

Dinner

Shareables

mushroom arancini 22 vg

acquerello rice, truffle oil, pomodoro purée, parmesan

handmade burrata 26 vg

confit garlic, tomato compote, focaccia

beef carpaccio* 32

parmesan, crouton, tomatoes, balsamic, scallion crème, garlic aioli, baby arugula

bianca flatbread 24 vg

mozzarella, saba, ricotta, rosemary, truffled arugula

hamachi crudo* 32 vg

radish, olive oil, shallots, capers, citrus

caviar croquettes* 45

caviar, truffled potato croquette, crème fraîche, chives

From the Garden

add: chicken +14, shrimp +22, salmon +25, filet mignon +30

baby mix greens salad 24 vg/gf

apples, manchego, candied walnuts, cucumber, baby tomatoes, white balsamic vinaigrette

caesar salad 24

romaine, white anchovies, crouton, parmesan, caesar dressing

rucola & goat cheese 18 vg/gf

baby arugula, pickled fennel, tomatoes, white balsamic vinaigrette

Coastal Vegetables

cauliflower 26 vg/gf

garlic pine nut sauce, chives

sugar snap peas 20 vg/gf

pickled onions, citrus, green goddess sauce

asparagus 18 vg

citrus vinaigrette, basil, parmesan crumb

heirloom tomato 22 vg/gf

burrata, pesto, balsamic

— Caviar —

kaluga hybrid* 185

28g caviar, chive, egg yolk & white, caper, shallot, crème fraîche, red onion, warm blini, brioche

Pastas

bucatini bolognese 38

traditional meat sauce, basil, parmigiano reggiano

paccheri pasta 26 vg

mascarpone, peas, truffle oil, mushrooms, parmesan

gnocchi 26 vg

tomato-mascarpone, scallions, mushrooms, parmesan

lobster ravioli* 56

atlantic lobster, mascarpone, macadamia nut-pesto, fennel, corn, basil

Entrées

jidori chicken breast 45

corn purée, summer vegetables, black garlic, truffled potato croquette, thyme chicken jus

ora king salmon 56 gf

truffled pea purée, asparagus, radish salad, lemon crème fraîche

miso chilean seabass 58 gf

baby bok choy, shrimp dumpling, yuzu-dashi broth, daikon fondant, mustard foam

prime filet mignon* 89 gf

8 oz., zucchini-mint purée, onion agrodolce, crushed fingerlings, green peppercorn jus

prime bone-in rib eye* 95 gf

16 oz., eggplant caviar, honey-harissa glazed baby carrots, smoked paprika crispy chickpeas, salsa verde

v=vegan vg=vegetarian gf=gluten free

**Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. For parties of 6 or more, a 20% Staff Charge is added to menu prices and is distributed entirely to service staff performing the service. All prices and charges are subject to applicable taxes, currently 7.75%. Additional gratuities may be offered at your discretion.*

Beverage

Wine

	glass/bottle
sparkling	
prosecco, luca paretto, veneto, it	18/82
prosecco rosé, jules, veneto, it	21/100
champagne, g.h. mumm, reims, fr	29/155
grand brut, perrier-jouet, champagne, fr	39/190
blason rosé, perrier-jouet, champagne, fr	39/190
belle époque rosé, perrier-jouet, champagne, fr	375
rosé	
symphonie, saint marguerite, provence, fr	23/90
white	
dry riesling, forge, finger lakes, ny	19/75
chardonnay, post & beam by far niente, napa, ca	29/110
sauvignon blanc, cloudy bay, marlborough, nz	34/136
chardonnay, daou, paso robles, ca	18/71
pinot grigio, scarbolo 'il ramato', friuli, it	23/90
red	
pinot noir, bernardus, santa lucia, ca	26/100
zinfandel, frank family, napa valley, ca	30/119
chianti classico riserva, castello banfi, tuscan, it	21/80
cabernet sauvignon, grgich hills, napa, ca	31/120
dessert	
sauternes, château laribotte, fr	16/77

exclusive sommelier selection 50

Discover high-end wines poured by the glass, through our coravin program exceptional selections hand selected by our sommelier.

"Kindly inquire with your server for current offerings."

Coliseum Sips

melon cooler 22

A crisp, floral-melon refresher with a smooth, cooling finish.
vodka, midori, elderflower liqueur, lime

tropical star 24

Silky, tropical-forward cocktail with bright passion fruit and soft, creamy depth. Balanced and vibrant, finished with a sparkling chaser that adds lift and finesse.

rum, banana liqueur, passion fruit, lime, vanilla, sparkling wine

yuzu sour 25

Vibrant, zesty combination of citrus with a velvety mouthfeel.
gin, yuzu, yuzu-cointreau, grapefruit liqueur, lime, egg white (optional)

mezcal tini 23

Smoky, bold, and indulgently rich an elevated dessert martini.
mezcal, kahlua, chocolate liqueur, chocolate & walnut bitter

fiery rita 24

Spicy, savory margarita finished with lava salt for a fiery kick.
jalapeño infused tequila, cointreau, piment d'espelette, lime, lava salt

dual-cask old fashioned 25

Spirit-forward, smoked Old Fashioned with warm, layered depth.
cognac, rum, averna, chocolate bitter, smoke

Spritz Life

the sundeck spritz 22

Light, zesty, and perfectly sparkling for sunny afternoons.

limoncello, gin, italicus, rosolio, lemon, soda

blood orange spritz 22

A juicy, effervescent spritz with a soft fruity finish.

vodka, peach liqueur, apricot liqueur, blood orange, soda

mimosa 2.0 21

A modern twist on the classic brunch icon.

lillet rosé, aperol, coconut water simple, fluffy oj, sparkling wine

like a mule 22

A playful, spritz-style mule that's bright, bubbly, and refreshing.

bourbon, rhubarb liqueur, strawberry, lime, ginger beer

Flights

seasonal wine flight 38

mimosa flight 38

sparkling wine layered with lychee juice, yuzu treacle, blood orange nectar

Temperance (non-alcoholic)

almost a mule 15

Bright, spicy non-alcoholic mule with a smooth, whiskey-like backbone.

lyre's american malt, strawberry, lime, ginger beer

mimosa 0.2 15

The zero-proof mimosa you didn't know you needed.

lyre's aperitif, coconut water simple, fluffy oj, soda

Cold Brews

beer on tap 12

red trolley ale
ballast point hazy ipa
peroni nastro azzurro
modelo especial lager

beer by the bottle

peroni, stella, pacifico, coors light, bud light 10
peroni 0% 9