



chilled seafood tower* GF

shrimp cocktail, oysters, maine lobster, clams, poke of the day
choose Petite 120 or Grande 240

miso-broiled seafood tower* CBGF

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{ caviar* }

cast iron blinis, potato cakes & classic garnishes CBGF

petrossian royal kaluga	dark black pearls & briny finish	89
caviar "twinkiee"	cornbread, yuzu crème fraîche, daurenki caviar	32ea
caviar jelly donut	yuzu curd, daurenki caviar, chive	19ea

{ raw bar* }

shrimp cocktail	GF	gin-spiked cocktail sauce	30
half dozen oysters	GF	east coast / west coast, champagne mignonette	30
yellowfin tuna 'nigiri'	CBGF	spicy tuna, tuna sashimi, furikake, crispy rice	28
hamachi crudo	GF	cucumber, scallion, truffle ponzu, rice cracker	28
classic sashimi trio	GF	stripsteak shoyu, wasabi, pickled ginger	33
wagyu steak tartare	CBGF	traditional garnishes, grilled ciabatta	31

{ salads }

the wedge	GF	ranch, bleu cheese, bacon, tomato, red onion	23
caesar salad	CBGF	ciabatta croutons, tempura white anchovy	21
mixed greens salad	V, GF	carrot, cucumber, radish, yuzu vinaigrette, avocado	19

{ appetizers }

braised pork belly	CBGF	crispy oyster, black pepper glaze	27
jumbo lump crab cake		pink peppercorn tartar, old bay, sea grass	33
wood-fired bone marrow		red onion jam, grilled ciabatta, herbed breadcrumbs	36
hudson valley foie gras*		sicilian pistachio, roasted strawberry, mini brioche	34

bread service VEG 8

pull away brioche, roasted garlic butter



{ entrée }

mary's farm roasted chicken GF heirloom carrot, edamame, natural jus 47

miso-glazed sea bass* GF bok choy, honjimeji mushroom, pea purée 56

{ wood-burning grill* }

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

black angus GF

8 OZ CENTER-CUT FILET MIGNON 74
kilcoy, aus

16 OZ NY STRIP STEAK 89
schuyler ranch, ne

18 OZ RIBEYE 94
schuyler ranch, ne

sea

ATLANTIC KING SALMON GF 49
citrus, whole grain mustard

DAY BOAT DIVER SCALLOPS GF 59
wasabi tobiko caviar beurre blanc

wagyu GF

8 OZ AMERICAN WAGYU RIB CAP 134
mishima reserve

14 OZ AMERICAN WAGYU NY 135
mishima reserve

large format for two GF

40 OZ TOMAHAWK 245
creekstone, ks

36 OZ PORTERHOUSE 220
hyplains, ks

{ enhancements & additions }

half maine lobster GF MP

hudson valley foie gras* GF 33

grilled u12 prawns 20

crab oscar 39

wood-fired bone marrow 24

sauce trio 11

chimichurri GF, V 4

béarnaise GF, VEG 4

stripsteak sauce GF 4

bordelaise GF 4

creamy horseradish VEG 4

peppercorn GF 4

toppings

blue cheese crumble GF, VEG 9

bone marrow-black truffle butter GF 9

{ side dishes }

whipped potatoes GF, VEG butter, chives 19

blistered green beans CBGF sesame, crispy onion 18

roasted broccolini GF, CBVEG onion soubise, parmesan cheese 18

loaded baked potato GF, CBVEG bacon, smoked gouda 19

pork belly fried rice GF peas, sesame, egg 18

mac n' cheese VEG four cheese blend 18 | add truffle +6

glazed mushrooms GF, CBVEG garlic & herb butter 19

trio of duck fat fries GF ketchup, truffle aioli, buffalo ranch 16

executive chef: joseph cadina

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