

ICE COLD SHELLFISH

- CHURCH POINT OYSTERS (WA)*** PADRÓN PEPPER, AGED SHERRY VINEGAR **22**
- MAINE LOBSTER** SEASALT & LEMON **36**
- WILD GULF SHRIMP*** "GIN" COCKTAIL SAUCE **23**
- ALASKAN KING CRAB LEGS** TARRAGON DRESSING **29**
- GOLDEN OSETRA CAVIAR*** CRISPY POTATO, BUTTERED BLINI, CHIVE **MP**



SHELLFISH PLATTER FOR TWO* 42 PER PERSON

SOUP & STARTERS

- AHI TUNA TARTARE*** ASIAN PEAR, PINE NUTS, SCOTCH BONNET, MINT, SESAME **22**
- HAMACHI SASHIMI*** GRANNY SMITH, DILL SEED, CAULIFLOWER, MISO **18**
- MAINE LOBSTER FRITTERS** AJI AMARILLO DIP, LIME, BIBB LETTUCE **16**
- WOOD-FIRED DUNGENESS CRAB** HEIRLOOM TOMATO, CHARDONNAY, SAFFRON **22**
- WAGYU STEAK TARTARE*** SALTED PLUM, SHAVED BONITO, CRISPY RAMEN **26**
- GULF SHRIMP & AVOCADO** ECOPIA LETTUCES, SUNFLOWER SPROUTS, SHRIMP CHIPS **21**

SALADS

- ROASTED LOCAL BEETS** GOAT CHEESE, PISTACHIO CRUMBS, GOLDEN BALSAMIC **16**
- ROMAINE CAESAR** RICOTTA SALATA, GARLIC CROUTONS, BAGNA CAUDA **16**
- HEIRLOOM TOMATO & MELON** BURRATA, SPECK, CUCUMBER MOUSSE, SAUSALITO CRESS **17**
- GARDEN KALE** NECTARINES, ROASTED ONION, TURMERIC, CANDIED WALNUTS **14**

ENTREES

- MAINE LOBSTER POT PIE** TRUFFLED BRANDY CREAM, PIE CRUST, SUMMER VEGETABLES **MP**
- DOUBLE-CUT PORK CHOP** GARLIC SAUSAGE, BAKED APPLE BUTTER, PAPRIKA **36**
- BRANDT FARM SHORT RIB** HORSERADISH POTATO, OXTAIL JAM, BACON & MARROW **42**
- 38 NORTH DRY-AGED DUCK** MADRAS CURRY, WHIPPED LENTILS, CARAMELIZED ORANGE **38**
- WILD STRIPED BASS** BABY ARTICHOKES, OLIVE, SHAVED FENNEL, TOMATO BROTH **34**
- HEIRLOOM CARROT TORTELLINI** WILTED KALE, SAFFRON BROTH, NAVEL ORANGE **26**

WOOD-FIRED GRILL

- CERTIFIED PRIME BEEF**
- FILET MIGNON 8 OZ **58**
- HANGER STEAK 8 OZ **35**
- DRY-AGED SIRLOIN 10 OZ **48**
- NY STRIP 14 OZ **58**
- DRY-AGED BONE IN RIB EYE 18 OZ **62**

- AMERICAN WAGYU**
- TAJIMA SKIRT STEAK 10 OZ **74**
- CENTER-CUT FLAT IRON 10 OZ **54**
- SNAKE RIVER FARMS RIB CAP 8 OZ **89**

- AUSTRALIAN WAGYU**
- TOMAHAWK CHOP FOR TWO 28 OZ **69 PP**

- SAUCE TRIO**
- BEARNAISE, CHIMICHURRI, BORDELAISE **8**

- TRUE JAPANESE A5 3 OZ MIN**
- KAGOSHIMA RIB EYE **34 PER OZ**
- KAGOSHIMA RIB CAP **42 PER OZ**
- MIYAZAKI NY STRIP **32 PER OZ**

- FROM THE SEA**
- ALASKAN HALIBUT **38**
- PACIFIC SALMON **37**

- SURF & TURF**
- CRAB OSCAR **26**
- BUTTER-POACHED LOBSTER **36**
- GULF SHRIMP **23**

MARKET SIDES

10

- V E G E T A B L E S
- OAK-FIRED BROCCOLI & CHEDDAR**
- BRENTWOOD CREAMED CORN & NOPALES**
- ROASTED CAULIFLOWER & ALMONDS**
- SUMMER BEANS & PRESERVED LEMON**

- C L A S S I C S
- YUKON GOLD POTATO PURÉE TRIO**
- CREAMED SPINACH & CRISPY SHALLOT**
- BLACK TRUFFLE MAC AND CHEESE**
- SALT-BAKED LOADED POTATO**

BOURBON CART



PUT YOUR SEAT IN THE UPRIGHT POSITION AND ENJOY A TRIO OF AMERICA'S OWN SPIRIT, INDIVIDUALLY SMOKED TABLESIDE TO ACCENTUATE EACH ONE'S PARTICULAR FLAVOR PROFILES

TABLESIDE FLIGHT **30**

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES