

Shellfish

Shellfish Platter*

2–ppl 89

4–ppl 165

tiger prawns, king crab, oysters,
clams, lobster, and seasonal
shellfish served with:

champagne mignonette,

citrus soy sauce,

cocktail sauce

Half Dozen Oysters* 23

*east and west coast selection
from the chef*

Half Dozen Clams* 17

Half Maine Lobster 26

Half lb Alaskan King

Crab 48

Shrimp Cocktail 25

*bloody mary cocktail sauce,
gin pico de gallo, lemon*

Caviar

*red onion, egg, chive,
crème fraîche, blini*

Golden Osetra* 325

Osetra* 225

Kaluga* 175

Soups / Salads

Smoked Tomato Lobster Bisque 17

parmesan brioche crouton

British Style Onion Soup 17

*caramelized onion broth,
gruyere, welsh rarebit*

Caesar Salad* 18

parmesan cheese, garlic croutons, scotch egg

Market Green Salad 18

*farmers market greens, shropshire blue cheese,
tomato raisins, pancetta, green goddess dressing*

Appetizers

Herb Gnocchi 21

*charred zucchini pesto, tomato relish, iberico ham
garden vegetables*

American Wagyu Carpaccio* 26

deviled quail egg, puffed rice paper, truffle salsa

Maine Lobster 28

butter poached main lobster tail ravioli

American Wagyu Beef Sliders* 21

*demi-glace, onion jam, white cheddar sauce,
spiced "jo jo" potato, pickle (extra slider 9)*

Smoked Beef Tartare* 24

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

Kurobuta Pork Belly 21

smoked tomato grits, kale, mostarda, pork jus

Seared Hudson Valley Foie Gras* 26

herb duck confit waffle, sumac gastrique, granola

Wild Mushroom & Scallop Risotto 54

*diver scallops, wild mushrooms, haricot vert,
mushroom crisp*

Charred Spanish Octopus 26

Kimchi aioli, coconut curry vinaigrette

*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.

Japanese A5

Triple Seared Japanese A5*
40 per ounce

American Wagyu

beef marbling score of 9 or higher
American Wagyu Skirt* 8oz 54
American Wagyu Eye* 8oz 67
wrapped with mangalitsa pork
American Wagyu Rib Cap* 8oz 85
American Wagyu Filet* 8oz 85

Prime Beef

*Creekstone beef hand selected
& dry aged for a minimum of 28 days*
Filet* 8oz 59
Bone-in Rib Eye* 24oz 72
Porterhouse* 32oz 117
Royal Long-Bone Chop* 32oz 117

Signatures

Roasted Beef Wellington*
*served medium rare
garnished with glazed root vegetables,
potato purée, red wine demi-glace*
6oz 59
12oz 103

Entrees

Roasted Chicken Breast 36
*fried chicken croquette, warm potato salad,
crispy skin, natural jus*
Beef Short Rib 47
*guinness braised, parmesan farro, raisins,
romanesco, sunchoke chips*

Fish

Pacific Salmon* 45
Ahi Tuna* 45
Loup de Mer* 46
mediterranean sea bass
Fish and Chips 46
*loup de mer, truffle chips,
crème fraîche tartar sauce*
Fisherman's Grill* 52
*maine lobster, mussels, seasonal fish
spicy tomato sauce, black garlic*

Chops

Kurobuta Double Pork Chop* 49
Rack of Lamb* 52
couscous, fideo pasta, red currant, picholine
Veal Chop* 55

Steak Accompaniments

Pan Seared Diver Scallops 18 for 2
Demi Roasted Bone Marrow* 15
Pan Seared Foie Gras* 20
Butter Poached Lobster Tail* 38
Alaskan King Crab Legs 48

Sauces

7 each

House Made Steak Sauce
Worcestershire Demi-Glace
Béarnaise*
Peppercorn
Chimichurri
Foie* Butter

Sides

13 each

Spinach
*sautéed or gratinéed
with parmesan cream*
Fingerling Potatoes
parmesan, truffle
Potato Puree
yukon gold potato, crème fraîche
Roasted Brussel Sprouts
spiced walnuts, apple butter
Loaded Baked Potato
*smoked cheddar béchamel, sour cream,
bacon, chives*
Mushrooms
*shitake mushrooms, soy glaze,
fried garlic, scallions*
Asparagus
*marcona romesco, focaccia, roasted pepper
& hazelnut vinaigrette*
Onions & Peppers
*jingle bell peppers, pickled red onion aioli,
braised spring onions*
Mac & Cheese
*gruyere, white cheddar, parmesan,
emmental, gouda, ham & peas gratin*
French Fries
*truffle salt, black truffle, whole grain
mustard aioli*

General Manager – Lawrence Silva
Executive Chef – Danny Choukalas

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