
STARTERS

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

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

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

SALADS

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

SEA

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

*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

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

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

STEAKS & CHOPS

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

— BONELESS CUTS —

FILET MIGNON* 8oz center cut, allen brothers	58
RIBEYE* 16oz usda prime, creekstone farms	68
NEW YORK* 16oz usda prime, creekstone farms	74
9+ WAGYU NEW YORK* 4oz, rosewood ranches, texas	110

— BONE-IN CUTS —

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

— LARGE FORMAT CUTS —

TOMAHAWK* 42oz bone-in ribeye, usda prime, 50 day aged, greater omaha	180
WHOLE RACK OF LAMB* colorado lamb, dijon herb crust, thyme jus	138
CHATEAUBRIAND* 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

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

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