

WOOD ROASTED SHELLFISH

all grilled shellfish is citrus-miso butter-basted, served with grilled lemon

- ATLANTIC OYSTERS** 12 / 24
- GULF SHRIMP** 12 / 24
- ALASKAN KING CRAB** 28
- WHOLE MAINE LOBSTER** 48

STARTERS

- AYESHA'S FRESH BAKED CORNBREAD** thai red curry butter 6
- MICHAEL'S AHI TUNA TARTARE** ancho chile, asian pear, pine nuts, sesame oil, mint 21
- INSTANT BACON BAO BUNS(2)** char siu pork belly, five-spice, hoison 13
- WAGYU SHAKING BEEF** bibb lettuce, nuoc cham, sesame-ginger 19
- JAMAICAN JERK FRIED CHICKEN** mango, smoked scotch bonnet pepper 12
- THAI COCONUT & CRAB SOUP** english peas, soft tofu, peanuts, cornbread 15
- TRUFFLED CAESAR SALAD** gem lettuce, sweet onion crema, pecorino 14
- SMOKED BURRATA** beets, citrus, pistachios, calabrian chillies 15

BARBECUE FROM THE VEGETABLE GARDEN

- GRILLED AVOCADO** quinoa, hominy, black bean, green goddess 14
- WOOD-FIRED MUSHROOM YAKITORI** soy ponzu, yuzu-tofu, togarashi 13
- WHOLE-ROASTED CAULIFLOWER** tehina, golden raisins, zaa'tar, pistachio 16
- MAMA MINA'S FALAFEL** hummus, cucumber + endive crudité 13
- ASPARAGUS AND FRISEE** sherry-mustard vinaigrette, sieved egg, kumquat mustarda 14
- BARBECUED SMOKED SWEET POTATOES** brussels sprouts + apple slaw, spiced pecans 12

SMOKED ST. LOUIS CUT PORK RIBS

our chefs collaborated with le sanctuaire to create three distinct spice blends for our ribs and finished with our own signature international sauce

select from

AMERICAN BARBECUE | GOLDEN GARLIC SWEET + SOUR | SESAME-GOCHUJANG

ST. LOUIS STYLE

MEXICAN STYLE

KOREAN STYLE

- HALF RACK** 19
- WHOLE RACK** 36
- COMBO RACK** 48

BARBECUE FROM THE MEAT LOCKER

all steaks are served with grilled barbecue onions, crispy potatoes, and spanish romesco

- 8oz CENTER-CUT FILET MIGNON** 48
- 10oz PRIME SKIRT STEAK** 38
- 16oz PRIME RIB EYE** 59

BARBECUE FROM AROUND THE WORLD

- SMOKED KOREAN BONE-IN SHORT RIB** sticky rice, kimchi, soy, sesame 45
- SLOW SMOKED PRIME RIB*** mushroom-brussels medley, salt baked potatoes, horseradish cream 49
- CHARCOAL-GRILLED SINALOAN CHICKEN** achioté, chilies, sweet potatoes, avocado 28
- ASIAN CEDAR-SMOKED SALMON** sweet & sour eggplant, snap peas, citrus + mint 36
- GRILLED MOROCCAN SPICED LAMB CHOPS** chickpeas, harissa, fennel, preserved lemon 36
- GRECIAN GRILLED BRANZINO** lemon potatoes, garlic greens, caper-olive vinaigrette 33
- HAWAIIAN-STYLE SNAPPER** fried rice, chicories, black bean vinaigrette 32
- CHERRY-BOMB BURGER** pickled cherry peppers, grilled onions, fontina fonduta 19

*limited availability

SIDEKICKS

- RIB TIP MAC + CHEESE** 14
- BRUSSELS SPROUTS** 13
- WHIPPED POTATOES + GRAVY** 9
- MUSHROOM FRIED RICE** 9
- GARLIC-ROSEMARY FRIES** 6

chef/proprietors MICHAEL MINA + AYESHA CURRY
executive chef JEFFREY HILEMAN

*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.*