



MENU

SPRING 2020

TO START

Artisanal Cheese & Charcuterie board Selection of three 25 Selection of five 39

Caesar gem house made special dressing, parmesan, garlic crouton 14

Kale Salad pear, pine nuts, ricotta salatta, sherry vinaigrette 13

Burrata heirloom tomatoes, basil pesto, Saba, crostini 19

Baby lettuce mesclun, fine herbs, balsamic vinaigrette 12

Le Grand Platter albacore tuna tataki, scallop sashimi, 8oz wild caught lobster tail, manila clams, PEI mussels, fresh market oysters, black tiger shrimps 85

Fresh market Oysters classic mignonette half dozen 22 dozen 42

Albacore tuna tataki coriander fennel crusted, fennel salad, citrus supreme 20

Branzino Ceviche Cherry tomatoes, leche de tigre, sweet potato chips 21

HOT APPETIZERS

Scallops roasted cauliflower, romesco, pickled raisins 29

Garlic Shrimp tiger shrimp, garlic, paprika 28

Octopus roasted sunchokes, scallion, parsley vinaigrette 24

Clams & Mussels Sauté aqua pazza, chorizo 19

Seafood Marinara scallops, shrimps, calamari, mussels, clams, bass filet 42

+ wild lobster tail (8 oz) 32

Executive Chef Edgar DelaRosa

*Please inform your server of any allergies
*Consuming meat, seafood, shellfish, & eggs served raw or undercooked may increase risk of food borne illness
We support local sustainable farming practices whenever available
*Our steaks are Black Angus USDA Prime, natural raised, never-ever 3 & certified humane program

LE GRAND

RESTAURANT

MENU

HOUSE SIGNATURE PASTA

Seafood linguini shrimp, scallops, clams, calamari, spicy tomato 35

+ wild lobster tail (8 oz) 32

Manila Clams bucatini, white wine, garlic 23

Truffle Carbonara fresh fettuccini pasta, egg yolk, pork, fresh Périgord black truffle, Parmigiano Reggiano 45

Bolognese garganelli, US Kobe beef ragu, parmesan 24

Mushroom Risotto carnaroli rice, shimeji, Portobello, maitake, king oyster, shitake, Parmigiano Reggiano 23

Uni Risotto fresh uni, sea urchin cream, chives, lime zest 33

Agnolotti mushroom ravioli, ricotta, mushroom mix, truffle sauce 28

+ fresh Périgord black truffle 19

ENTREES

Atlantic Salmon forbidden rice, cherry tomatoes, asparagus 34

Striped Bass roasted baby zucchini, pesto, crispy risotto cake 37

Jidori Chicken creamy polenta, maitake mushrooms, brussels sprout leaves 32

Porchetta pork belly, braised lentils, winter root vegetables 32

New York Steak Manhattan cut USDA prime, fingerling potatoes, pearl onions, broccolini 7oz 38 or 14oz 49

TO SHARE

Chilean Sea Bass 1 lb of fillet, oven roasted, gremolata sauce, green beans and heirloom carrots 79

Rib eye 2,5 lbs USDA Prime Black Angus, Creekstone Farms 125

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