



AE CROSS DINING ROOM

EVENING MENU

Raw Bar & Seafood

East Coast Oysters \$28

Mignonette, Hot Sauce, Lemon

Lobster Bisque \$21

Lobster Meat Quenelle,
Lobster Puff

Shrimp Cocktail \$18.5

RC Classic Cocktail Sauce

Spicy Tuna Tartare \$14

Crispy Rice, Jalapeno



Sizzling Shrimp Scampi \$24

Garlic Bread

Smoked Salmon \$24

Pickled Cucumber, Horseradish Cream,
Green Apple, Warm Blini

Golden Osietra Caviar \$74

10g Tin, Potato Chips, Creme Fraiche

Escargot \$18

Herb Butter, Garlic Bread

House Salads

Caesar Salad \$10/18

Torn Baguette Crouton, Parmesan, White Anchovy

~Add Half Chicken Breast +7

~Add Grilled Prawns +10

~Add Smoked Salmon +7

Warm Brie Salad \$10/18

Pink Lady Apple, Candied Walnut, Pomegranate

Belgian Endive Salad \$10/18

Winter Citrus, Castlevetrano Olive, Golden Beet,
Burrata Cheese

Little Gem Lettuce \$10/18

Light Avocado Dressing, Cherry Tomato,
Cucumber, Radish

Beef Tartare \$26

Confit Egg Yolk,
Puffed Mustard Seed,
Sourdough

Roast Bone Marrow \$26

Red Onion Jam,
Sourdough



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EVENING MENU

Entrees

Ribeye

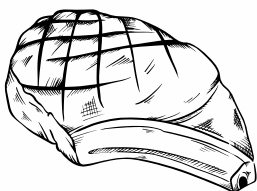
Black Truffle Boulangere,
Grilled Broccolini,
Peppercorn Armagnac Sauce

~12oz \$85

~18oz \$120

~40oz. Bone - in \$225

*Dry Aged in
House For
35 Days*



'Ewenique Farm' Rack of Lamb \$60

Whipped Potato, Tomato Provencale, Pistachio & Mint
Gremolata

Gratin of Fresh Pasta, Cheese, And Black Truffle \$32

Vacherin Fribourgeois, Comte, Gruyere, Black Truffle
Served with Green salad &
"The Best Macaroni & Cheese"

Roast Chicken Breast \$35

Chicken Sausage, Hen of The Woods Mushroom,
Tarragon Aioli, Herb Spatzle

Charcoal Grilled Sablefish \$59

Sake Cured, Roast Scallop, Aromatic Curry Sauce, Rice

RC Quarter - Pound Burger \$21.5

Cheddar, Red Onion, Lettuce, Tomato, Pickle
Choice OF French Fries, Soup du Jour, OR Green Salad

Prime Rib Beef Dip \$27

Swiss Cheese, Natural Jus
Choice OF French Fries, Soup du Jour, OR
Green Salad

Rainbow Trout \$34

Crispy Potato, Preserved Taber Corn, Buttered
Almonds, Yuzu Gribiche

Filet Mignon \$64

Black Truffle Boulangere, Grilled Broccolini,
Peppercorn - Armagnac Sauce

Roast Prime Rib of Beef \$78

Horseradish, Au Jus, Yorkshire Pudding,
Broccolini