

## 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 49

Shrimp Cocktail 27

*cucumber gelée, tomato gelée, puffed rice, fresno chile*

## Caviar

*red onion, egg, chive,*

*crème fraîche, blini*

Golden Osetra\* 325

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\**

Petite Greens Salad  18

*farmers market petite greens, english peas, shaved asparagus, whole grain mustard vinaigrette*

Tomato Salad 18

*marinated tomatoes, baby gem lettuce, pistachio mascarpone*

## Appetizers

Lobster Crudo\* 29

*nori truffle emulsion, lobster roe cracker, lobster demi vinaigrette*

Fluke Crudo\* 26

*grilled hearts of palm, watermelon radish, orange segments*

Hamachi Crudo\* 24

*pickled mushrooms, puffed rice, miso vinaigrette, lime aioli*

Herb Gnocchi 21

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

Duck Scotch Egg\* 23

*duck egg, foie gras and duck sausage, pomegranate jam, pickled celery root, truffle oil*

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)*

Beef Cheek Ravioli 23

*braised cheek, mascarpone, pea shoots, guinness-port jus*

Seared Hudson Valley Foie Gras\* 27

*lingonberry, thyme olive oil barquette, pomegranate syrup, pistachio streusel*

 Vegan

\*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  
3oz minimum

## 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*

Bone-in New York\* 18oz 69

Bone-in Rib Eye\* 24oz 76

Porterhouse\* 32oz 125

Royal Long-Bone Chop\* 32oz 125

## Signature

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

6oz 59

12oz 103

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

Beef Short Rib 47  
*sesame braised short rib, yellow cauliflower purée,  
asian pear & apple salad*

## Fish

Pacific Salmon\* 45

Ahi Tuna\* 45

Loup de Mer\* 46  
*mediterranean sea bass*

Fish & 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\* 58  
*citrus pepper relish, kale, swiss chard, chickpea socca,  
mint chimichurri*

Veal Chop\* 55

## Steak Accompaniments

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

14 each

Braised Greens  
*swiss chard, kale, collard greens, black eyed peas,  
tasso ham*

Potato Purée  
*yukon gold potato, crème fraîche*

Roasted Brussels Sprouts  
*baby green and purple brussel sprouts, apple chestnut  
purée, bacon, spiced marcona almonds, pine nuts*

Potato Flight\*  
*3 loaded potatoes: caviar, oscar, fried egg & duck  
bacon style*

Mushrooms  
*shiitake mushrooms, soy glaze, fried garlic, scallions*

Broccolini ⑤  
*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*

Curried Whole Grain Trio ⑤  
*curried farro, barley and freekeh grains, cilantro  
chutney, spiced cashews*

⑤ Vegan

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