

THE 23 EXPERIENCE

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AMUSE-BOUCHE

FIRST COURSE

SECOND COURSE

choice of

INTERMEZZO

THIRD COURSE

FOURTH COURSE

SEASONAL CHEF'S CREATION

THE DREAM TEAM

garlic bread, nueske's double-smoked bacon, crab cake

WEDGE SALAD

little gem lettuce, cherry tomatoes, grilled corn, avocado, cucumber, pickled onions, cilantro-ranch dressing (gf)

CHOPPED SALAD

bacon, blue cheese, tomatoes, cucumber, pickled onions, house vinaigrette, parmesan bread crumbs

citrus sorbet with a cincoro blanco tequila splash

DELMONICO {16 oz.} & 2 LOBSTER TAILS

usda prime 45-day dry-aged, balsamic ginger jus (gf)
choice of 2 sides

23 LAYER CHOCOLATE CAKE

enough said



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*For your convenience, a service charge of 18% is added to all checks.
All parties of five or more have an added gratuity of 20%.*