

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 // 28.50
- CURED SALMON, TWO WAYS** gravlax and applewood-smoked, red onion, capers, dill crème fraiche, crumbled rye // 35.75
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // 27.75
- FRESH OYSTERS** today's best selection // 29.75
- OYSTERS FONTINA** west coast oysters baked with spinach, bacon, and fontina cheese // 32.00
- SAUTÉED GARLIC SHRIMP** // 29.50
- TUNA POKE** sashimi grade tuna, macadamia nuts and Maui onions, sesame-soy honey dressing // 25.75
- STEAK TARTARE** hand-chopped Prime Grade filet // 25.25
- BEEF TENDERLOIN CARPACCIO** black garlic & lemon aioli, cracked pepper parmesan tuille, shaved fresh truffle // 29.75
- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // 13.75
- SOUP OF THE DAY** // 13.50
- MIXED LOCAL ORGANIC GREENS** // 14.75
- CAESAR SALAD** // 17.50
- BEEFSTEAK TOMATO & RED ONION** crumbled Stilton cheese, buttermilk dressing // 18.75
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // 17.50
- 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, gilda pintxo, 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 // 187.00 |
| PORTERHOUSE STEAK 22oz // 118.50 | MILK-FED VEAL CHOP // 58.75 |
| BONE-IN NEW YORK STRIP 22oz // 118.50 | DOUBLE-CUT LAMB CHOPS // 56.50 |
| NEW YORK STRIP 16oz // 90.50 | ROASTED STUFFED HALF CHICKEN // 39.75 |
| FILET 6oz // 46.75 | BLACKENED AHI TUNA // 49.50 |
| FILET 12oz // 93.50 | FISH MARKET SELECTION // market price |
| BONE-IN RIB STEAK 20oz // 95.50 | GARLIC SHRIMP // 51.75 |
| BONE-IN RIB STEAK 32oz // 140.00 | STEAK & LOBSTER filet or New York // 105.75 |
| | VEGAN POT AU FEU // 41.50 |

extras

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| CHEESE TOAST // 12.75 | FIELD MUSHROOMS // 19.75 |
| BAKED IDAHO POTATO // 8.25 | SAUTÉED ASPARAGUS // 17.50 |
| MASHED POTATOES // 14.00 | SEASONAL VEGETABLES // 15.25 |
| FRENCH-FRIED POTATOES // 14.00 | BRUSSELS SPROUTS & CHORIZO HASH // 15.75 |
| ONION RINGS // 14.75 | CAULIFLOWER GRATIN // 19.50 |
| CREAMED SPINACH // 15.75 | GORGONZOLA MACARONI // 18.75 |
| CREAMED CORN // 14.75 | BÉARNAISE, PEPPERCORN or STEAK SAUCE // 7.50 |
| PORTOBELLO MUSHROOM FRIES // 16.50 | SHAVED SEASONAL TRUFFLE // market price |