

Starters



ICEBERG SALAD	\$15	JUMBO SHRIMP COCKTAIL	\$20	SAUTÉ JUMBO SHRIMP	\$20
CHERRY TOMATO, CUCUMBER, SWEET PEPPERS, HARD BOILED EGG, CRISPY PORK BELLY, BLUE CHEESE, CREAMY WHITE BALSAMIC		POACHED TIGER PRAWNS, COCKTAIL SAUCE, LEMON		GARLIC BUTTER, WHITE WINE, FRESH HERBS	
BABY BEET SALAD	\$15	YELLOWFIN TUNA TARTARE	\$21	OYSTER ROCKEFELLER	\$18
BABY GOLDEN BEETS, ARUGULA, PISTACHIO, GOAT CHEESE, ORANGE VINAIGRETTE		AVOCADO, CRISPY QUINOA, CITRUS SOY		CREAMY SPINACH, BACON, PARMESAN, BREADCRUMBS	
MEDITERRANEAN SALAD	\$15	FRENCH ONION SOUP	\$15	HOUSE MEATBALLS	\$18
HEIRLOOM TOMATO, CUCUMBER, KALAMATA OLIVE, RED ONION, BELL PEPPER, FETA, RED WINE VINAIGRETTE		SOURDOUGH & GRUYERE GRATINEE		SAN MARZANO RAGOUT, PARMESAN REGGIANO, TOAST POINTS	
CLASSIC CAESAR	\$15	LOBSTER BISQUE	\$17	JUMBO LUMP CRAB CAKE	\$21
ROMAINE HEARTS, CRISPY PARMESAN, FOCACCIA CROUTONS		COGNAC, LOBSTER, GOLDEN PUFF PASTRY		REMOULADE, CHILI OIL,	
PROSCIUTTO & BURRATA	\$20	ESCARGOT	\$15		
LUXARDO CHERRIES, BASIL PESTO, SOURDOUGH		MUSHROOM, GARLIC BUTTER, CROUTONS, FRESH HERBS			
		STICKY PORK BELLY	\$15		
		JALAPEÑO & APPLE SLAW, MANGO PEARLS, MINT			

Raw & Chilled*



EAST COAST & WEST COAST OYSTERS, JUMBO TIGER PRAWNS, ALASKAN KING CRAB, JONAH CRAB CLAW, WHOLE MAINE LOBSTER, SEARED YELLOWFIN TUNA (MARKET PRICE)

Prime and Wagyu Steaks



WET AGED		DRY AGED		AMERICAN WAGYU	
8 OZ FILET	\$50	20 OZ BONE IN NEW YORK	\$70	8 OZ RIBEYE CAP	\$90
16 OZ NEW YORK	\$65	22 OZ BONE IN RIBEYE	\$70	14 OZ NEW YORK STRIP	\$85
18 OZ RIBEYE	\$70	14 OZ DUROC PORK CHOP	\$40		
33 OZ TOMAHAWK	\$150				
14 OZ VEAL CHOP	\$80				

Sauces



\$4

BERNAISE, BORDELAISE, GREEN PEPPERCORN, LEMON GARLIC AIOLI, CREAMY HORSERADISH, CHIMICHURRI

Seafood



ORA KING SALMON (10 OZ)	\$40	CHILEAN SEABASS (10 OZ)	\$50	ALASKAN KING CRAB LEGS (8 OZ)	\$65
FRESH HERBS & ANISE, GRAIN MUSTARD BUTTER		GRILLED BROCCOLINI, CHERMOULA, LEMON		BUTTER, LEMON	
PAN SEARED SCALLOPS	\$50	TWIN LOBSTER TAILS	\$60		
CAULIFLOWER, CREAMY ROMESCO, SALSA VERDE		MAINE LOBSTER, BUTTER, LEMON			

Roasted & Braised



BRAISED WAGYU SHORT RIBS (8 OZ)	\$50	ROASTED HALF CHICKEN	\$35	BRAISED VEAL SHANK	\$50
BONE MARROW, RED WINE SAUCE		FREE RANGE, PRESERVED LEMON, ROSEMARY, CHICKEN JUS		ROASTED MIREPOIX, PAN JUS, GREMOLATA	

Accompaniments



WHIPPED & BUTTERED POTATOES	\$10	ROASTED BABY CARROTS	\$10	BRUSSELS SPROUTS	\$12
		ROASTED FENNEL, CITRUS GLAZE, MARCONA ALMOND		DRIED TART CHERRIES, CRISPY PORK BELLY MAPLE AGRODOLCE	
LOADED BAKED POTATO	\$12	ROASTED MUSHROOMS	\$10	ONION RINGS	\$10
BUTTER, SOUR CREAM, CHEDDAR, BACON, GREEN ONION		COGNAC, CREAM, THYME		BEER BATTER, RANCH, KETCHUP	
TRUFFLE FRIES	\$10	JUMBO ASPARAGUS	\$12	CHARRED BROCCOLINI	\$10
TRUFFLE POWDER, PARMESAN, LEMON AIOLI		LEMON OIL, HIMALAYAN SALT		PARMESAN, CHILI FLAKES, LEMON OIL, SEA SALT	

20% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE. *THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.