

Chef eddie g's Kitchen



5.00

Classic Steakhouse Wedge Salad

Half wedge, bleu cheese drizzle, bacon confit, tomato jam, crouton.

House-made Ravioli

Fresh-made ravioli daily.

Pork Belly Slider

Slow-roasted pork, Haitian pikliz, artisan bread.

Lamb Lollipop

Pan-seared, Dijon mustard, Asian breadcrumbs.



20.00

New York Shell Steak

Five-ounce *Certified Angus Beef*[®] steak, fire grilled, Chef Eddie G marinade.

Surf & Turf

Three-ounce grilled *Certified Angus Beef*[®] filet mignon, jumbo shrimp, daily vegetable.

Prime Rib

Five-ounce *Certified Angus Beef*[®] prime rib with au jus.

Mini Veal Osso Buco

Three ounces of veal in light osso buco.

Family Meal

The meal the staff enjoys prior to service.

10.00

TOMATO MOZZARELLA

Melted cheese, tomato, pesto, balsamic, field greens.

MAKA'S MAC & CHEESE

Daily twist. Bechamel sauce.

JERK CHICKEN

MARSALA

House-made jerk seasoning, mushroom espagnole demi-glaze, local vegetables.

C2C CALAMARI

Stuffed calamari tube. Breaded, pan-seared.



Discover mouthwatering beef flavor in every bite of our *Certified Angus Beef*[®] brand entrées. Uncompromising standards make it the best-tasting beef in town.

Sides

HOUSE-MADE
POTATO CHIPS

STEAKHOUSE-CUT
FRENCH FRIES

CREAM OF SPINACH

MUSHROOM
DEMI-GLAZE

HOLLANDAISE

15.00

HARLEM CLAMS OREGANATA

Littleneck clams, oregano scampi with tomato toast points.

ATLANTIC SEA SCALLOPS

Pan-seared scallops, seaweed pasta medley

PAPA'S SEAFOOD FRA DIAVOLO

Sautéed shrimp, scallops, mussels, spicy tomato sauce, pasta.

BRAISED SHORT RIBS

Certified Angus Beef[®] short ribs, 12-hour, red wine reduction, garlic mashed



D.O.D.



Crumb Cake with
Rum Caramel Sauce

PRIVATE PARTIES

Chef
eddie g's
Kitchen

FILMING STUDIO

COOKING CLASSES

Tappas Steakhouse

Catering

WINE LIST

WHITES

CHARDONNAY - <i>fruit forward, lean, crisp</i>	10
VIJIRIEGA "VIGI" - <i>citrus, buttery, grapefruit</i>	9
SAUVIGNON BLANC - <i>crisp, dry, refreshing</i>	10
PINOT GRIS - <i>spicy, full body, dry</i>	10
VINHO VERDE - <i>Portoguese, young wine</i>	10
RIESLING - <i>German, flowery, fruity, slightly sweet</i>	10
CHARDONNAY - <i>Stags' Leap</i>	54
SAUVIGNON BLANC - <i>Nobilo Leon</i>	39
TABLE WHITE - <i>The Whip</i>	44
SPARKLING - <i>Veleta Vineyard</i>	40
TEMPRANILLO ROSÉ - <i>Veleta Vineyard</i>	39

REDS

CABERNET SAUVIGNON - <i>full body, high tannin, slight acid</i>	10
PINOT NOIR - <i>light to medium body, fruity</i>	10
CARMENESE - <i>Chilean, deep color, fruity</i>	10
MERLOT - <i>full body, high alcohol, lush</i>	9
CHIANTI - <i>Italian, light, fruity</i>	10
MALBEC - <i>dark color, robust</i>	11
SHIRAZ - <i>Mollydoker</i>	60
ZINFANDEL - <i>Thomas Henry</i>	38
TEMPRANILLO - <i>Privilegio - Veleta Vineyard</i>	58
RED BLEND - <i>It's complicated</i>	49



We bring globally inspired dishes prepared with local ingredients paired with outstanding beers, wines and service to your Chef Table.