

Shellfish

Shellfish Platter* 2—ppl 89⁹⁵ 4—ppl 165⁹⁵
tiger prawns, king crab, oysters, clams, lobster,
seasonal shellfish served with:
champagne mignonette,
citrus soy sauce, cocktail sauce

Half Maine Lobster 26⁹⁵

Half lb. Alaskan King Crab 49⁹⁵

Shrimp Cocktail 27⁹⁵
cucumber gelée, tomato gelée, puffed rice, fresno chile

Half Dozen Oysters* 23⁹⁵
east and west coast selection from the chef

Caviar

red onion, egg, chive, crème fraîche, blini

Osetra* 225⁹⁵

Kaluga* 175⁹⁵

Soup/Salads

British Style Onion Soup 17⁹⁵
caramelized onion broth, gruyere, welsh rarebit

Caesar Salad* 18⁹⁵
parmesan cheese, garlic croutons, scotch egg*

Heirloom Tomato Salad 18⁹⁵
marinated tomatoes, baby gem lettuce,
pistachio mascarpone

Appetizers

Hamachi Crudo* 24⁹⁵
pickled mushrooms, puffed rice, miso vinaigrette,
lime aioli

Herb Gnocchi 21⁹⁵
porcini cream, crispy hen of the woods, chorizo,
lemon dust

Smoked Beef Tartare* 24⁹⁵
truffle egg emulsion, coriander vinaigrette,
manchego, yukon gold potato chips

American Wagyu Sliders* 21⁹⁵
demi-glace, onion jam, white cheddar sauce,
spiced" jo jo" potato, pickle (extra slider 9)

Seared Hudson Valley Foie Gras* 27⁹⁵
pain perdue, smoked almond granola, pickled apple,
cider reduction

*Saffron Risotto** 54⁹⁵
seared diver scallops, tomato relish, ricotta
salata, crispy prosciutto

*Pork Belly** 21⁹⁵
piquillo puree, creamy polenta,
jingle bell pepper Jardiniere, shallot marmalade,
smoked butter pork jus

Sauces 7⁹⁵

House Made Steak Sauce
Béarnaise*
Peppercorn
Chimichurri

Japanese A5

Triple Seared Japanese A5*
40⁹⁵ per ounce
3oz minimum

American Wagyu

beef marbling score of 9 or higher

8oz American Wagyu Skirt* 54⁹⁵
8oz American Wagyu Rib Cap* 85⁹⁵
8oz American Wagyu Filet* 85⁹⁵

Prime Beef

dry aged for a minimum of 28 days

18oz Bone-in New York* 69⁹⁵
24oz Bone-in Rib Eye* 76⁹⁵
32oz Porterhouse* 125⁹⁵
32oz Royal Long-Bone Chop* 125⁹⁵

Signature

Roasted Beef Wellington* 59⁹⁵
served medium rare & garnished with glazed root
vegetables,
potato purée, red wine demi-glace

Jidori Chicken Breast 38⁹⁵
confit marble potatoes, pave thigh meat, braised baby
leeks, crispy chicken skin, chicken jus beurre monte

Fish

Pacific Salmon* 45⁹⁵
Ahi Tuna* 45⁹⁵

Chops

Kurobuta Double Pork Chop* 49⁹⁵
celery root hazelnut puree, blackberry gastrique,
green apple relish

Rack of Lamb* 58⁹⁵
butternut squash, salsify, trumpet mushrooms,
mint gremolata, honey balsamic glaze

Steak Accompaniments

Pan Seared Foie Gras* 20⁹⁵
Butter Poached Lobster Tail* 38⁹⁵
Alaskan King Crab Legs 49⁹⁵

Sides 14⁹⁵

Potato Purée
yukon gold potato, crème fraiche

Mushrooms
shiitake mushrooms, soy glaze, fried garlic,
scallions

Broccolini 
roasted grapes, tofu bacon, purple cauliflower

Rainbow Carrots
roasted heirloom carrots, curry yogurt sauce, hummus,
fried chickpeas

Mac & Cheese
gruyere, white cheddar, parmesan, emmental,
gouda, ham & pea gratin

French Fries
Truffle salt, black truffle, whole grain mustard aioli



**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*