

appetizers

- LOCAL ORGANIC STURGEON CAVIAR** classic presentation // **165.00**
- A5 WAGYU, MIYAZAKI PREFECTURE, JAPAN** ponzu, crispy garlic // **70.00**
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // **27.75**
- CURED SALMON, TWO WAYS** gravlax and applewood-smoked, red onion, capers, dill crème fraiche, crumbled rye // **35.25**
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // **27.25**
- FRESH OYSTERS** today's best selection // **29.75**
- OYSTERS FONTINA** west coast oysters baked with spinach, bacon, and fontina cheese // **31.50**
- SAUTÉED GARLIC SHRIMP** // **28.75**
- TUNA POKE** sashimi grade tuna, macadamia nuts and Maui onions, sesame-soy honey dressing // **25.25**
- STEAK TARTARE** hand-chopped Prime Grade filet // **25.00**
- BEEF TENDERLOIN CARPACCIO** black garlic & lemon aioli, cracked pepper parmesan tuille, shaved fresh truffle // **29.50**
- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // **13.50**
- SOUP OF THE DAY** // **13.50**
- MIXED LOCAL ORGANIC GREENS** // **14.75**
- CAESAR SALAD** // **16.75**
- BEEFSTEAK TOMATO & RED ONION** crumbled Stilton cheese, buttermilk dressing // **18.50**
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // **16.75**
- CANDIED BEET SALAD** baby beets, organic fior di latte, local tomatoes, basil vinaigrette and balsamic crema // **24.75**

SEAFOOD TOWER

Atlantic Lobster Tail, oysters on the half shell, scallop ceviche, green lip mussels, cocktail prawns, langoustine, albacore tuna tataki, smoked & candied salmon and steelhead gravlax // **219.75**

entrées

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| A5 WAGYU STRIPLOIN, MIYAZAKI PREFECTURE, JAPAN // 35.00 per oz min 4oz | DRY-AGED BONE-IN RIB STEAK 24oz // 185.00 |
| PORTERHOUSE STEAK 24oz // 118.50 | MILK-FED VEAL CHOP // 57.75 |
| BONE-IN NEW YORK STRIP 24oz // 112.50 | DOUBLE-CUT LAMB CHOPS // 55.75 |
| NEW YORK STRIP 16oz // 89.50 | ROASTED STUFFED HALF CHICKEN // 39.50 |
| FILET 6oz // 46.00 | BLACKENED AHI TUNA // 48.75 |
| FILET 12oz // 92.00 | FISH MARKET SELECTION // <i>market price</i> |
| BONE-IN RIB STEAK 20oz // 94.50 | GARLIC SHRIMP // 51.25 |
| BONE-IN RIB STEAK 32oz // 138.75 | STEAK & LOBSTER filet or New York // 104.75 |
| | VEGAN POT AU FEU // 39.50 |

extras

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| CHEESE TOAST // 12.25 | FIELD MUSHROOMS // 19.75 |
| BAKED IDAHO POTATO // 8.25 | SAUTÉED ASPARAGUS // 17.00 |
| MASHED POTATOES // 14.00 | SEASONAL VEGETABLES // 14.75 |
| FRENCH-FRIED POTATOES // 14.00 | BRUSSELS SPROUTS & CHORIZO HASH // 15.75 |
| ONION RINGS // 14.00 | CAULIFLOWER GRATIN // 18.75 |
| CREAMED SPINACH // 15.75 | GORGONZOLA MACARONI // 18.25 |
| CREAMED CORN // 14.75 | BÉARNAISE, PEPPERCORN or STEAK SAUCE // 7.25 |
| PORTOBELLO MUSHROOM FRIES // 16.50 | SHAVED SEASONAL TRUFFLE // <i>market price</i> |