

LITTLE LUXURIES

OYSTERS ON THE HALF SHELL*

champagne mignonette

LITTLE NECK CLAMS*

cherry pepper ice

OISHII SHRIMP COCKTAIL

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

PETROSSIAN CAVIAR

1 oz. royal daurenki*

1 oz. royal ossetra*

cast-iron buttermilk pancake
traditional garnishes

CAVIAR "TWINKIEE"*

cornbread, yuzu crème fraîche
royal daurenki caviar

A5 WAGYU STEAK TARTARE*

fresh wasabi, crispy potato pavé
traditional garnitures

ALASKAN KING CRAB

4 oz 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"

bacon crumble, eggs mimosa, red onion, tomatoes
point Reyes blue cheese, buttermilk dressing

ORCHARD APPLE SALAD

chicories, aged white cheddar, pecans
whistlepig maple-bourbon 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*

tri-color cauliflower, brown butter
lemon, capers, crispy brioche

STEAKS AND CHOPS

BUTTER POACHED AND MESQUITE GRILLED

8 oz CENTER CUT FILET MIGNON*
greater omaha angus

14 oz NEW YORK STRIPLOIN*
creekstone, usda prime

18 oz BONE-LESS RIBEYE*
creekstone, usda prime

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

8 oz A5 WAGYU STRIPLOIN*
oita prefecture, japan

16oz DRY-AGED BONE-IN STRIPLOIN*
bone-in, flannery holstein, usda prime

8 oz WAGYU RIB CAP*
snake river farms, usa

14 oz BONELESS WAGYU RIBEYE*
irodori, usa

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

ACCOMPANIMENTS

MAITAKE MUSHROOMS

3 oz HUDSON VALLEY FOIE GRAS*

2 EA HOKKAIDO SCALLOPS*

HALF MAINE LOBSTER

3 EA GRILLED OISHII PRAWNS

BLUE CRAB OSCAR

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE

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

"SMOKE SHOW" TOMAHAWK*

australian wagyu, hay smoked & mesquite grilled
fondant potatoes, chimichurri

ENTRÉES

GRILLED BRANZINO

green olive tapenade, roasted squash
cherry tomatoes, salmoriglio sauce

ORA KING SALMON*

english peas, foraged mushrooms
saffron-fingerling potato, beurre blanc

WAGYU SHORT RIB AGNOLOTTI

pecorino romano, wild mushroom
red wine demi, rosemary

MARY'S FREE RANGE CHICKEN

lemon-butter sauce
haricot verts

SIDES

WHIPPED POTATOES, ECHIRÉ BUTTER

CRISPY BRUSSELS SPROUTS, HONEY MUSTARD

BLACK TRUFFLE MACARONI GRATINÉE

LOADED BAKED POTATO, CHEDDAR, BACON

JUMBO ASPARAGUS, BÉARNAISE, CRISPY BRIOCHE

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.