

Shellfish

Shellfish Platter*

*served hot or cold
colossal shrimp, king crab, oysters,
clams, lobsters, snow crab
served with champagne mignonette,
citrus soy sauce, cocktail sauce*

Small 125

Large 195

Half Dozen Oysters* 18

Half Maine Lobster 26

Half lb King Crab 39

Shrimp Cocktail 27

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

Raw Clams 14

Soups and Salads

Grilled Caesar Salad* 14

*parmesan cheese, garlic croutons, lemon,
anchovy, heirloom tomatoes*

Market Salad 14

*butter lettuce, crisp pancetta, blue cheese,
tomato raisins, green goddess dressing*

Maryland Blue Crab Soup 14

seared blue crab, crispy leek, charred corn

British Ale Onion Soup 13

*Guinness, caramelized onion broth,
welsh rarebit*

Appetizers

Smoked Beef Tartare* 24

*lemon zest, shallots, capers, quail's yolk,
Yukon gold herb chips*

Berkshire Pork Belly 21

*sun-dried tomato grits, braised greens,
pear mostardo, pork jus*

Maryland Crab Cake 25

blue crab, Old Bay aioli, Asian pear slaw

Maine Lobster Risotto 32

*chorizo lobster broth, seasonal squash,
butter poached lobster*

Signatures

Roasted Beef Wellington* 56

*glazed root vegetables, potato purée,
red wine demi-glace (contains pork)*

Roasted Chicken Breast 39

*roasted root vegetables,
cauliflower, chimichurri*

Scallops* 49

*lemongrass and cauliflower purée,
crispy artichokes, purple cauliflower*

Sea Bass 49

parsnip, quinoa, apple pecan

Lamb Chops* 54

*beet and yogurt purée, brussels sprouts,
pomegranate, garlic oil*

Japanese A5

Triple Seared Japanese A5*

35 per ounce 3oz minimum

American/Japanese Wagyu

beef marbling score of 9 or higher

American Rib Cap* 8oz 72

American Filet* 8oz 78

Prime Beef

dry aged for 28 days minimum in house

Filet* 8oz 55

Bone-In Rib Eye* 20oz 75

New York Strip* 16oz 65

Kansas City Strip* 18oz 68

Steak Accompaniments

Demi Roasted Bone Marrow* 10

Grilled Shrimp 26

Butter Poached Lobster Tail* 26

King Crab Legs 32

Oscar Style 19

Seared Scallops (3) 23

Sauces 4 each

House Made Steak Sauce

Bearnaise*

Peppercorn

Chimichurri

Sides

Spinach 12

sautéed or gratinéed with parmesan cream

Fingerling Potatoes 12

parmesan, truffle butter, chives

Potato Purée 11

Yukon gold potato, crème fraîche

Brussels Sprouts 13

bacon, pomegranate, cider vinaigrette

Loaded Baked Potato 13

*smoked gouda béchamel, sour cream,
bacon chives*

Mushrooms 13

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

Mac & Cheese 13

*gruyère, cheddar, parmesan, emmental,
mozzarella, truffle, English peas*

Truffle Fries 12

truffle, parmesan

Roasted Corn 13

charred corn, fennel mascarpone

Green Beans 13

romesco sauce, walnuts