



 STARTERS

RAW BAR

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|---|---------------|
| OYSTERS* <i>atlantic and pacific 6/12 pc</i> | 15/27 |
| SPLIT LOBSTER TAIL <i>5.5 oz.</i> | 18 |
| SHRIMP COCKTAIL <i>4 pc</i> | 18 |
| KING CRAB LEG <i>1 LB</i> | MP |
| HAMACHI JALAPEÑO CRUDO* <i>radish, truffle ponzu</i> | 16 |
| SEAFOOD TASTING* <i>lobster, shrimp, oysters, king crab, crudo</i> | PER PERSON 30 |

SUSHI/SASHIMI

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| 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, tobiko, potato crisp, red chile tartar sauce</i> | 16 |
| SASHIMI MORIAWASE* <i>changes daily</i> | MP |

APPETIZERS

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| FRENCH ONION SOUP <i>crostini, gruyère cheese</i> | 12 |
| YELLOWFIN TUNA TACO TRIO* <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 |
| HUDSON VALLEY FOIE GRAS* <i>funnel cake, season's jam</i> | 21 |
| DOM PETROFF OSSETRA CAVIAR* <i>deviled quail eggs, brioche toast, crème fraiche 10g</i> | 65 |

SALADS

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| CHOP <i>bacon, egg, gruyere, tomato, cucumber, radish, sweet onion vinaigrette</i> | 14 |
| 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 |

 MAIN

FISH, SHELLFISH, AND VEGETABLE

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| 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 pureé and marcona almonds (vegan)</i> | 22 |
| SEARED YELLOWFIN TUNA POKE BOWL* <i>sesame crusted, wakame slaw, sushi rice, pineapple salsa, avocado</i> | 38 | | |
| GINGER-SESAME GLAZED FAROE ISLAND SALMON <i>coconut sweet potato pureé, shiitake mushrooms, parsnips, scallions</i> | 32 | | |

PRIME STEAKS, CHOPS, AND POULTRY

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

ACCOMPANIMENTS

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| 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

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| 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

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| CRISPY POTATO CAKE <i>roasted poblano and guajillo chilies, garlic, scallion, cojita cheese</i> | 11 | BRUSSELS SPROUTS <i>oven roasted sweet onions, bacon, garlic aioli</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 |