



## STARTERS

### RAW BAR

OYSTERS* <i>atlantic and pacific 6/12 pc</i>	15/27
SHRIMP COCKTAIL 4 pc	18
KING CRAB LEG 1 LB	MP
HAMACHI JALAPEÑO CRUDO* <i>radish, truffle ponzu</i>	16
SEAFOOD TASTING* <i>lobster, shrimp, oysters, king crab, crudo</i>	PER PERSON 30

### APPETIZERS

FRENCH ONION SOUP <i>crostini, gruyère cheese</i>	12
YELLOWFIN TUNA TACOS* <i>yuzu guacamole, garlic yogurt, red fresno salsa, wonton tortilla</i>	18
BEEF TARTARE* <i>quail egg, "everything" bagel chips</i>	17
OYSTERS ROCKEFELLER <i>spinach, gruyere crumb</i>	16
LUMP CRAB CAKE <i>torn herb salad, tarragon dijonnaise</i>	20
DUCK CONFIT DUO <i>korean bbq'd bao bun (asian slaw, peanuts, mango drizzle) and confit-mushroom spring rolls with ginger-plum sauce</i>	17
DOM PETROFF OSSETRA CAVIAR* <i>deviled quail eggs, brioche toast, crème fraiche 10g</i>	65

### SUSHI/SASHIMI

CURRY COCO SHRIMP ROLL <i>coconut-curry sauce, chives</i>	16
YUZU MISO SALMON ROLL* <i>avocado, cucumber, pineapple salsa</i>	16
SURF-N-TURF ROLL* <i>wagyu tataki, lobster, avocado, kimchi purée</i>	22
FISH-N-CHIPS* <i>spicy yellowtail, avocado, potato crisp, red chile tartar sauce</i>	16
SASHIMI MORIAWASE* <i>changes daily</i>	MP

### SALADS

CHOP	14
<i>bacon, egg, gruyere, tomato, cucumber, radish, sweet onion vinaigrette</i>	
THE CAESAR <i>parmigiano reggiano, sundried tomato croutons</i>	12
BABY KALE <i>strawberries, candied pistachios, strawberry vinaigrette, french feta</i>	14
ICEBERG WEDGE <i>creamy moody blue cheese, bacon, house smoked beets, tomato, red onion</i>	14
MIXED GREENS <i>marinated dried cranberries, sherry vinaigrette, maple-pecan granola, goat cheese</i>	12
ASIAN <i>crispy taro root, rice noodles, carrots, cucumbers, jicama, diakon radish, tomatoes, bell pepper, asian pear, pickled red onion, peanuts, cilantro, plum-mango dressing</i>	15

## MAIN

### FISH, SHELLFISH, AND VEGETABLE

WHOLE MAINE LOBSTER <i>steamed, split and served with drawn butter</i>	MP	RAINBOW TROUT <i>butternut squash, wild rice, currants, marcona almonds, sweet onion cream</i>	29
KING CRAB <i>out of the shell, drawn butter</i>	MP	DIVER SEA SCALLOPS <i>barley "risotto", cauliflower, lemon asparagus</i>	38
HANDMADE SPAGHETTI WITH LOBSTER <i>lobster cognac cream, chives</i>	42	ROASTED BUTTERNUT SQUASH <i>ras el hanout spice, stuffed with wild grain rice, scallions, broccolini, and parsnips finished with coconut sweet potato puree and marcona almonds (vegan)</i>	22
SEARED YELLOWFIN TUNA POKE BOWL* <i>sesame crusted, wakame slaw, sushi rice, pineapple salsa, avocado, jalapeño pepper</i>	38		
GINGER-SESAME GLAZED FAROE ISLAND SALMON <i>coconut sweet potato puree, shiitake mushrooms, parsnips, scallions</i>	32		

### PRIME STEAKS, CHOPS, AND POULTRY

FILET* 6/8/12 oz.	38/46/57		
NEW YORK STRIP* 14 oz.	48	DOUBLE-BONE BERKSHIRE PORK CHOP* <i>chimichurri</i>	32
BONE-IN NEW YORK STRIP* 18 oz.	58	DOMESTIC RACK OF LAMB* <i>pan-crisp fingerling potatoes, charred broccolini, herb bread oil, black walnut bitters fig demi</i>	46
DELMONICO* 16 oz.	49	ROASTED BREAST OF CHICKEN "TUSCAN STYLE" <i>bell &amp; evans, rosemary-garlic-lemon jus</i>	29
DRY AGED DELMONICO* 18 oz.	62	SEARED HUDSON VALLEY DUCK BREAST* <i>forbidden rice, jicama, mango chutney</i>	36
BONE-IN RIBEYE* 24 oz.	64	SNAKE RIVER FARM WAGYU SKIRT STEAK* <i>chimichurri, frites</i>	36
LONG-BONE TOMAHAWK* 42 oz.	125	A5 MIYAZAKI KOBE STRIP LOIN* <i>\$20 per ounce, 4oz minimum</i>	
PORTERHOUSE* 40 oz.	101		
SURF & TURF BROCHETTES* <i>balsamic marinated strip steak, bell pepper, onion, mushroom, garlic demi   shrimp, pineapple, mango white bbq sauce   chinese black rice</i>	48		

### ACCOMPANIMENTS

Toasted Garlic and Chile 3	Truffle Butter 3	Lobster Tail 8 oz 28	Bone Marrow 7
Garlic-Chive Butter 3	Foie Gras* 17	Crab Oscar Style 25	Blue Cheese 4

### SAUCES

Foie Gras and Port Wine* 4	Peppercorn 3	Chimichurri 3	Shallot and Mustard 3	Béarnaise 3	Creamy Horseradish 3
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### SIDE DISHES

CRISPY POTATO CAKE <i>roasted poblano and guajillo chilies, garlic, scallion, cojita cheese</i>	11	SNAP PEAS & BABY CARROTS <i>toasted almonds, citrus butter</i>	10
POTATO GRATIN <i>jeff's select aged gouda, cream, chives</i>	11	MUSHROOM SAUTÉ <i>truffle butter, aromatics</i>	14
TWICE BAKED POTATO <i>adam's reserve cheddar, scallion, bacon, sour cream</i>	11	ROASTED CAULIFLOWER <i>marcona almonds, baby kale, currants</i>	12
TRUFFLE POMME FRITES <i>dipping trio</i>	10	CREAMED SPINACH <i>fontina mornay</i>	10
MAC & CHEESE <i>adam's reserve cheddar, white truffle oil</i>	12	STEAMED ASPARAGUS <i>herb-lemon infused EVOO</i>	10
		WHIPPED POTATOES <i>roasted garlic chive butter</i>	10

## DINNER MENU

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish & Eggs May Increase Your Risk of Foodborne Illness

\* Item served raw or undercooked