

Ice

Osetra Caviar * North Carolina

This Osetra caviar is produced from Russian sturgeon originating from the Caspian Sea. The hatchlings are farm raised in the mountains of North Carolina. This caviar is nutty & buttery in flavor and its color ranges from amber to dark chocolate.



Siberian Caviar * Florida

This Siberian sturgeon caviar is sourced from the very best Russian sturgeon and processed in the purest water relying on the Malossol method to attain the perfect hint of ocean-like brine.



Kaluga Caviar * Siberia & Northern China

This delicious farm raised caviar is produced from a hybrid of Kaluga and Shrenke sturgeon and produces large, firm pearls with a wonderful delicate and buttery flavor with a slight hint of the sea.



Hackleback * Kentucky

Harvested wild from the world's smallest sturgeon this caviar is small and firm with a classic wild sturgeon taste. Pronounced flavors of roasted hazelnut and toasted caramel on the palate. It is the most popular American sturgeon caviar.



ACCOUTREMENTS:

Whipped Crème Fraiche, Chopped Red Onion, Wasabi Whipped Crème Fresh, Chopped Egg Yolk, Marinated Capers, Chopped Egg White & 8 Blini Pancakes.



David's
RESTAURANT & LOUNGE

Alaskan King Crab Clusters

(Market Price)

Wind

Beef Carpaccio

Thin Sliced Filet Mignon served with Arugula topped with Fried Capers, Shaved Parmesan, Pickled Onion & finished with a Tapenade Aioli

Brie En Croute

Brie Cheese wrapped in Puff Pastry, Baked to a Golden Brown and served with a Berry Puree & Apples

Biloxi Clams

Sautéed Fresh Middle Neck Clams served with a mixture of Onions, Peppers and Smoked Bacon topped with Parmesan Cheese and Herb Butter Sauce

Amelia Crab Cakes

Made fresh with Lump Crab Meat and sautéed to perfection, served over Red Pepper Aioli and Mixed Greens

David's Escargots

Six Escargots baked in Garlic, Onion, Tomato & Bacon Bits topped with Parmesan Cheese

Shrimp Cocktail

Five served with Cocktail Sauce and a Wedge of Lemon

Seared Ahi Tuna

Pan seared Citrus Sesame Ahi Tuna with a Cucumber Mango & Jalapeño Slaw finished with a Ginger Sriracha Aioli

Shrimp & Bacon Bisque

A creamy Shrimp Bisque prepared with Shrimp & Bacon, Vegetables & Herbs finished with Basil Oil

French Onion Soup

A classic preparation with caramelized onions and beef broth gratin with croutons, Provolone & Swiss

Earth

Beet Salad

Fresh Golden & Red Beet Salad with Goat Cheese & Candied Pistachios over Mixed Greens and finished with a Balsamic Reduction

Spinach Salad

Baby Leaf Spinach topped with Feta Cheese, Sun Dried Cranberries and Walnuts with a Homemade Warm Bacon Vinaigrette

Traditional Caesar Salad

Fresh Romaine, Classic Caesar Dressing, Croutons and Shaved Parmesan Cheese garnished with Anchovies upon request

Water

Chilean Sea Bass

Pan seared and served with Truffle Yukon Gold Mashed Potatoes, Grilled Asparagus and finished with a Lemon Beurre Blanc

Truffle Scallops

Sautéed Scallops served with Yukon Gold Mashed Potatoes, Grilled Asparagus finished with a Truffle Butter Sauce

Dover Sole Meunière

From the English Channel, Pan seared in a White Wine, Garlic, Lemon and Caper Sauce served with Herbed Risotto and Grilled Asparagus

Seafood Scampi

Sautéed Lobster Tail, Clams, and Shrimp topped with fresh Parmesan Cheese and served in a Classic Scampi Sauce over Fettuccine or Gluten Free Penne

Fresh Mushroom Ravioli

Served fresh with Truffle Beurre Blanc Sauce & Grilled Sliced Portobello

Fire

Prime Aged

Grilled Ribeye

16oz 1855 Ribeye served with Truffle Mashed Potatoes, Seasonal Vegetable with a Green Peppercorn Compound Butter

Filet Lobster Oscar

8 oz Filet Mignon topped with ½ Maine Lobster Tail, Béarnaise Sauce and Grilled Asparagus with Yukon Gold Mashed Potatoes

Filet Mignon

6oz/8oz Tenderloin of Beef grilled to perfection and served with Wild Mushroom Risotto, Seasonal Vegetable and Port Wine Demi-Glace

Rack of Lamb

Frenched New Zealand Rack of Lamb with Pesto Risotto, Grilled Asparagus and garnished with a Balsamic Glaze

Chicken Piccata

Classic Chicken Piccata with a Lemon Caper Butter Sauce served with Yukon Gold Mashed Potatoes & Seasonal Vegetable

Fifth Element

- 2 Pan Seared Scallops
- 4 oz Maine Lobster Tail
- 4 Large Grilled Shrimp
- Foie Gras
- Truffle Butter
- Green Peppercorn Compound Butter
- Blue Cheese Crumble
- Classic Oscar



Meat Temperatures

- Pittsburgh** (charred outside & rare center)
Rare (red cool center)
Medium Rare (warm red center)
Medium (pink)
Medium Well (trace amount of pink)
Well Done (gray-brown throughout)

Split Plate Charge on all Entrees 6

Executive Chef: David Echeverri
General Manager: Myrta Defendini

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness.