

DINNER

STARTERS

- ROASTED BRUSSELS SPROUTS** ✓ Thai Chili Glaze, Young Coconut, Basil, Mint 16
- CRAB CAKE** Grilled Sweet Corn, Fresh Chives, Bell Pepper, Chipotle Aioli 19
- GRASS FED BEEF SLIDERS** Truffle and Roasted Garlic Aioli, Bacon Jam, Moody Blue Cheese 18
- HEIRLOOM ROASTED CAULIFLOWER** ✓ Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili 16
- SPINACH DIP** Mozzarella, Parmesan, Roasted Artichoke, Warm Pita 17
- CALAMARI** Citrus "Buffalo" Sauce, Tempura Peppers and Onions 19
- COCONUT SHRIMP** Coconut Crusted, Orange-Ginger Marmalade 19

GREENS

- LITTLE GEM CAESAR** Shaved Parmesan, Roasted Garlic Croutons, Crisp Capers 15
- ORGANIC GREENS** ✓ Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 14
- THE WEDGE** Iceberg Babies, Ranch, Blue Cheese, Radish, Cherry Tomato, Applewood Bacon 16

CHARCUTERIE

Curated by the Beverly Hills Cheese Shop. Available as a plate of 4 (24) or 7 (37) and served with Chef accoutrements.

CHEESE

- BLACK LABEL CAMBOZOLA** Brie-style Pasteurized Cow's Milk Blue Cheese, Germany
- MOLITERNO AL TARTUFO** Aged Pecorino Cheese, Filled with Black Truffles, Italy
- FROMAGER D'AFFINOIS** Luscious, Pasteurized Cow's Milk, and Double-Crème, France
- MIDNIGHT MOON** Hard and Nutty Goat's Milk Cheese, Holland
- RULO "CRÈME BRULEE"** Goat's Milk with Creme Brulee Notes, Spain

MEAT

- SALAME NAPOLI - PICCANTE** Roughly Ground, Lightly Spiced Pork
- COPPA SENESA** Lean Tuscan Salami with Aromas of Cloves, Cinnamon, and Nutmeg
- VENTRICINA SALAME** Well-defined Aromas of Cured Meat, Pepper, Paprika, and Chili, with Notes of Fennel
- PROSCIUTTO DE PARMA** 18-month Aged Ham

SPECIALTIES

- CRISPY WHOLE LOCAL SNAPPER** Creamy Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing 39
- LOBSTER AND SHRIMP RISOTTO** Fresh Butter Poached Lobster, Marinated Shrimp, Snow Peas and Carrots 42
- WILD MUSHROOM PAPPARDELLE PASTA** Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil 30
- ZINFANDEL BRAISED SHORT RIB** Truffle Whipped Potato, Ranch Scented Onion Rings 37
- ROASTED CHICKEN** Blackened Organic Chicken, Truffle Creamed Corn, Roasted Spring Vegetables 34
- FAROE ISLAND SALMON** 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables 36
- MISO-MARINATED CHILEAN SEA BASS** Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce 48
- ORANGE HILL BURGER** Double Patty Smash Burger, Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Brioche Bun, Shoestring Fries 22
- 24-HOUR HERB ROASTED PRIME RIB 12oz** 50/50 Mashed, Seasonal Vegetables, Au Jus, Horseradish (Limited Availability) 39
- SAUTÉED BROCCOLINI & CRISPY TOFU** ✓ Soy Honey Glazed Tofu, Ginger Broccoli Purée, Toasted Sunflower Seeds and Roasted Red Pepper 32
- BROILED LOBSTER** Broiled Lobster Tail, 50/50 Mashed, Grilled Citrus Broccolini 65

RAW BAR

- CHILLED OYSTERS** Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Pink Peppercorn & Champagne Mignonette 24
- BLUE POINTS - EAST COAST** Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish
- MALPEQUE - EAST COAST** Light-bodied with Crisp Flavor, High Brininess, and a Sweet, Clean Finish
- KUMAMOTO - WEST COAST** Creamy, Subtle Brine, Notes of Cucumber with a Sweet and Salty Finish
- SHRIMP COCKTAIL** Citrus Poached, Ancho Chili Cocktail Sauce, Lemon 19
- RED COLOSSAL KING CRAB 6oz** Whole Grain White Wine Mustard Aioli 28

IMPERIAL SEAFOOD TOWER

East & West Coast Oysters, Shrimp Cocktail, Snow Crab Cluster, Maine Lobster, Jonah Crab Claws, White Soy Salmon Poke, Wakame

Petite (serves 2) 98 **Imperial** (serves 4) 180

BUTCHER CUTS

Plated with Roasted Cipollini Onions and Shallot Marmalade.

- WAGYU ZABUTON 8oz** 36
- FILET MIGNON 8oz** 42
- 30 DAY DRY AGED RIBEYE 14oz** 49
- NEW YORK STRIP RESERVE 12oz** 46
- BISTRO STEAK 8oz** 38 (One of the most tender cuts, lean yet juicy)
- BONE-IN RIBEYE 18oz** 60

STEAK ENHANCEMENTS

- TRUFFLE BUTTER** 6
- GRILLED SHRIMP** 12

- BROILED NORTH ATLANTIC LOBSTER TAIL** 38
- BORDELAISE** 3

LARGE FORMAT

- DRY AGED TOMAHAWK 48oz** Premium Hand-Selected, Black Angus 145
- THE PROGRESSIVE** Himalayan Pink Salt, Roasted Cipollini Onion, Red Wine Shallot, Crushed Pink Peppercorn 125
- FILET MIGNON 8oz, DRY AGED RIBEYE 7oz, BISTRO STEAK 4oz, WAGYU ZABUTON 4oz**

- BERNAISE** 4
- AU POIVRE** 3

SIDES

- 50/50 MASHED** Yukon Gold Potatoes, Butter, Cream, Chives, Potato "Hay" 10
- BAKED POTATO** Cheese Sauce, Braised Bacon, Sour Cream Chives 10
- GARLIC SHOESTRING FRIES** Parmesan, Rosemary, Parsley 10
- FOUR CHEESE MAC N CHEESE** Fontina, Cheddar, Parmesan, Gruyère, Parmesan Bread Crumbs 10
- GRILLED BROCCOLI AND BROCCOLINI** Garlic Confit, Chili Flakes, Broccoli Purée 10
- WILD MUSHROOM FRICASSE** ✓ Sweet Garlic, Truffle Cream 10
- TRUFFLE CREAMED CORN** Sweet Yellow Corn, Black Truffle 12

Did you know there are sixteen different primary cuts of steak? These range from Sirloin to Rib, or Blade, as well as many variations, which are a combination or mixture of primary cuts, such as Porterhouse or T-bone made from Top Loin and Tenderloin.