

## appetizers

- LOCAL ORGANIC STURGEON CAVIAR** classic presentation // 165.00
- A5 WAGYU, MIYAZAKI, 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 creme 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
- SAUTEED GARLIC SHRIMP** // 29.50
- GRILLED OCTOPUS** olives, piquillo peppers, cherry tomatoes, cucumber, artichoke, preserved lemon, garlic confit // 23.75
- STEAK TARTARE** hand-chopped Prime 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, burrata, local tomatoes, basil vinaigrette, balsamic crema // 24.75

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### SEAFOOD TOWER

oysters on the half shell, scallop ceviche,  
gilda pintxo, cocktail prawns, langoustine, albacore tuna tataki,  
smoked & candied salmon, steelhead gravlax // 219.75

with **WHOLE ATLANTIC LOBSTER & LOCAL ORGANIC STURGEON CAVIAR**  
// 349.75

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## entrees

- A5 WAGYU STRIPLOIN, KOBE, JAPAN**  
// 50 per oz min 4oz
- A5 WAGYU STRIPLOIN, MIYAZAKI, JAPAN**  
// 35 per oz min 4oz
- PORTERHOUSE STEAK** 22oz // 121.50
- BONE-IN NEW YORK STRIP** 22oz // 121.50
- NEW YORK STRIP** 16oz // 92.75
- FILET** 6oz // 49.75
- FILET** 12oz // 96.50
- BONE-IN RIB STEAK** 20oz // 99.75
- BONE-IN RIB STEAK** 32oz // 144.50
- DRY-AGED BONE-IN RIB STEAK** 24oz // 189.00
- MILK-FED VEAL CHOP** // 61.75
- DOUBLE-CUT LAMB CHOPS** // 62.50
- ROASTED HALF FREE RANGE CHICKEN** // 41.75
- BLACKENED AHI TUNA** // 49.50
- FISH MARKET SELECTION** // market price
- GARLIC SHRIMP** // 51.75
- STEAK & LOBSTER** filet or New York // 109.75
- MEDITERRANEAN PASTA (VEGAN)** // 36.75

## extras

- CHEESE TOAST** // 12.75
- BAKED IDAHO POTATO** // 8.25
- MASHED POTATOES** // 14.00
- FRENCH-FRIED POTATOES** // 14.00
- LYONNAISE POTATOES** // 16.00
- ONION RINGS** // 14.75
- CREAMED SPINACH** // 15.75
- CREAMED CORN** // 14.75
- PORTOBELLO MUSHROOM FRIES** // 16.50
- FIELD MUSHROOMS** // 19.75
- SAUTEED ASPARAGUS** // 17.50
- SEASONAL VEGETABLES** // 15.25
- BRUSSELS SPROUTS & CHORIZO HASH** // 15.75
- ROASTED BROCCOLI** // 15.75
- WISCONSIN CHEDDAR CASARECCE** // 22.75
- BEARNAISE, PEPPERCORN** or **STEAK SAUCE** // 7.50
- SHAVED SEASONAL TRUFFLE** // market price