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### **chilled seafood tower\*** GF

shrimp cocktail, oysters, maine lobster, clams, poke of the day  
choose Petite or Grande

### **miso-broiled seafood tower\*** CBGF

shrimp cocktail, oysters, maine lobster, clams  
choose Petite or Grande

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### **{ caviar\* }**

cast iron blinis, potato cakes & classic garnishes CBGF

**petrossian royal kaluga** dark black pearls & briny finish  
**caviar "twinkiee"** cornbread, yuzu crème fraîche, daurenki caviar  
**caviar jelly donut** yuzu curd, daurenki caviar, chive

### **{ raw bar\* }**

**shrimp cocktail** GF gin-spiked cocktail sauce  
**half dozen oysters** GF choose east coast or west coast  
**crispy yellowfin tuna 'nigiri'** CBGF spicy tuna, tuna sashimi, furikake  
**hamachi crudo** GF cucumber, shishito, scallion, truffle ponzu, rice cracker  
**classic sashimi trio** GF stripsteak shoyu, wasabi, pickled ginger  
**wagyu steak tartare** CBGF traditional garnishes, grilled ciabatta

### **{ salads }**

**the wedge** GF ranch, bleu cheese, bacon, tomato, egg, red onion  
**caesar salad** CBGF ciabatta croutons, tempura white anchovy  
**roasted beet salad** GF quinoa, macadamia nut, truffle burrata, sherry vinaigrette  
**mixed greens salad** V,GF carrot, cucumber, radish, yuzu vinaigrette

### **{ appetizers }**

**braised pork belly** CBGF crispy oyster, black pepper glaze  
**jumbo lump crab cake** pink peppercorn tartar, old bay, sea grass  
**wood-fired bone marrow** red onion jam, grilled ciabatta, herbed breadcrumbs  
**hudson valley foie gras\*** sicilian pistachio, roasted strawberry, mini brioche

**bread service** VEG  
pull away brioche, roasted garlic butter



## { entrée }

**free range roasted chicken** GF heirloom carrot, edamame, natural jus

**miso-glazed sea bass\*** GF bok choy, honjimeji mushroom, pea purée

## { wood-burning grill\* }

all steaks are finished with our signature red wine-shallot butter

### **domestic** GF

8 OZ CENTER-CUT FILET MIGNON  
tender, lean

16 OZ NY STRIP STEAK  
intense, bold

20 OZ COWBOY RIBEYE  
marbled, rich

### **sea**

ATLANTIC KING SALMON CBGF  
citrus, whole grain mustard

DAY BOAT DIVER SCALLOPS GF  
wasabi tobiko caviar beurre blanc

### **wagyu** GF

8 OZ AMERICAN WAGYU RIB CAP  
chef's favorite cut

14 OZ AMERICAN WAGYU NEW YORK  
mishima reserve

### **large format** GF

40 OZ CREEKSTONE TOMAHAWK FOR TWO  
marbled, rich, buttery

36 OZ PORTERHOUSE FOR TWO  
aged, tender & bold

## { enhancements & additions }

**half lobster** GF  
**seared foie gras\*** GF  
**grilled prawns**  
**crab oscar**  
**bone marrow**

**sauce trio**  
chimichurri GF, V  
béarnaise GF, VEG  
stripsteak sauce GF  
bordelaise GF  
creamy horseradish VEG  
peppercorn GF

**toppings**  
blue cheese crumble GF, VEG  
bone marrow-black truffle butter GF

## { side dishes }

**whipped potatoes** GF, VEG butter, chives  
**broccoli** CBGF sesame, crispy onion  
**asparagus** GF, VEG lemon aioli, fried garlic  
**loaded baked potato** GF, CBVEG bacon, smoked gouda  
**pork belly fried rice** GF peas, sesame, egg  
**mac n' cheese** VEG four cheese blend | add truffle  
**roasted mushrooms** GF, CBVEG herb butter, garlic-soy  
**trio of duck fat fries** GF ketchup, truffle aioli, buffalo ranch

executive chef: joseph cadina

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.