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
norì 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
turkey 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
Kurubutaka 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
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  
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  
curried farro, barley and freekeh grains, cilantro chutney, spiced cashews

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