

LITTLE LUXURIES

OYSTERS ON THE HALF SHELL* 33
6ea with champagne mignonette

LITTLE NECK CLAMS* 24
6ea with cherry pepper ice

OISHII SHRIMP COCKTAIL 34
4ea with gin-spiked cocktail, fresh horseradish

HALF MAINE LOBSTER 48
espelette dijonnaise

SHELLFISH PLATTER* 57/PP
oysters, littleneck clams, maine lobster
alaskan king crab, shrimp cocktail
trio of sauces

THE ONLY CAVIAR
1 oz. white sturgeon caviar* 165
1 oz. imperial oscietra caviar* 235
cast-iron buttermilk pancake
traditional garnishes

CAVIAR "TWINKIEE"* 55/EA
cornbread, yuzu crème fraîche
oscietra caviar

A5 WAGYU STEAK TARTARE* 19/PP
fresh wasabi, crispy potato pavé
traditional garnitures

ALASKAN KING CRAB 135

8oz center cut merus, steamed with butter or on ice
*Limited availability

BLACK TRUFFLE BRIOCHE 9
maldon sea salt

SALADS & APPETIZERS

PETITE ROMAINE CAESAR 24
garlic streusel, creamy caper dressing
vacche rosse parmesan

THE "WEDGE" 25
crispy bacon, eggs mimosa, red onion, cherry tomato
point reyes blue cheese, buttermilk dressing

BURRATA CAPRESE 24
heirloom tomatoes, basil, focaccia lace
aged balsamic, extra virgin olive oil

TEMPURA SQUASH BLOSSOMS 26
ricotta cheese, basil pesto
pomodoro sauce

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

HAMACHI TOSTADAS* 26
crispy corn tortillas, avocado mousse
yuzu ponzu, salsa macha

MINI CRAB CAKES 24
fresh lemon, old bay crumbs
spicy lobster butter

BACON-WRAPPED SCALLOPS* 35
brentwood corn, charred sweet peppers
brown butter, lemon, crispy brioche

TRUFFLE TREAT

ENGLISH PEA AGNOLOTTI 65
black truffle, cypress grove fromage blanc, parmigiano reggiano

STEAKS AND CHOPS

BUTTER POACHED AND MESQUITE GRILLED

8oz CENTER CUT FILET MIGNON* 78 greater omaha angus	A5 JAPANESE WAGYU BEEF* 50/oz striploin, choose 4oz or 8oz, oita prefecture
14oz NEW YORK STRIP* 93 creekstone usda prime	10oz WAGYU FLAT IRON* 92 irodori usa
18oz BONELESS RIBEYE* 109 creekstone usda prime	8oz WAGYU RIB CAP* 140 snake river farms usa
8oz BIGEYE TUNA* 66 soy glaze, togarashi seasoning	16oz BONELESS WAGYU RIBEYE* 139 irodori usa
choice of sauce 4ea classic béarnaise, house steak sauce, truffle bordelaise, brandy peppercorn creamy horseradish, chimichurri	

ACCOMPANIMENTS

MAITAKE MUSHROOMS 15	HALF MAINE LOBSTER 48
3oz HUDSON VALLEY FOIE GRAS* 35	3EA GRILLED OISHII PRAWNS 26
2EA HOKKAIDO SCALLOPS* 28	BLUE CRAB OSCAR 33

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE 112 wild mushrooms, english peas, fingerling potatoes black truffle, brandied lobster cream
40oz "SMOKE SHOW" TOMAHAWK* 335 black opal F1 australian wagyu hay smoked & mesquite grilled, fondant potatoes, chimichurri

ENTREÉS

GRILLED BRANZINO 48 green olive tapenade, roasted sunburst squash cherry tomatoes, salmoriglio sauce	IRODORI WAGYU SHORT RIB 69 jumbo asparagus, green garlic agrodolce date glaze
ORA KING SALMON* 58 caraflex cabbage, smoked pomme purée dill pollen, beurre blanc	MARY'S FREE RANGE CHICKEN 49 braised fingerling potatoes, baby artichokes espelette butter

SIDES

WHIPPED POTATOES, ECHIRÉ BUTTER 19	THREE LITTLE LOADED BAKED POTATOES 19
CREAMED CORN, JALAPEÑOS, RICOTTA SALATA 18	JUMBO ASPARAGUS, BÉARNAISE, CRISPY BRIOCHE 21
BLACK TRUFFLE MACARONI GRATINÉE 21	CHARRED BROCCOLINI, PRESERVED LEMON 19

CREAMED SPINACH POP TART 23 comté cheese, bechamel, puff pastry

*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.