

## SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL\* 21

SHRIMP COCKTAIL\* 21

HALF MAINE LOBSTER\* 38

1/4LB ALASKAN KING CRAB\* 48

SHELLFISH PLATTER\* 135

oysters on the half shell  
half Maine lobster, Alaskan king crab  
shrimp cocktail  
trio of sauces

## CAVIAR

sustainably harvested by 'The Only' in Italy  
1 oz. white sturgeon 160 / 1 oz. ossetra 210

CAVIAR SERVICE

buttermilk pancake, traditional garnishes

LOBSTER "ROLL"\* 38

warm beignet

CAVIAR "TWINKIEE" 45

yuzu crème fraîche

BLACK TRUFFLE BREAD 9

maldon sea salt

## SALADS & SOUP

PETITE ROMAINE CAESAR 17

garlic streusel, creamy caper dressing  
vacche rosse parmesan

THE 'WEDGE' 18

bacon, egg, red onion, tomato  
Point Reyes blue cheese, buttermilk dressing

ORCHARD APPLE 16

radicchio, endive  
aged white cheddar, pecan, maple

SUMMER CORN SOUP 18

Alaskan king crab  
pickled fresno, basil oil

## APPETIZERS

MICHAEL MINA'S TUNA TARTARE\* 32

quail egg, pine nuts, mint, Asian pear  
habanero-sesame oil

FRESH MAHI MAHI CEVICHE\* 21

smoked corn espuma  
green plantain chips

BACON-WRAPPED SCALLOPS\* 31

cherry, turnip, marcona almond  
madeira emulsion

BOURBON STEAK A5 WAGYU TARTARE\* 45

celery root, fresh wasabi  
crispy potato pavé

## TRUFFLE TREAT

BLACK TRUFFLE TAGLIATELLE

mushroom duxelle, aged parmesan, citrus  
39

FROM THE WOOD-FIRE GRILL

BLACK ANGUS

- 8oz CENTER-CUT FILET MIGNON\* 57
- 12oz NY STRIP\* 64
- 16oz DELMONICO RIBEYE\* 74
- 22oz BONE-IN RIBEYE\* 105

AUSTRALIAN WAGYU

- 6oz SENKU FARMS FILET MIGNON\* 65
- 8oz SENKU FARMS RIB CAP\* 85
- 10oz SENKU FARMS SKIRT STEAK\* 52

A5 JAPANESE WAGYU

served in 4oz portions

- A5 NY STRIP KAGOSHIMA\* 34 per oz
- A5 RIBEYE MITSUBOSHI\* 52 per oz
- A5 HOKKAIDO SNOW BEEF\* 75 per oz

FROM THE SEA

- VERLASSO SALMON\* 46
- citronette

WAGYU 'SURF & TURF'

- 6oz SENKU FARMS FILET \* 91
- topped with alaskan king crab & béarnaise

ACCOMPANIMENTS

- BLACK TRUFFLE BUTTER 6
- ALASKAN KING CRAB & BÉARNAISE 28
- GRILLED GULF SHRIMP\* 17
- BLUE CHEESE & CRISPY ONION 12
- DIVER SCALLOPS\* 21
- HALF MAINE LOBSTER\* 38

SAUCES

- BÉARNAISE
- BOURBON STEAK SAUCE
- CHIMICHURRI

BOURBON STEAK CLASSICS

- MAINE LOBSTER POT PIE 98
- market vegetables, russet potatoes
- black truffle, lobster-brandy cream

- 36oz HAY-SMOKED WAGYU TOMAHAWK\* 275
- fondant potatoes

FISH

- BIG EYE TUNA AU POIVRE\* 52
- morel mushrooms, wilted spinach
- peppercorn sauce

- ROASTED CHILEAN SEABASS\* 56
- olive gremolata, asparagus
- tomato confit, basil emulsion

FARM & FLOCK

- RED WINE BRAISED SHORT RIB\* 52
- shallot jam, whipped celery root
- roasted bone marrow

- ESPELETTE BUTTER BRICK CHICKEN\* 46
- salsa verde, wild mushrooms
- fava beans, chicken maderia jus

SIDES

- PORK BELLY FRIED RICE, GOCHUJANG 15
- CREAMED SPINACH, CRISPY SHALLOTS 14
- MAC & CHEESE, BLACK TRUFFLE 17
- ROASTED MUSHROOMS, GARLIC-HERB BUTTER 14
- BAKED POTATO, ALL THE FIXINS 13
- FRIED BRUSSELS SPROUTS, HONEY MUSTARD 15
- WHIPPED POTATOES, ECHIRÉ BUTTER 12
- CHARRED BROCCOLINI, CITRUS VINAIGRETTE 13

EXECUTIVE CHEF PABLO VALENCIA

\*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.  
\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.  
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.