

Fat Radish



Starters

Lobster, Roasted Tomato & Burrata Caprese

18

Marinated Tofu, Roasted Tomato, Fresh Basil Caprese

12

Fig Baked Brie with Pistachios and Walnuts with Grilled Crostini

18

Choice of Soup or Salad with Dinner Entree

Salad

Maple Roasted Carrot, Tender Greens, Feta, Almonds

Wedge Salad, Bacon Lardons, Cherry Tomato, Pickled Shallots, Creamy Blue Cheese Dressing

Soup

Lobster Bisque



Main

16oz Cognac Marinated Ribeye, Yukon Mashers

Heirloom Carrots with Horseradish Honey & Herbs

42

Add: Snow Crab Legs 20 Add : 10 oz Lobster Tail 25 Add: Jumbo Peel & Eat Shrimp 10

Burnt Butter Balsamic Pappardelle with Cipollini, Mushroom, Tenderloin Tips

28

Add: Snow Crab Legs 20 Add : 10 oz Lobster Tail 25 Add: Jumbo Peel & Eat Shrimp 10

Lobster Pot Pie

24

Scallops Saltimbocca

U10 Scallop wrapped in Speck, pan seared, Parmesan Polenta

32

Add: Snow Crab Legs 20 Add : 10 oz Lobster Tail 25 Add: Jumbo Peel & Eat Shrimp 10

Braised Short Ribs

Hearty Red Wine Pan Sauce served with Yukon & Cabbage Mashers

half rack 24

full rack 34

Cider Glazed Pork Tenderloin

Chipotle Smashed Sweet Potato, Roasted Plum & Port Wine Chutney

28

Moroccan Spiced Tofu Tagine

24

Creamy Pappardelle with Cipollini, mushrooms, and Asparagus Tips

