

appetizers

- LOCAL ORGANIC STURGEON CAVIAR** classic presentation // 180.00
- A5 WAGYU, MIYAZAKI, JAPAN** ponzu, crispy garlic // 75.00
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // 30.00
- CURED SALMON, TWO WAYS** gravlax and applewood-smoked, red onion, capers, dill creme fraiche, crumbled rye // 37.50
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // 30.75
- FRESH OYSTERS** today's best selection // 31.50
- OYSTERS FONTINA** west coast oysters baked with spinach, bacon, and fontina cheese // 32.75
- SAUTEED GARLIC SHRIMP** // 30.50
- GRILLED OCTOPUS SALAD** olives, piquillo peppers, cherry tomatoes, cucumber, artichoke, preserved lemon, garlic confit // 25.75
- STEAK TARTARE** hand-chopped Prime filet, anchovy, hard boiled egg, dijon dressing, crostini // 26.75
- 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 // 14.75
- SOUP OF THE DAY** // 14.50
- MIXED LOCAL ORGANIC GREENS** // 16.50
- CAESAR SALAD** // 20.00
- BEEFSTEAK TOMATO & RED ONION** crumbled Stilton cheese, buttermilk dressing // 20.50
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // 19.50
- CANDIED BEET SALAD** baby beets, burrata, local tomatoes, basil vinaigrette, balsamic crema // 26.75

SEAFOOD TOWER

oysters on the half shell, scallop ceviche,
gilda pintxo, cocktail prawns, langoustine, albacore tuna tataki,
smoked & candied salmon, steelhead gravlax // 224.75

add a deluxe third tier with
WHOLE ATLANTIC LOBSTER & LOCAL ORGANIC STURGEON CAVIAR
// 349.75

entrees

- A5 WAGYU STRIPLOIN, KOBE, JAPAN**
// 58 per oz min 4oz
- A5 WAGYU STRIPLOIN, MIYAZAKI, JAPAN**
// 40 per oz min 4oz
- PORTERHOUSE STEAK** 22oz // 128.00
- BONE-IN NEW YORK STRIP** 22oz // 128.00
- NEW YORK STRIP** 16oz // 98.50
- FILET** 8oz // 67.00
- FILET** 16oz // 134.00
- BONE-IN RIB STEAK** 20oz // 104.50
- BONE-IN RIB STEAK** 32oz // 165.75
- DRY-AGED BONE-IN RIB STEAK** 24oz // 199.50
- MILK-FED VEAL CHOP** // 66.50
- DOUBLE-CUT LAMB CHOPS** // 66.75
- ROASTED HALF FREE RANGE CHICKEN** // 44.75
- BLACKENED AHI TUNA** // 52.50
- FISH MARKET SELECTION** // market price
- GARLIC SHRIMP** // 55.75
- STEAK & LOBSTER** filet or New York // 118.50
- MEDITERRANEAN PASTA (VEGAN)** // 38.75

extras

- CHEESE TOAST** // 14.50
- BAKED IDAHO POTATO** // 8.50
- MASHED POTATOES** // 14.75
- FRENCH-FRIED POTATOES** // 14.75
- LYONNAISE POTATOES** // 16.75
- ONION RINGS** // 16.00
- CREAMED SPINACH** // 17.50
- CREAMED CORN** // 16.50
- PORTOBELLO MUSHROOM FRIES** // 17.50
- FIELD MUSHROOMS** // 19.75
- SAUTEED ASPARAGUS** // 19.25
- SEASONAL VEGETABLES** // 16.75
- BRUSSELS SPROUTS & CHORIZO HASH** // 17.25
- ROASTED BROCCOLI** // 17.25
- WISCONSIN CHEDDAR CASARECCE** // 24.75
- BEARNAISE, PEPPERCORN** or **STEAK SAUCE** // 8.00
- SHAVED SEASONAL TRUFFLE** // market price