



## SHELLFISH

- MARKET OYSTERS\*** TRADITIONAL GARNISH 26  
**ALASKAN KING CRAB\*** CHILLED, CRACKED & CLEANED 34  
**JUMBO SHRIMP COCKTAIL\*** SPICE-POACHED, COCKTAIL SAUCE 26  
**HALF MAINE LOBSTER\*** STEAMED & CHILLED 29  
**SHELLFISH PLATTER\*** MAINE LOBSTER, KING CRAB, SHRIMP, OYSTERS **FOR TWO** 85  
**PETROSSIAN CAVIAR\*** ALVERTA PRESIDENTE 1oz 195 OR TSAR IMPERIAL 1oz 295

## APPETIZERS

- POTATO LEEK SOUP** LOBSTER, MUSSELS, BRAISED FENNEL, DILL 21  
**AHI TUNA SASHIMI\*** FRESH WASABI, HOUSEMADE PONZU, PICKLED CUCUMBER 19  
**AHI TUNA TARTARE\*** ANCHO CHILE, ASIAN PEAR, PINE NUTS, MINT, SESAME OIL 24  
**AMERICAN WAGYU BEEF TARTARE\*** TRADITIONAL GARNISH, GRILLED PITA BREAD 22

## SALADS

- ORGANIC MIXED GREENS** FRENCH FETA, RED ONION, GRAPE TOMATO, NIÇOISE OLIVES 16  
**LOCAL TOMATOES** FARMHOUSE HEIRLOOMS, BURRATA CHEESE, BASIL PESTO, BANYULS 21  
**ICEBERG WEDGE** PT. REYES BLUE CHEESE, NUESKE BACON, QUAIL EGG 16  
**BLACK OLIVE CAESAR** BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN 16

## MODERN AMERICAN CLASSICS

- LIVE MAINE LOBSTER\*** STEAMED OR GRILLED, 3 1/2 POUNDS 95  
**MISO-GLAZED SEA BASS\*** MAITAKE MUSHROOM DASHI, RADISH, SCALLION 46  
**MAINE LOBSTER POT PIE\*** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES, TRUFFLE 85  
**10 OZ RACK OF LAMB\*** ROASTED EGGPLANT, CAPONATA, BLACK GARLIC JUS 55  
**GLAZED BEEF SHORT RIB** CELERY ROOT PURÉE, BABY VEGETABLES, PÉRIGOURDINE 42

## FROM THE WOOD-BURNING GRILL

## PRIME CUTS

- CERTIFIED ANGUS RIB CAP\* 8 OZ 65  
 FILET MIGNON\* 8 OZ 49  
 NEW YORK STRIP\* 14 OZ 55  
 PORTERHOUSE\* 32 OZ 95  
 SKIRT STEAK\* 10 OZ 38  
 VEAL CHOP\* 14 OZ 55  
 DELMONICO RIB EYE\* 16 OZ 64  
 DRY-AGED BONE-IN RIB EYE\* 18 OZ 75

## SEAFOOD\*

- AHI TUNA\* 39  
 SCOTTISH SALMON 38  
 PAN-SEARED LOCAL SNAPPER 36  
 DAY BOAT SCALLOPS 39

## JAPANESE WAGYU

- "A5" NEW YORK STRIP\* 8 OZ 195

## AMERICAN WAGYU

- RIB EYE FILET\* 8 OZ 95

## COLORADO BISON

- FILET MIGNON\* 8 OZ 72

## ORGANIC CHICKEN

- HERB-ROASTED CHICKEN BREAST 8 OZ 34

## ACCOMPANIMENTS

- BUTTER-POACHED HALF MAINE LOBSTER\* 29  
 HUDSON VALLEY FOIE GRAS 32  
 ALASKAN KING CRAB BÉARNAISE\* 27

## FARM FRESH SIDE DISHES

- MARKET BROCCOLI** 12  
SIMPLY STEAMED

- TRUFFLE MAC & CHEESE** 15  
PARMESAN, AGED CHEDDAR, BROCCOLI

- GARLIC MASHED POTATOES** 13  
GARLIC CHIPS

- CLASSIC CREAMED SPINACH** 13  
CRISPY SHALLOTS

- CRISPY BRUSSELS SPROUTS** 15  
DUCK CONFIT, BLOOD ORANGE GLAZE, SMOKED ALMONDS

- ROASTED CAULIFLOWER** 13  
MARCONA ALMOND GREMOLATA

- BABY BOK CHOY** 13  
SHIITAKE SOY VINAIGRETTE

- GRILLED VIDALIA ONIONS** 10  
WHITE & RED ONIONS, FINES HERBS

- SALT-BAKED LOADED POTATO** 13  
CRÈME FRAÎCHE, SCALLIONS, BACON

- SAUTÉED MUSHROOMS** 15  
THYME, CIPPOLINI ONIONS, WHITE WINE

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.