

LITTLE LUXURIES

OYSTERS ON THE HALF SHELL*

6ea with champagne mignonette

LITTLE NECK CLAMS*

6ea with cherry pepper ice

OISHII SHRIMP COCKTAIL

4ea with gin-spiked cocktail, fresh horseradish

HALF MAINE LOBSTER

espelette dijonnaise

DELUXE PLATEAU*

oysters, littleneck clams, maine lobster
alaskan king crab, shrimp cocktail
trio of sauces

THE ONLY CAVIAR

1 oz. white sturgeon caviar*
1 oz. imperial oscietra caviar*
cast-iron buttermilk pancake
traditional garnishes

CAVIAR "TWINKIEE"*

cornbread, yuzu crème fraîche
oscietra caviar

A5 WAGYU STEAK TARTARE*

fresh wasabi, crispy potato pavé
traditional garnitures

ALASKAN KING CRAB

4oz center cut merus, steamed with butter or chilled over ice
*Limited availability

BLACK TRUFFLE BRIOCHE

maldon sea salt

SALADS & APPETIZERS

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing
vacche rosse parmesan

THE "WEDGE"

crispy bacon, eggs mimosa, red onion, cherry tomato
point reyes blue cheese, buttermilk dressing

AUTUMN CHOPPED SALAD

chicories, shaved roots, market apples
candied pecans, apple cider vinaigrette

TEMPURA SQUASH BLOSSOMS

cana de cabra cheese, marcona almonds
wildflower honey, smokey romesco

MICHAEL MINA'S TUNA TARTARE*

quail egg, pine nut, mint, asian pear
trio of chili peppers, habanero-sesame oil

HAMACHI TOSTADAS*

wonton crisp, opal basil
cilantro nam jim, thai chili crisp

MINI CRAB CAKES

fresh lemon, old bay crumbs
spicy lobster butter

BACON-WRAPPED SCALLOPS*

brassicas, brown butter, lemon
capers, crispy brioche

STEAKS AND CHOPS

BUTTER POACHED AND MESQUITE GRILLED

8oz **CENTER-CUT FILET MIGNON***
greater omaha angus

8oz **A5 WAGYU STRIPLOIN***
oita prefecture, japan

14oz **NEW YORK STRIP***
creekstone, usda prime

16oz **DRY-AGED KANSAS CITY STRIPLOIN***
bone-in, flannery holstein, usda prime

18oz **BONELESS RIBEYE***
creekstone, usda prime

8oz **WAGYU RIB CAP***
snake river farms, usa

15oz **COLORADO LAMB LOIN CHOPS***
crispy herb potatoes, chimichurri

14oz **BONELESS WAGYU RIBEYE***
irodori, usa

choice of sauce
classic béarnaise, house steak sauce, truffle bordelaise, brandy peppercorn
creamy horseradish, chimichurri

ACCOMPANIMENTS

MAITAKE MUSHROOMS

HALF MAINE LOBSTER

3oz **HUDSON VALLEY FOIE GRAS***

3^{EA} **GRILLED OISHII PRAWNS**

2^{EA} **HOKKAIDO SCALLOPS***

BLUE CRAB OSCAR

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE

wild mushrooms, english peas, fingerling potatoes
black truffle, brandied lobster cream

"SMOKE SHOW" TOMAHAWK* MP

imperial american wagyu
hay smoked & mesquite grilled, fondant potatoes, chimichurri

ENTREÉS

GRILLED BRANZINO

green olive tapenade, roasted squash
cherry tomatoes, salmoriglio sauce

WAGYU SHORT RIB AGNOLOTTI

pecorino romano, chanterelle mushrooms
bordelaise, rosemary

ORA KING SALMON*

caraflex cabbage, smoked pomme purée
dill pollen, beurre blanc

MARY'S FREE RANGE CHICKEN

delicata squash, haricots verts
crispy sage, sauce albuferra

SIDES

WHIPPED POTATOES, ECHIRÉ BUTTER

THREE LITTLE LOADED BAKED POTATOES

CRISPY BRUSSELS SPROUTS, HONEY MUSTARD

JUMBO ASPARAGUS, BÉARNAISE, CRISPY BRIOCHE

BLACK TRUFFLE MACARONI GRATINÉE

CHARRED BROCCOLINI, PRESERVED LEMON

CREAMED SPINACH POP TART

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 and is distributed to our service team. Guests are welcome to adjust it however they wish. We simply ask for a signed receipt to confirm your final gratuity.