

**CHILLED SEAFOOD** **OYSTERS ON THE HALF SHELL\*** WHITE PONZU, FRESH WASABI, LEMON **24**  
**CHILLED POACHED PRAWN** GIN-COCKTAIL SAUCE, LEMON WEDGE, TABASCO **32**  
**HALF MAINE LOBSTER** STEAMED & CHILLED, GREEN GODDESS **42**  
**SHELLFISH TASTING\*** OYSTER, PRAWN, ALASKAN KING CRAB, MAINE LOBSTER, POKE **MP**

**APPETIZERS** **SWEET POTATO VELOUTÉ** CRISPY PROSCIUTTO, CURED EGG YOLK, SHERRY GASTRIQUE, CELERY LEAF **17**  
**TUNA TARTARE\*** ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT, HABANERO-SESAME OIL **26**  
**PEEKY TOE CRAB CAKE\*** OLD BAY RÉMOULADE, PETITE HEIRLOOM CARROT, MEYER LEMON, ESCAROLE **25**  
**DUCK LEG CONFIT** APPLE, HEIRLOOM LENTIL, CANDIED HAZELNUT, BOURBON MAPLE SYRUP **23**

**SALADS** **CLASSIC CAESAR\*** LITTLE GEM, PARMIGIANO-REGGIANO, HERB CROUTON, OLIVE OIL **17**  
**ICEBERG WEDGE** SMOKED BLUE CHEESE, BACON, RED ONION, HEIRLOOM CHERRY TOMATO **18**  
**FARMER'S MARKET** CACIOCAVALLO CHEESE, SULTANAS, MARCONA ALMOND, CITRUS VINAIGRETTE **16**  
**CHOPPED TUSCAN KALE** WALNUT, CHORIZO, PECORINO-TOSCANO, POMEGRANATE VINAIGRETTE **17**  
**ROASTED BEET** WHIPPED GOAT CHEESE, RAPINI PISTOU, HAZELNUT, RED WINE VINAIGRETTE **18**

**ENTREES** **PAN-SEARED COBIA\*** CELERY ROOT PURÉE, BRUSSELS SPROUTS, BORDELAISE, IP8 VINEGAR **45**  
**JIDORI CHICKEN** CREAMY POLENTA, SCARLET TURNIP, BLOOMSDALE SPINACH, BLACK GARLIC JUS **35**  
**STONINGTON BAY SCALLOP\*** CAULIFLOWER, CRAB RISOTTO, MUSHROOM, GUANCIALE VINAIGRETTE **48**  
**MAINE LOBSTER POT PIE\*** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLE, TRUFFLE **MP**  
**KUROBUTA PORK CHOP\*** FENNEL SAUSAGE, WHITE EYE PEA, SWISS CHARD, ROSEMARY DEMI-GLACE **42**

**MESQUITE-GRILLED STEAKS & FISH** **USDA ANGUS & PRIME BEEF\***  
8 OZ RIBEYE CAP **64**  
12 OZ PRIME NEW YORK STRIP **69**  
16 OZ "COWBOY" RIBEYE **79**  
9 OZ PRIME SKIRT STEAK **45**  
8 OZ FILET MIGNON **55**

**SIMPLY GRILLED FISH\***  
6 OZ AHI TUNA STEAK **46**  
6 OZ ARCTIC CHAR **38**

**JAPANESE AND AMERICAN WAGYU BEEF SELECTIONS** **KAGOSHIMA PREFECTURE, JAPAN\***  
A5 RIBEYE **45** PER OZ

**USA VS JAPAN\***  
4 OZ AMERICAN WAGYU RIBEYE &  
3 OZ JAPANESE A5 RIBEYE **170**

**AMERICAN WAGYU\***  
8 OZ RIBEYE "PAVE", SRF, IDAHO **85**  
6 OZ RIBEYE CAP, SRF, IDAHO **98**  
10 OZ FLAT IRON, SRF, IDAHO **73**

**AMERICAN WAGYU TRIO\***  
5 OZ FLAT IRON, 4 OZ RIBEYE "PAVE",  
3 OZ RIBEYE CAP **140**

**BOURBON STEAK SPECIALTIES** **BONE-IN\***  
32 OZ DRY-AGED 35 DAY PORTERHOUSE **165**  
40 OZ DRY-AGED 35 DAY TOMAHAWK RIBEYE **185**

**ACCOMPANIMENTS** **GLAZED ORGANIC MUSHROOM** **13**  
**CARAMELIZED CIPOLLINI ONION** **9**  
**HALF MAINE LOBSTER** **42**  
**KING CRAB BÉARNAISE** **36**  
**GARLIC-CHARRED PRAWN** **32**  
**SEARED FOIE GRAS** **26**

**CREAMY BLUE CHEESE** **9**  
**AU POIVRE** **5**  
**CHIMICHURRI** **4**  
**BÉARNAISE** **4**  
**SAUCE TRIO** **10**  
BÉARNAISE, CHIMICHURRI, AU POIVRE

**MARKET SIDES & VEGETABLES** **TRUFFLED MACARONI GRATIN** **14**  
AGED WHITE CHEDDAR, GARLIC CRUMB  
**SHISHITO PEPPERS** **14**  
SOY-CARAMEL, PEANUT  
**SALT-BAKED POTATO** **16**  
WHITE CHEDDAR, BACON JAM, CRÈME FRAÎCHE  
**CRISPY BRUSSELS SPROUT\*** **15**  
HOUSE-MADE SAUSAGE, PARMIGIANO-REGGIANO  
**CARAMELIZED BOK CHOY** **13**  
YUZU KOSHO SAUCE, CILANTRO

**SHORTRIB FRIED RICE\*** **21**  
SUNNY-SIDE EGG, CHINESE SAUSAGE, KIMCHI  
**CLASSIC OR HORSERADISH WHIPPED POTATO** **12**  
DUCK FAT GRAVY OR HORSERADISH CREAM  
**MAGICAL MUSHROOM** **14**  
WHITE SOY, SHERRY, MIRIN  
**OVEN-ROASTED CAULIFLOWER** **13**  
CALABRIAN CHILI, PARMESAN  
**CREAMED SPINACH** **12**  
SMOKED ONION BÉCHAMEL, CRISPY SHALLOT

\*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.