

Shellfish

Half Maine Lobster 26
Half lb. Alaskan King Crab 49
Shrimp Cocktail 27
*cucumber gelée, tomato gelée, puffed rice,
fresno chile*

Caviar

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

Osetra* 225
Kaluga* 175

Soup/Salads

British Style Onion Soup 17
caramelized onion broth, gruyere, welsh rarebit

Caesar Salad* 18
*parmesan cheese, garlic croutons, scotch egg**

Heriloom Tomato Salad 18
*Marinated tomatoes, baby gem lettuce, pistachio
mascarpone*

Appetizers

Hamachi Crudo* 24
*pickled mushrooms, puffed rice, miso vinaigrette,
lime aioli*

Herb Gnocchi 21
*charred zucchini pesto, tomato relish, iberico ham,
garden vegetables*

Smoked Beef Tartare* 24
*truffle egg emulsion, coriander vinaigrette,
manchego, yukon gold potato chips*

American Wagyu Sliders* 21
*demi-glace, onion jam, white cheddar sauce,
spiced "jo jo" potato, pickle (extra slider 9)*

Seared Hudson Valley Foie Gras* 27
*lingonberry, thyme olive oil barquette,
pomegranate syrup, pistachio streusel*

Japanese A5

Triple Seared Japanese A5*
40 per ounce
3oz minimum

American Wagyu

beef marbling score of 9 or higher
American Wagyu Skirt* 8oz 54
American Wagyu Filet* 8oz 85

Prime Beef

dry aged for a minimum of 28 days
Bone-in New York* 18oz 69
Bone-in Rib Eye* 24oz 76
Porterhouse* 32oz 125

Signature

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

Roasted Chicken Breast 38
*pastrami spiced chicken breast, chicken confit
latkes, fried chicken liver and onions*

Saffron Risotto* 54
*seared diver scallops, tomato relish, ricotta salata,
crispy prosciutto*

Fish

Pacific Salmon* 45
Ahi Tuna* 45

Chops

Kurobuta Double Pork Chop* 49
*Celery root hazelnut puree, blackberry gastrique,
green apple relish*

Rack of Lamb* 58
*citrus pepper relish, kale, swiss chard, chickpea socca,
mint chimichurri*

Steak Accompaniments

Pan Seared Foie Gras* 20
Butter Poached Lobster Tail* 38
Alaskan King Crab Legs 49

Sauces

7 each

House Made Steak Sauce
Béarnaise*
Peppercorn
Chimichurri

Sides

14 each

Potato Purée
yukon gold potato, crème fraîche

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



*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.