

Shellfish

Shellfish Platter*

served hot or cold

colossal shrimp, king crab, oysters, clams, lobsters, snow crab served with champagne mignonette, citrus soy sauce, cocktail sauce

Small 125

Large 195

Half Dozen Oysters* 18

Half Maine Lobster 26

Half lb King Crab 39

Shrimp Cocktail 27

bloody mary cocktail sauce, gin pico de gallo, lemon

Raw Clams 14

Soups and Salads

Grilled Caesar Salad* 14

parmesan cheese, garlic croutons, lemon, anchovy, heirloom tomatoes

Market Salad 14

butter lettuce, crisp pancetta, blue cheese, tomato raisins, green goddess dressing

Maryland Blue Crab Soup 14

seared blue crab, crispy leek, charred corn

British Ale Onion Soup 13

Guinness, caramelized onion broth, welsh rarebit

Appetizers

Smoked Beef Tartare* 24

lemon zest, shallots, capers, quail's yolk, Yukon gold herb chips

Berkshire Pork Belly 21

sun-dried tomato grits, braised greens, pear mostardo, pork jus

Maryland Crab Cake 25

blue crab, Old Bay aioli, Asian pear slaw

Maine Lobster Risotto 32

chorizo lobster broth, seasonal squash, butter poached lobster

Signatures

Roasted Beef Wellington* 56

glazed root vegetables, potato purée, red wine demi-glace (contains pork)

Roasted Chicken Breast 39

roasted root vegetables, cauliflower, chimichurri

Scallops* 49

lemongrass and cauliflower purée, crispy artichokes, purple cauliflower

Sea Bass 49

parsnip, quinoa, apple pecan

Lamb Chops* 54

beet and yogurt purée, brussels sprouts, pomegranate, garlic oil

Japanese A5

Triple Seared Japanese A5*

35 per ounce 3oz minimum

American/Japanese Wagyu

beef marbling score of 9 or higher

American Filet* 8oz 78

Eye of Rib Eye 12oz 78

Prime Beef

dry aged for 28 days minimum in house

Filet* 8oz 55

New York Strip* 16oz 65

Kansas City Strip* 18oz 68

Bone-In Rib Eye* 20oz 75

Steak Accompaniments

Demi Roasted Bone Marrow* 10

Grilled Shrimp 26

Butter Poached Lobster Tail* 26 King

Crab Legs 39

Oscar Style 19

Seared Scallops (3) 23

Sauces 4 each

House Made Steak Sauce Bearnaise*

Peppercorn

Chimichurri

Sides

Spinach 12

sautéed or gratinéed with parmesan cream

Fingerling Potatoes 12

parmesan, truffle butter, chives

Potato Purée 11

Yukon gold potato, crème fraîche

Brussels Sprouts 13

bacon, pomegranate, cider vinaigrette

Loaded Baked Potato 13

smoked gouda béchamel, sour cream, bacon chives

Mushrooms 13

shiitake mushrooms, soy glaze, fried garlic, scallions

Mac & Cheese 13

gruyère, cheddar, parmesan, emmental, mozzarella, truffle, English peas

Truffle Fries 12

truffle, parmesan

Roasted Corn 13

charred corn, fennel mascarpone

Green Beans 13

romesco sauce, walnuts