

Earth

Beet Salad

Fresh Golden & Red Beet Salad with Goat Cheese & Candied Pistachios over Mixed Greens and finished with a Balsamic Reduction
(½ order 7)
13

Spinach Salad

Baby Leaf Spinach topped with Feta Cheese, Sun Dried Cranberries and Walnuts with a Homemade Warm Bacon Vinaigrette
(½ order 7.50)
14

Traditional Caesar Salad

Fresh Romaine, Classic Caesar Dressing, Croutons and Shaved Parmesan Cheese garnished with Anchovies upon request
(½ order 6.50)
12

David's Salad

Fresh Burrata & Arugula dressed with Orange Mint Balsamic reduction with Glazed Shrimp, Pickled Watermelon Radish, Grapefruit, Salted Walnuts & Pesto
15

Water

Chilean Sea Bass 44

Pan seared and served with Truffle Yukon Gold Mashed Potatoes, Grilled Asparagus and finished with a Lemon Beurre Blanc

Truffle Scallops 38

Sautéed Scallops served with Yukon Gold Mashed Potatoes, Grilled Asparagus finished with a Truffle Butter Sauce

Dover Sole Meunière 46

From the English Channel, Pan seared in a White Wine, Garlic, Lemon and Caper Sauce served with Herbed Risotto and Grilled Asparagus

Seafood Scampi 37

Sautéed Lobster Tail, Clams and Shrimp topped with fresh Parmesan Cheese and served in a Classic Scampi Sauce over Pappardelle Pasta or Gluten Free Penne

Fresh Mushroom Ravioli 30

Served fresh with Truffle Burr Blanc Sauce & Grilled Sliced Portobello

Fire

Signature Delmonico 52

Grilled Ribeye

16oz 1855 Ribeye served with Herb Roasted Fingerling Potatoes, Seasonal Vegetable finished with Beurre Composé

Filet Oscar 49

8 oz Filet Mignon topped with Jumbo Lump Crabmeat, Béarnaise Sauce and Grilled Asparagus with Yukon Gold Mashed Potatoes

Filet Mignon 38/44

6oz/8oz Tenderloin of Beef grilled to perfection and served with Wild Mushroom Risotto, Seasonal Vegetable and Port Wine Demi-Glace

Rack of Lamb 45

Frenched New Zealand Rack of Lamb with Pesto Herb Risotto, Grilled Asparagus and garnished with a Balsamic Glaze

Chicken Piccata 30

Classic Chicken Piccata with a Lemon Caper Butter Sauce served with Yukon Gold Mashed Potatoes & Seasonal Vegetable

Fifth Element

- 2 Pan Seared Scallops 15
- 4 oz Lobster Tail 16
- Sugar Cane Shrimp Skewer 11
- Foie Gras 13 • Truffle Butter 6
- Gorgonzola Butter 5

Meat Temperatures

Pittsburgh (charred outside & rare center) **Rare**
(red cool center)

Medium Rare (warm red center) **Medium** (pink)

Medium Well (trace amount of pink)

Well Done (gray-brown throughout)

Split Plate Charge on all Entrees 6

Executive Chef: Devin Odom

Sous Chef: David Echeverri

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness.