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## STARTERS

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### CRAB CAKES

jumbo lump crab, mango salsa 27

### STEAK TARTARE\*

hand-chopped filet mignon, dijon mustard dressing, capers, shallots, crostini 23

### CALAMARI FRITTI

lightly breaded calamari, calabrian chilis, marinara, pesto aioli 20

### OYSTERS ROCKEFELLER

sautéed spinach, bearnaise, pernod 26

### WAGYU MEATBALLS

whipped ricotta, plum tomato sauce 18

### BAKED ONION SOUP

caramelized onions, rich beef broth, aged sherry, gruyère, parmesan crouton 14

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### PAN-ROASTED SEAFOOD TOWER

maine lobster, king crab, gulf shrimp, atlantic scallops, little neck clams, mussels, calamari, white wine, garlic butter  
small serves 2-3 guests 85 | large serves 4-5 guests 160

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### SHRIMP COCKTAIL

gulf shrimp, cocktail sauce, horseradish 22

### FRESH OYSTERS\*

daily selections, champagne mignonette, cocktail sauce, horseradish  
3ea 13 | ½ dozen 23 | dozen 40

### TUNA CARPACCIO\*

hawaiian tuna, fennel, radish, chives, citrus vinaigrette 26

### CRAB COCKTAIL

colossal lump crab, stone ground mustard aioli, lemon 36

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## SALADS

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### ICEBERG WEDGE

maple glazed bacon, heirloom tomatoes, pickled onion, buttermilk blue cheese, chives, blue cheese dressing 15

### HEIRLOOM TOMATO & BURRATA

fig balsamic, fresh basil 22

### CAESAR

romaine hearts, red romaine, parmesan, focaccia croutons, white anchovies 15

### TUSCAN CHOPPED

romaine, cured meats, provolone, parmesan, lemon gouda, olives, pepperoncini, garbanzo beans, artichoke hearts, red onion, lemon oregano vinaigrette 18

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## SEA

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### CHILEAN SEA BASS

wild mushroom risotto, truffle cream sauce 52

### LOBSTER TAILS

australian cold-water lobster tails, butter broiled, lemon butter sauce  
single tail 56 | twin tails 110

### SEA SCALLOPS\*

citrus corn purée, corn and bacon succotash 48

### CRAB LEGS

center cut, steamed alaskan king crab legs  
1/2 pound 60 | 1 pound 120

### SALMON\*

romesco sauce, brown butter couscous 44

### FRUTTI DI MARE

lobster, shrimp, scallops, little neck clams, mussels, calamari, spicy marinara, linguini 52

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\*Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## LAND

<b>VEAL CHOP PARMIGIANA</b> marinara, fresh mozzarella, parmesan, fresh basil	60
<b>BRAISED BEEF SHORT RIBS</b> chianti wine sauce, mascarpone polenta, crisp onion rings	48

<b>PAN-ROASTED CHICKEN BREAST</b> vegetable spaghetti, citrus beurre blanc, capers, parsley	39
<b>STEAK FRITES*</b> prime flat iron, red wine sauce, truffle fries	46

## STEAKS & CHOPS

our steaks are finished with butter, sea salt and black pepper

### — BONELESS CUTS —

<b>FILET MIGNON*</b> 8oz center cut, allen brothers	58
<b>RIBEYE*</b> 16oz usda prime, creekstone farms	68
<b>NEW YORK*</b> 16oz usda prime, creekstone farms	74
<b>9+ WAGYU NEW YORK*</b> 14oz, rosewood ranches, texas	110

### — BONE-IN CUTS —

<b>RIBEYE*</b> 22oz usda prime, creekstone farms	84
<b>VEAL CHOP*</b> 14oz, strauss family farms, wisconsin black truffle butter	60
<b>RACK OF LAMB*</b> colorado lamb, dijon herb crust, thyme jus	64

### — LARGE FORMAT CUTS —

<b>TOMAHAWK*</b> 42oz bone-in ribeye, usda prime, 50 day aged, greater omaha	180
<b>WHOLE RACK OF LAMB*</b> colorado lamb, dijon herb crust, thyme jus	138
<b>CHATEAUBRIAND*</b> 22oz center-cut filet mignon, allen brothers	130

all of our large format cuts are accompanied  
by a trio of sauces and hand carved table side

### — STEAK ADDITIONS —

black truffle butter	14
buttermilk blue cheese	14
roasted bone marrow	18
crab béarnaise	22

### — STEAK SAUCES —

5 ea   3 for 10
peppercorn cognac cream   red wine sauce
housemade steak sauce   chimichurri   béarnaise

## SIDES

<b>CREAMED BABY SPINACH</b> roasted garlic cream	12
<b>SAUTÉED MUSHROOMS</b> butter	12
<b>BABY CARROTS</b> orange honey glaze	12
<b>STEAMED ASPARAGUS</b> butter, sea salt	12
<b>STREET CORN</b> lime crema, cotija cheese	12
<b>MAC &amp; CHEESE</b> gemelli pasta, vermont white cheddar, smoked gouda	14

<b>SMASHED SWEET POTATOES</b> toasted pecan streusel	12
<b>BUTTER WHIPPED POTATOES</b> yukon golds	12
<b>CRISPY BAKED POTATO</b> bacon, sour cream, cheddar	12
<b>TRUFFLE FRIES</b> truffle, parmesan	12
<b>LINGUINI POMODORO</b> plum tomato sauce, parmesan	12