

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

DELUXE PLATEAU* 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 99

4oz center cut merus, steamed with butter or chilled over 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

AUTUMN CHOPPED SALAD 22

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

TEMPURA SQUASH BLOSSOMS 26

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

MICHAEL MINA'S TUNA TARTARE* 34

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

HAMACHI TOSTADAS* 26

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

MINI CRAB CAKES 24

fresh lemon, old bay crumbs
spicy lobster butter

BACON-WRAPPED SCALLOPS* 35

brassicas, brown butter, lemon
capers, crispy brioche

STEAKS AND CHOPS

BUTTER POACHED AND MESQUITE GRILLED

8oz CENTER CUT FILET MIGNON* 78
greater omaha angus

14oz NEW YORK STRIP* 93
creekstone, usda prime

18oz BONELESS RIBEYE* 109
creekstone, usda prime

15oz COLORADO LAMB LOIN CHOPS* 65
crispy herb potatoes, chimichurri

8oz A5 WAGYU STRIPLOIN* 195
oita prefecture, japan

16oz DRY-AGED KANSAS CITY STRIPLOIN* 125
bone-in, flannery holstein, usda prime

8oz WAGYU RIB CAP* 140
snake river farms, usa

14oz 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

3oz HUDSON VALLEY FOIE GRAS* 35

2EA HOKKAIDO SCALLOPS* 28

HALF MAINE LOBSTER 48

3EA GRILLED OISHII PRAWNS 26

BLUE CRAB OSCAR 33

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE 125
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

ENTRÉES

GRILLED BRANZINO 48
green olive tapenade, roasted squash
cherry tomatoes, salmoriglio sauce

ORA KING SALMON* 58
caraflex cabbage, smoked pomme purée
dill pollen, beurre blanc

WAGYU SHORT RIB AGNOLOTTI 56
pecorino romano, chanterelle mushrooms
bordelaise, rosemary

MARY'S FREE RANGE CHICKEN 49
delicata squash, haricots verts
crispy sage, sauce albuferra

SIDES

WHIPPED POTATOES, ECHIRÉ BUTTER 19

CRISPY BRUSSELS SPROUTS, HONEY MUSTARD 18

BLACK TRUFFLE MACARONI GRATINÉE 21

THREE LITTLE LOADED BAKED POTATOES 19

JUMBO ASPARAGUS, BÉARNAISE, CRISPY BRIOCHE 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 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.