



BREAD + SPREADS 5

rosemary yeast rolls, sea salt,
honey butter, seasonal compote

COLD

OYSTERS* on the **HALF SHELL** champagne mignonette 4 each

DRESSED OYSTERS* Kilo Estate Caviar, herb oil, poblano crema 7 each

AHI TUNA* CRUDO Yuzu Koshu, chive, smoked sea salt, watermelon radish 22

SHRIMP CEVICHE* champagne vinegar, hot house cuke, red onion, local peach 20

LOBSTER BURATTA* Canadian lobster tail, heirloom tomatoes, lobster oil, espellette, focaccia crumb 28

TENDERLOIN CARPACCIO* truffled yolk, arugula, malted shallot crisp, pecorino, agrodolce 22

TUNA TARTARE* Kilo Estate Caviar Bumps, basil cream, sesame crisp 26

COLOSSAL SHRIMP COCKTAIL cocktail sauce, lemon 24

CHEESE BOARD* a selection of artisanal cheeses, nuts, and fruits 23

CHEF'S SELECTION SEAFOOD TOWER* 165

CAVIAR*

served with wonton crisps, egg flower, red onion,
basil mascarpone & chives

Kilo Cavier - Northern California
The Only Eco-Certified Sturgeon Farm in the US

ESTATE 85

SELECT 120

HOT

SOUP DU JOUR Chef's seasonal potage MP

JUMBO LUMP CRABCAKE sweet corn remoulade 26

STEAMED NC LITTLENECK CLAMS chablis, good butter, garlic, parsley 19

POLPETTE house meatball, basil sugo, parmesan 16

SALSA VERDE GRILLED SHRIMP poblano, wonton tostada 20

SALADS

CLASSIC DECORATIVE CAESAR* romaine & baby kale, parmesan, focaccia croutons, boquerones 16

THE WEDGE gorgonzola, Nueske's bacon, scallions, confit tomatoes, roasted garlic-ranch dressing 15

JL CRAB SALAD artisanal greens, oregano vinaigrette, mango 23

ADDITIONS 3oz tenderloin tip* +17 | 3 sauteed colossal shrimp +15

20% Gratuity added to any party of 8 Guests or more.

BUTCHER

BEEF TENDERLOIN* 6 oz 47 | 10 oz 66

PRIME NY STRIP* 14 oz 53

BONE-IN COWBOY RIBEYE* 22 oz 76

SWEET TEA DOUBLE-CUT BERKSHIRE PORK CHOP* 16 oz 38

DOUBLE-CUT RACK OF LAMB* 14 oz 56

G PRIME BURGER* house ground 10 oz, smoked cheddar, pickled onion, cornichon, greens, tallow fries, truffle aioli 25

SEARED AHI TUNA* 8oz 35

CRISPED SALMON* 8oz 25

ATLANTIC LOBSTER TAIL 5oz butter poached 24

MEGA-TOMAHAWK MEAL* 48 oz 189

Choice of two sides and one sauce

SAUCES

+ 4 each

Sauce Choron

Au Poivre Brandy Cream

Bordelaise

Horseradish Crème

Chimichurri

Ponzu

Saffron Buerre Blanc

WAGYU SELECTIONS

+ Choice of Sauce

JAPANESE A-5 STRIPLOIN* 6 oz 149

AUSTRALIAN FILET MIGNON* 8 oz 76

DOMESTIC GEORGIA FLAT IRON* 14 oz 55

MAINS

CHICKEN PAILLARD chicken breast, forest mushrooms, hearty salad, oregano, natural jus 29

SAFFRON SALMON* saffron beurre blanc, fingerling potatoes, braised greens, crisped sunflower seeds 35

SPICED AHI TUNA* Asian slaw, togarashi vegetables, peach thai chili 45

SICILIAN CAPONATA Castelvetrano olive, eggplant, red pepper, summer squash, marinara, balsamic 24

FETTUCINE WITH SHRIMP + LOBSTER cream, peas, roasted corn, stracciatella, focaccia, sumac 31

CAVATELLI BOLOGNESE sustainably raised pork and beef, veal, parmigiano 24

TAJARIN + TRUFFLES pecorino, good butter 27

(all pastas are made fresh in house)

SIDES

BROCCOLINI 12

garlic, ponzu, calabrian chili

CREAMED SPINACH 14

SAUTÉED ASPARAGUS 14

SCALLOPED POTATOES 14

TALLOW FRIES 13

truffle aioli

MUSHROOM RAGOUT 14

garlic, shallots, butter, herbs

POMMES PAVE 16

layered crispy Idaho potato, chives, truffled mornay

PIMENTO CREAMED CORN 14

local sweets, red peppers, creamed mascarpone

* These items offered may be served raw or cooked to a temperature of your choosing. Consuming raw or undercooked meats, eggs, shellfish or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions. Please notify your server of any existing food allergies or dietary restrictions.