

Shellfish

Shellfish Platter*

2–ppl 89

4–ppl 165

tiger prawns, king crab, oysters,

clams, lobster, and seasonal

shellfish served with:

champagne mignonette,

citrus soy sauce,

cocktail sauce

Half Dozen Oysters* 23

east and west coast selection from the chef

Half Dozen Clams* 17

Half Maine Lobster 26

Half lb. Alaskan King Crab 49

Shrimp Cocktail 27

cucumber gelée, tomato gelée, puffed rice, fresno chile

Caviar

*red onion, egg, chive,
crème fraîche, blini*

Golden Osetra* 325

Osetra* 225

Kaluga* 175


Soup/Salads

British Style Onion Soup 17

caramelized onion broth, gruyere, welsh rarebit

Caesar Salad* 18

*parmesan cheese, garlic croutons, scotch egg**

Petite Greens Salad  18

farmers market petite greens, english peas, shaved asparagus, whole grain mustard vinaigrette

Tomato Salad 18

marinated tomatoes, baby gem lettuce, pistachio mascarpone

Appetizers

Lobster Crudo* 29

*nori truffle emulsion, lobster roe cracker,
lobster demi vinaigrette*

Fluke Crudo* 26

*grilled hearts of palm, watermelon radish,
orange segments*

Hamachi Crudo* 24

pickled mushrooms, puffed rice, miso vinaigrette, lime aioli

Herb Gnocchi 21

*charred zucchini pesto, tomato relish, iberico ham,
garden vegetables*

Duck Scotch Egg* 23

*duck egg, foie gras and duck sausage,
pomegranate jam, pickled celery root, truffle oil*

Smoked Beef Tartare* 24

*truffle egg emulsion, coriander vinaigrette,
manchego, yukon gold potato chips*

American Wagyu Sliders* 21

*demi-glace, onion jam, white cheddar sauce, spiced "jo jo"
potato, pickle (extra slider 9)*

Beef Cheek Ravioli 23

*braised cheek, mascarpone, pea shoots,
guinness-port jus*

Seared Hudson Valley Foie Gras* 27

*lingonberry, thyme olive oil barquette,
pomegranate syrup, pistachio streusel*

 Vegan

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.

Japanese A5

Triple Seared Japanese A5*

40 per ounce

3oz minimum

American Wagyu

beef marbling score of 9 or higher

American Wagyu Skirt* 8oz 54

American Wagyu Eye* 8oz 67

wrapped with mangalitsa pork

American Wagyu Rib Cap* 8oz 85

American Wagyu Filet* 8oz 85

Prime Beef

*creekstone beef hand selected
& dry aged for a minimum of 28 days*

Bone-in New York* 18oz 69

Bone-in Rib Eye* 24oz 76

Porterhouse* 32oz 125

Royal Long-Bone Chop* 32oz 125

Signature

Roasted Beef Wellington*
*served medium rare & garnished with glazed root
vegetables, potato purée, red wine demi-glace*

6oz 59

12oz 103

Roasted Chicken Breast 38
*pastrami spiced chicken breast, chicken confit
latkes, fried chicken liver and onions*

Beef Short Rib 47
*sesame braised short rib, yellow cauliflower purée,
asian pear & apple salad*

Fish

Pacific Salmon* 45

Ahi Tuna* 45

Loup de Mer* 46
mediterranean sea bass

Fish & Chips 46
*loup de mer, truffle chips,
crème fraîche tartar sauce*

Fisherman's Grill* 52
*maine lobster, mussels, seasonal fish
spicy tomato sauce, black garlic*

Chops

Kurobuta Double Pork Chop* 49

Rack of Lamb* 58
*citrus pepper relish, kale, swiss chard, chickpea socca,
mint chimichurri*

Veal Chop* 55

Steak Accompaniments

Demi Roasted Bone Marrow* 15

Pan Seared Foie Gras* 20

Butter Poached Lobster Tail* 38

Alaskan King Crab Legs 48

Sauces

7 each

House Made Steak Sauce
Worcestershire Demi-Glace
Béarnaise*
Peppercorn
Chimichurri
Foie Butter*

Sides

14 each

Braised Greens
*swiss chard, kale, collard greens, black eyed peas,
tasso ham*

Potato Puree
yukon gold potato, crème fraîche

Roasted Brussel Sprouts
*baby green and purple brussel sprouts, apple chestnut
purée, bacon, spiced marcona almonds, pine nuts*

Potato Flight*
*3 loaded potatoes caviar, oscar and fried egg &
duck bacon style*

Mushrooms
shiitake mushrooms, soy glaze, fried garlic, scallions

Broccolini ⑤
roasted grapes, tofu bacon, purple cauliflower

Rainbow Carrots
*roasted heirloom carrots, curry yogurt sauce, hummus,
fried chickpeas*

Mac & Cheese
*gruyere, white cheddar, parmesan, emmental,
gouda, ham & pea gratin*

French Fries
truffle salt, black truffle, whole grain mustard aioli

Curried Whole Grain Trio ⑤
*curried farro, barley and freekeh grains, cilantro
chutney, spiced cashews*

⑤ Vegan

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