

SHELLFISH

OYSTERS ON THE HALF SHELL* 33
champagne mignonette

LITTLE NECK CLAMS* 24
cherry pepper ice

SHRIMP COCKTAIL 33
gin-spiked cocktail, horseradish

HALF MAINE LOBSTER 48
espelette dijonnaise

SHELLFISH PLATTER* 135
oysters & clams on the half shell
half maine lobster, shrimp cocktail
trio of sauces

CAVIAR

by **Petrossian of Paris**
1 oz. *royal daurenki** 155
1 oz. *imperial ossetra** 225

CAVIAR SERVICE
cast-iron buttermilk pancake
traditional garnishes

CAVIAR LOBSTER "ROLL"* 55 EA
warm beignet

CAVIAR "TWINKIEE"* 55 EA
yuzu crème fraîche

STONE CRAB CLAWS MKT PRICE

A seasonal delicacy from October through May, fresh stone crabs are found in the warm waters off the coast of Florida. Ask your server for today's available sizes and market price to experience the finest stone crabs in the world!

**Limited availability*

BLACK TRUFFLE BREAD 9
maldon sea salt

SALADS & APPETIZERS

BUTTER LETTUCE SALAD 19
fresh hearts of palm, ruby red grapefruit, avocado
radish, poppy seed, dijon vinaigrette

PETITE ROMAINE CAESAR 22
garlic streusel, creamy caper dressing
vacche rosse parmesan

THE "WEDGE" 23
bacon, egg, red onion, tomato
point Reyes blue cheese, buttermilk dressing

NEW ENGLAND STYLE CRAB CAKE 28
lemon, old bay crumbs
classic tartar sauce

MICHAEL MINA'S TUNA TARTARE* 34
quail egg, pine nut, mint, asian pear
garlic, trio of chili peppers, habanero-sesame oil

BACON-WRAPPED SCALLOPS* 39
cranberry, turnip, marcona almond
foie gras cream

BOURBON STEAK A5 WAGYU TARTARE* 55
celery root, fresh wasabi
crispy potato pavé

TEMPURA SQUASH BLOSSOM 26
ricotta cheese, basil pesto
pomodoro sauce

TRUFFLE TREAT

BLACK TRUFFLE AGNOLOTTI 65
burrata cheese filling, white truffle butter

FROM THE GRILL

SIMPLY GRILLED

8oz CENTER-CUT FILET MIGNON* 78

14oz NY STRIP* 78

18oz BONELESS RIBEYE* 98

FAROE ISLAND KING SALMON* 49

WORLD OF WAGYU

A5 KOBE BEEF STRIPLOIN* 50/OZ
4oz or 8oz, hokkaido japan

6oz PETITE FILET MIGNON* 135
australia

8oz RIB CAP* 140
usa

14oz BONELESS RIBEYE* 139
usa

ACCOMPANIMENTS

BÉARNAISE 5

CHIMICHURRI 4

DIVER SCALLOPS* 37

BOURBON STEAK SAUCE 4

BLACK TRUFFLE BUTTER 11

HALF MAINE LOBSTER 48

RED WINE DEMI 5

SEARED FOIE GRAS* 35

GRILLED PRAWNS 24

5G BLACK TRUFFLES 50

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE 112
market vegetables, russet potatoes
black truffle, lobster-brandy cream

BOURBON FLAMED TOMAHAWK* 295
hay smoked & salt-baked, potato crusted fondant potatoes
red wine demi glace

FISH

BIG EYE TUNA "FOIE-POIVRE"* 71
seared foie gras, wilted spinach
peppercorn sauce

GRILLED BRANZINO 48
olive gremolata, sunburst squash
cherry tomato confit, basil emulsion

FARM & FLOCK

RED WINE BRAISED WAGYU SHORT RIB 65
shallot jam, whipped celery root
roasted bone marrow

MARY'S FREE RANGE CHICKEN 49
braised fingerling potatoes, baby artichokes
espelette butter

SIDES

CRISPY POTATO SALAD, CHERRY PEPPER RELISH 16

CREAMED SPINACH POP TART 21

TRUFFLE MAC & CHEESE GRATINÉE 21

ROASTED MUSHROOMS, GARLIC-HERB BUTTER 19

THREE LITTLE LOADED BAKED POTATOES 19

FRIED BRUSSELS SPROUTS, HONEY MUSTARD 18

WHIPPED POTATOES, ECHIRÉ BUTTER 19

CHARRED BROCCOLINI, PRESERVED LEMON 19

SPINACH SOUFFLÉ 19
bacon-parmesan cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed in its entirety to the servers.