

THE VELVET MENU

A CURATED CULINARY EXPERIENCE

STARTERS & SIDES

Crab Cakes **\$26**

Two sliders, mini lump crab cakes with remoulade sauce

Garlic Butter Lobster Bites **\$34**

Eight buttery-poached lobster crostini bites

Oysters on the Half Shell **\$24**

Half-dozen oysters served with champagne mignonette

Margherita Flatbread **\$16**

Ten-inch loaf with fresh mozzarella, basil and roasted tomatoes

Stuffed Mushrooms **\$15**

Five tender mushroom caps with cream cheese filling, garlic and pecans

Shrimp Cocktail Shooters **\$16**

Three mini shot glasses served with zesty sauce

Caprese Skewers **\$15**

Half-dozen mozzarella balls, cherry tomatoes and basil with balsamic drizzle

STARTERS & SIDES

EMD Sweet Potato Rounds **\$12**

Six sweet potato rounds topped with goat cheese and honey

Grilled Vegetable Medley **\$14**

Eight ounces of seasonal vegetables bathed in olive oil

Caesar Salad **\$14**

Romaine hearts, Parmesan shavings and house garlic croutons

Triche Truffle Fries **\$14**

10–12 oz. truffle fries topped with Parmesan and herb aioli

Chips & Salsa **\$8**

Unlimited chips with red salsa or your choice of guacamole or queso

Nuts & Olives **\$16**

Cashews, gourmet olives and wasabi peas

Tony's Tots **\$6**

Potato tater tots, seasoned to perfection

MAIN COURSE

Lollipop Lamb Chops **\$40**

Four French chops with sesame bourbon glaze, aged velvet rye and spinach

Beef Sliders **\$20**

Three roast beef sliders with truffle aioli on Hawaiian sweet rolls with tater tots

Steak Bites **\$24**

Flat-iron tips with garlic butter and Brussels sprouts

Traditional Wings **\$16**

Eight wings: lemon pepper, dry, honey chipotle or bourbon BBQ — with tater tots

Grilled Shrimp Skewers **\$26**

Three skewers marinated in garlic herb butter glaze, cilantro and parsley

Duck Drumettes **\$24**

Six pieces in a Cognac-orange glaze, served with potatoes and frisée

Mini Strip Steak Tacos **\$20**

Three strip-steak tacos with pickled onion and lettuce in soft shells

Seared Crusted Ahi Tuna **\$32**

6–8 oz. with wasabi-soy glaze, sliced avocados and jasmine rice

DESSERT

Chocolate Bourbon Truffles **\$12**

Four pieces, dark chocolate with bourbon essence

Mini Cheesecake Bites **\$14**

Three pieces topped with raspberry or caramel

Crème Brûlée Spoons **\$14**

Classic crème brûlée on tasting spoons

Japanese Cigar Cookies **\$10**

Six rolled wafer cookies dusted with cocoa

SIP. SAVOR. INDULGE.

ITEMS MAY BE SUBJECT TO AVAILABILITY
SUGGESTED ADDITIONAL GRATUITIES ARE APPRECIATED
BUT NOT REQUIRED