

APPETIZERS

CHARRED TUNA TARTARE LEMON, CAPERS 17

CHILLED JUMBO PRAWNS LIME COCKTAIL SAUCE 18

TABLE-SIDE PRIME STEAK TARTARE 18

PEPPER CRUSTED BEEF CARPACCIO MUSTARD GREENS, SHAVED PEPATO CHEESE, TARRAGON VINAIGRETTE 17

Colossal Dungeness Crab Cocktail 23

OYSTERS ON THE HALF SHELL HALF DOZEN MKT

MAINE LOBSTER "LOUIE" avocado, cucumber, pickled onion 26

SEAFOOD PLATTER BALBOA

INDIVIDUAL 28 MEDIUM (2-3 PEOPLE) 85

LARGE (4-5 PEOPLE) 160

SALADS

TABLE-SIDE CLASSIC CAESAR 15

THE WEDGE CRISP ICEBERG, VINE RIPENED TOMATOES 13

BABY GREENS
TOMATOES, SEASONAL FRUIT 12

BOA CHOP CHOP

ARTICHOKES, SALAMI, CHICK PEAS, PEPPERONCINIS,
TOMATOES, OLIVES, TOASTED PINE NUTS,
AGED PROVOLONE CHEESE | 15

BLT

APPLEWOOD SMOKED BACON, CRISP LETTUCE, TOMATO AVOCADO | 4

BABY BEET & WATERCRESS
GOAT CHEESE FOAM, FRISEE, TOASTED CARAWAY,
PISTACHIOS | 7

SURF

NATURAL SCOTTISH SALMON 32

AHI TUNA 32

Jumbo Prawns 35

CHILEAN SEABASS 39

JUMBO SEA SCALLOPS 35

FISH OF THE DAY MKT

YOU CHOOSE THE STYLE: SAUTEED, OVEN ROASTED ON A CEDAR PLANK OR SIMPLY GRILLED WITH LEMON-GARLIC-BUTTER, OR MORROCAN CHARMOULAH SAUCE

WHOLE MAINE LOBSTER

MK

Turf

40 DAY DRY AGED NEW YORK STRIP 46
PETITE 40 DAY DRY AGED NEW YORK STRIP 39
2 I DAY DRY AGED BONE-IN RIB-EYE 48

BONE-IN KANSAS CITY FILET MIGNON 51

CENTER CUT FILET MIGNON 46

PETITE FILET MIGNON 38

Porterhouse 78

PREMIUM JAPANESE WAGYU MKT

Pasture Raised Veal Delmonico 43

New Zealand Lamb T-Bones 38

ORGANIC BREAST OF CHICKEN 30

ANY TURF CAN SURF WITH LOBSTER,
KING CRAB LEGS,
SEA SCALLOPS OR PRAWNS MKT

ALL SELECTIONS OF MEATS COME WITH YOUR CHOICE OF A RUB OR SAUCE ADDITIONAL ADD \$ I (CREAMY HORSERADISH, HERBED BUTTER)

VEGETABLES

SAUTEED SPINACH

SAUTEED SEASONAL MUSHROOMS

BAMBOO STEAMED VEGETABLES

BROCCOLINI

APPLE HAZELNUT BRUSSEL SPROUTS

10

GRILLED JUMBO ASPARAGUS

12

POTATOES

MASHED OR BAKED

SOUR CREAM δ CHIVES

ROASTED GARLIC

SMOKED CHEDDAR & BACON

HAND-CUT CRISPY FRIES

10