

ICE COLD SHELLFISH

- KUMIAI OYSTER\*** MIGNONETTE, LEMON EA **3.50**
- MAINE LOBSTER** SEA SALT, LEMON **36**
- WILD GULF SHRIMP\*** "GIN" COCKTAIL SAUCE **23**
- ALASKAN RED KING CRAB** HERB AÏOLI **29**

**SIGNATURE SHELLFISH PLATTER\***

- |                 |                 |
|-----------------|-----------------|
| <b>GRAND 86</b> | <b>PETIT 48</b> |
| 3-4 GUESTS      | 1-2 GUESTS      |

APPETIZERS

- PORCHETTA DI TESTA** PICKLED BING CHERRIES, PETIT FRISÉE SALAD **16**
- AHI TUNA TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **24**
- FRIED ARTICHOKE** DI STEFANO BURRATA, HARRY'S BERRIES, BALSAMIC VINAIGRETTE **16**
- SWEET CORN VELOUTE** HOBBS' BACON, CONFIT POTATOES, HOUSE MADE CORN NUTS **15**
- CAESAR SALAD** FOCACCIA CROUTONS, PARMESAN FRICO, BLACK GARLIC **15**
- HEIRLOOM TOMATO SALAD** OLIVADE, TORN CROUTONS, BASIL **14**
- BABY KALE** FROG HOLLOW FARM'S PEACHES, QUINOA GRANOLA, TURMERIC **15**

ENTREES

- ALASKAN HALIBUT** BABY GEM LETTUCE, BLISTERED JINGLE BELL PEPPERS, POTATO GNOCCHI **36**
- ROASTED MARY'S CHICKEN** RED QUINOA, PRESERVED MEYER LEMON, MEDJOL DATES **35**
- HERITAGE FARMS PORK CHOP** PEAR MOSTARDA, RED ONION MARMALADE **38**

**MAINE LOBSTER POT PIE MP**  
BRANDIED CREAM, BLACK TRUFFLE, LOCAL FARM VEGETABLES

WOOD-FIRED

**BONELESS CUTS**

- 8 OZ FILET MIGNON **52**
- 16 OZ USDA PRIME RIBEYE **55**
- 9 OZ USDA PRIME SKIRT STEAK **36**
- 8 OZ TERES MAJOR **32**

**BONE-IN CUTS**

- 18 OZ USDA PRIME DRY-AGED NY **69**
- 36 OZ USDA PRIME DRY-AGED TOMAHAWK **178**

**AMERICAN WAGYU**

- 8 OZ SNAKE RIVER FARMS EYE OF THE RIBEYE **98**

**FROM THE SEA**

- ŌRA KING SALMON **34**
- MEDITERRANEAN SEA BASS **38**

**ACCOMPANIMENTS**

- KING CRAB OSCAR **15**
- HALF MAINE LOBSTER **36**
- GULF SHRIMP **23**

**SELECTION OF SAUCES 2**

- CHIMICHURRI      RED WINE
- BÉARNAISE      STEAK SAUCE
- HORSERADISH CREAM

SIDES

**CREAMED SPINACH 10**

CRISPY SHALLOT, MORNAY

**FINGERLING POTATOES 13**

BOTTARGA, PARMIGIANO REGGIANO

**BOK CHOY 10**

GARLIC-YUZU TERIYAKI

**SHISHITO PEPPERS 11**

YUZU VINAIGRETTE, BONITO FLAKES

**POTATO PURÉE 11**

SOUR CREAM, CHIVES

**MAC & CHEESE 14**

BLACK TRUFFLE

**BYALDI 15**

CARAMELIZED MAUI ONIONS

**MAITAKE MUSHROOMS 15**

SWEET & SOUR

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

BOURBON CART



PUT YOUR SEAT IN THE UPRIGHT POSITION AND ENJOY A TRIO OF THE WORLD'S FINEST SPIRITS, INDIVIDUALLY POURED TABLESIDE FOR YOUR PLEASURE.