

## CHILLED SEAFOOD

### SHRIMP COCKTAIL 25

bloody mary cocktail sauce,  
gin pico de gallo

### TUNA TARTARE\* 23

avocado, mango, cucumber, sesame crackers

### HAMACHI CRUDO\* 22

black garlic aioli, pickled vegetables,  
cucumber, watermelon radish, fried nori crisp

### HALF DOZEN OYSTERS\* 29

selection from the chef

## SOUPS & SALADS

### LOBSTER BISQUE 17

toasted brioche, lobster salad

### BRITISH ALE ONION SOUP 15

newcastle brown ale,  
caramelized onion broth, welsh rarebit

### HEIRLOOM TOMATO BURRATA SALAD 18

shaved fennel, white balsamic vinaigrette, basil

### CAESAR SALAD\* 16

parmesan cheese, garlic croutons,  
scotch egg

### MARKET WEDGE 17

bibb lettuce, cucumber, tomato raisins,  
shropshire blue cheese, crisp pancetta,  
green goddess dressing

## APPETIZERS

### SMOKED BEEF

### TARTARE\* 26

truffle egg emulsion, coriander vinaigrette,  
manchego, yukon gold chips

### KUROBUTA

### PORK BELLY 21

burnt ends style, black cherry gastrique,  
polenta purée, braised greens

### LOBSTER RISOTTO 36

butter poached lobster tail, truffle risotto,  
crispy onions

### LUMP CRAB CAKE\* 32

scallop mousse, brown butter béarnaise,  
shaved asparagus salad

### SCALLOPS 38

english pea purée, shaved iberico, pea shoots

## SIDES 14 EACH

### LOADED BAKED POTATO

smoked gouda béchamel, sour cream, bacon, chives

### FINGERLING POTATOES

parmesan, truffle butter, chives

### POTATO PURÉE

yukon gold potato, crème fraîche, chives

### BROCCOLINI

sautéed, pickled mustard seed emulsion

### TRUFFLE FRIES

truffle, parmesan

### SPINACH

sautéed or gratinéed with parmesan cream

### SAUTÉED ASPARAGUS

brown butter béarnaise

### MAC & CHEESE

smoked gouda, emmental, parmesan  
reggiano, manchego

### MUSHROOMS

shiitake mushrooms, soy glaze, fried garlic,  
scallions

\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.

## BEEF

### DRY-AGED BEEF

*dry-aged in-house a minimum of 21 days*

**14oz. DRY-AGED NEW YORK STRIP\*** 60

**18oz. DRY-AGED RIB EYE\*** 75

### AMERICAN WAGYU

*beef marbling score of 9 or higher*

**8oz. AMERICAN RIB CAP\*** 89

**8oz. AMERICAN FILET\*** 84

### JAPANESE WAGYU

40 PER OZ

*triple seared Japanese A5\* 3oz minimum*

### PRIME BEEF

*aged for 28 days minimum*

**8oz. FILET\*** 69

**20oz. BONE-IN RIB EYE\*** 85

**16oz. KANSAS CITY STRIP\*** 69

**32oz. PORTERHOUSE\*** 129

### CHRISTIAN OKOYE'S "NIGERIAN NIGHTMARE"\* 125

*yaaji spice rubbed 8oz prime filet, cardamon honey glazed shrimp,  
don julio plantain purée, brussels sprout slaw*

*A portion of the proceeds to benefit the Christian Okoye Foundation.*

## SIGNATURES

### ROASTED BEEF WELLINGTON\* 65

*served medium rare, glazed root  
vegetables, potato purée, red wine demi*

### ROASTED CHICKEN\* 39

*cornbread pudding, braised greens,  
chicken jus*

### BEEF SHORT RIB 49

*wild mushrooms, fingerling potatoes, spinach*

### SCOTTISH SALMON\* 41

### SEA BASS 57

## CHOPS

### DOUBLE PORK CHOP\* 52

### LAMB RACK\* 65

*braised lamb leg, sweet potato hash,  
chimichurri*

## SAUCES 4 EACH

BÉARNAISE\* | PEPPERCORN | CHIMICHURRI | TRUFFLE BUTTER

## STEAK ACCOMPANIMENTS

**DEMI ROASTED  
BONE MARROW\*** 18

**GRILLED SHRIMP** 25

**OSCAR STYLE** 31

**SEARED SCALLOPS\*** 31

**BUTTER POACHED  
LOBSTER TAIL\*** 23

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