

appetizers

- LOCAL ORGANIC STURGEON CAVIAR** classic presentation // 188.00
- A5 WAGYU, MIYAZAKI, JAPAN** ponzu, crispy garlic // 80.00
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // 33.50
- CURED SALMON, TWO WAYS** gravlax and applewood-smoked, red onion, capers, dill creme fraiche, crumbled rye // 38.75
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // 32.75
- FRESH OYSTERS** today's best selection // 33.50
- SAUTEED GARLIC SHRIMP** // 32.75
- GRILLED OCTOPUS SALAD** olives, piquillo peppers, cherry tomatoes, cucumber, artichoke, preserved lemon, garlic confit // 28.75
- STEAK TARTARE** hand-chopped Prime filet, anchovy, hard boiled egg, dijon dressing, crostini // 29.75
- BEEF TENDERLOIN CARPACCIO** black garlic & lemon aioli, cracked pepper parmesan tuille, shaved fresh truffle // 31.25
- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // 15.75
- SOUP OF THE DAY** // 15.00
- MIXED LOCAL ORGANIC GREENS** // 17.75
- CAESAR SALAD** // 22.75
- BEEFSTEAK TOMATO & RED ONION** crumbled Stilton cheese, buttermilk dressing // 23.50
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // 22.25
- CANDIED BEET SALAD** baby beets, burrata, local tomatoes, basil vinaigrette, balsamic crema // 28.50

SEAFOOD TOWER

oysters on the half shell, scallop ceviche,
gilda pintxo, cocktail prawns, langoustine, albacore tuna tataki,
smoked & candied salmon, steelhead gravlax // 234.50

add a deluxe third tier with

WHOLE ATLANTIC LOBSTER & LOCAL ORGANIC STURGEON CAVIAR
// 369.75

entrees

- A5 WAGYU STRIPLOIN, KOBE, JAPAN**
// 60 per oz min 4oz
- A5 WAGYU STRIPLOIN, MIYAZAKI, JAPAN**
// 42 per oz min 4oz
- PORTERHOUSE STEAK** 22oz // 138.50
- BONE-IN NEW YORK STRIP** 22oz // 138.50
- NEW YORK STRIP** 16oz // 109.50
- FILET** 8oz // 79.00
- FILET** 16oz // 158.00
- BONE-IN RIB STEAK** 20oz // 110.00
- BONE-IN RIB STEAK** 32oz // 176.00
- DRY-AGED BONE-IN RIB STEAK** 24oz // 209.00
- MILK-FED VEAL CHOP** // 69.75
- DOUBLE-CUT LAMB CHOPS** // 71.00
- ROASTED HALF FREE RANGE CHICKEN** // 47.75
- BLACKENED AHI TUNA** // 56.50
- FISH MARKET SELECTION** // market price
- GARLIC SHRIMP** // 61.25
- STEAK & LOBSTER** filet or New York // 124.00
- MEDITERRANEAN PASTA (VEGAN)** // 39.75

extras

- CHEESE TOAST** // 15.75
- BAKED IDAHO POTATO** // 8.75
- MASHED POTATOES** // 15.75
- FRENCH-FRIED POTATOES** // 15.25
- LYONNAISE POTATOES** // 17.75
- ONION RINGS** // 16.75
- CREAMED SPINACH** // 19.00
- CREAMED CORN** // 17.75
- PORTOBELLO MUSHROOM FRIES** // 18.50
- FIELD MUSHROOMS** // 21.25
- SAUTEED ASPARAGUS** // 21.50
- SEASONAL VEGETABLES** // 18.00
- BRUSSELS SPROUTS & CHORIZO HASH** // 18.25
- ROASTED BROCCOLI** // 19.50
- WISCONSIN CHEDDAR CASARECCE** // 26.25
- BEARNAISE, PEPPERCORN** or **STEAK SAUCE** // 8.75
- SHAVED SEASONAL TRUFFLE** // market price



gotham

STEAKHOUSE & BAR