose

Chamomile Flower / West Coast Wave / Herbal Spiced Chai 4.50

Pastry Chef Joe Burns