

SPEAKEASY



MENU

[YOUR CHOICE OF 5]

Kobe Beef Sliders
with horseradish pickle and wasabi mustard

Lobster Lollipop
tempura fried lobster claws with sweet chili sauce

Fried Green Tomatoes
lobster salad, micro arugula and lemon herb aioli

Mini Fried Ciliegine Mozzarella
with basil tomato sauce and pesto

Maryland Lump Crab Cakes
with tabasco mayo and corn relish

Steak Bites
blackened tenderloin steak with horseradish aioli
and Yukon potato puree

Goat Cheese Baklava
honey goat cheese, pistachios, and balsamic glaze

Tuna Tar Tare
with soy ginger and crispy shallots

Homemade Four Cheese Ravioli
with capers, spinach, sundried tomatoes and butter wine sauce

Lobster Stuffed Shrimp
jumbo shrimp stuffed with lobster with a lobster butter sauce

Oak Grilled Prime Ribeye
with gorgonzola cheese crust and balsamic demi-glace

Lobster Mac and Cheese
homemade gemelli pasta, lobster toasted breadcrumbs
and creamy white cheddar

Pan Seared Sea Bass
topped with ginger soy sauce, served with steamed jasmine rice

[YOUR CHOICE OF 1 DESSERT]

Warm chocolate Lava Cake
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Limoncello Butter Cake
house-made, limoncello curd icing, fresh berries

Mixed Berry Cheesecake
with strawberry puree and whipped cream

COCKTAILS

GLASS PLANE

milk washed Benchmark Bourbon, Cointreau,
Amaro Montenegro, lemon, grapefruit

BLUSHED LAUNDRY

Glendalough Wild Rose Gin, Italicus, Lillet Blanc

SOTO SOUR

E.G. Vodka, lemon, cucumber, aquafaba, Angostura Bitters

SILENT AFFAIR

Milagro Reposado, Grind Espresso Liqueur, banana, passion fruit,
lemon, toasted sesame oil, black sesame seed

LAST DANCE

Empress 1908 Gin, Nigori Sake, Luxardo Cherry Liqueur, lime

SMOKED OLD FASHIONED

Redemption Rye, Luxardo cherry, orange, sugar,
Angostura bitters, cherry wood smoke

