

AMUSE YOURSELF

W.T.F.\*

Wagyu, Truffle, Foie  
14

L.O.L.

Lobster, Onion, Lime  
15

O.M.G.

Olive Oil Pearls, Mushroom, Ginger  
13

BREADS

HONEY WHEAT

12

CHEDDAR SCALLION  
BISCUITS

12

TIGER BREAD

12



TRIO TOWER

25

CAVIAR SERVICE

Kaluga Caviar, Gaufrette Potato\*

Shallots, Sifted Egg, Chive, Creme Fraiche  
110



SOO-PER SIZE ME

Add House Made Chicken Nuggets  
10



STARTERS

CRISPY  
ONION PETALS

Cowboy Ranch  
15

BAKED  
SCALLOP-CARGOT\*

Cafe de Paris Butter, Toasted  
Parsley-Panko  
24

WAGYU CORN DOG\*

Honey Poppy Seed-Dijon  
17

AVOCADO CEVICHE

Charred Tomato & Poblano,  
Hibiscus Aguachile  
17

ROASTED  
TOMATO SOUP

Grilled Cheese Croutons, Basil  
12

NEW ENGLAND  
CLAM CHOWDER

Nueske's Bacon, Crispy Potato,  
Baked Clams Casino  
17

HEIRLOOM TOMATO

Crispy Leeks, Onion, A2  
Vinaigrette, Maytag Bleu Cheese  
21

ADALINA WEDGE

Nueske's Bacon, Onion, Maytag  
Bleu Cheese, Zesty Italian  
24

OYSTA ROCKAFELLER

Pimiento Cheese, Panko,  
Braised Collared Greens  
25

TRUFFLED CAESAR

Black Garlic Caesar Dressing, Boquerones,  
Pink Peppercorns, Sootons  
14

FIRE & ICE TOWER\*

*Elegance Meets Urban*

Shrimp, Lobster, Fresh Shucked Oysters, P.E.I. Mussels,  
Top Neck Clams, Tteok-Bokki "Rice Pasta" in Fra Diavolo  
195



RAW & CHILLED

SEAFOOD COCKTAILS\*

Served with Atomic Cocktail  
Sauce, Drawn Butter

Shrimp - 26

Maine Lobster Tails - MP

Alaskan King Crab - MP

FRESH SHUCKED OYSTERS\*

Champagne Mignonette,  
Atomic Cocktail Sauce  
26

HAMACHI CRUDO\*

Cucumber, Fresno, Crispy Quinoa,  
Calamansi Vinaigrette  
27

DAILY CEVICHE MIXTO\*

Chef Selection of Shellfish,  
Aguachile, Serrano,  
Freeze Dried Corn, EVOO  
17

WAGYU TARTARE\*

Wagyu NY Strip, Black Truffle Aioli,  
Parmigiano Reggiano, Quail Egg,  
Horseradish  
22

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45-DAY DRY-AGED

**BONE-IN RIBEYE**

22 oz

95

TOMAHAWK\*  
Rosemary Tallow, Adalina Seasoning Blend 185

CITY FILET\*  
7 oz  
59

FILET OF RIBEYE \*  
9 oz  
65

BONE-IN FILET\*  
14 oz  
84

NY STRIP\*  
14 oz  
72

BETTER ON TOP

Cajun Style 5  
Maytag Bleu Cheese 6  
Pastrami Spice 5

Peppercorn 8  
Horseradish 5

SAUCES

Chimichurri 6  
Bernaise 7  
Au Poivre 8  
A2 Sauce 5

Ssamjang 6  
Creamy Horseradish 5  
Fra Diavolo 7

SALT LIBRARY

Truffle  
Seaweed  
Buckwheat  
Citrus  
Vanilla

Herb  
Horseradish  
Porcini & Balsamic  
Red Wine  
Smoked Bourbon

CAULIFLOWER DIANE  
Panko, Lemon Zest, Sauce Diane  
32

CARROTS À LA ORANGE  
Valencia Orange,  
Miso Caramel, Crunchies  
28

EGGPLANT PARMESAN  
Toasted Panko,  
Spicy Pomodoro, Basil  
24



DIVER SCALLOPS\*  
Abalone XO, Black Garlic, Raisins  
38

ALASKAN HALIBUT\*  
Caviar Beurre Blanc,  
Melted Leeks  
34

CHILEAN SEABASS  
Thai Curry, Kale,  
Crispy Egg Noodles  
47



STEAK FRITES\*  
Au Poivre,  
Giardinera Aioli  
39

ROASTED CHICKEN  
Joyce Farms Heritage, Seasonal  
Wild Mushroom & Turnips,  
Foie Gras Sauce  
39

PRIME BURGER\*  
1/2 lb Prime Patty,  
Tomato, Lettuce & Onion  
24

CACIO E PEPE SPINACH  
Black Pepper, Panko  
& Pecorino  
15

BRUSSEL SPROUTS  
Cherry Bomb Peppers,  
Hot Honey, Gooseberry  
16

OYSTER MUSHROOM  
Herb Bordelaise,  
Pinenuts & Pecorino  
14

MAC N CHEESE  
Tteok-Bokki,  
Reggiano Parmigiano  
16

LOBSTER CHEESY CORN  
Maine Lobster, Mozzarella,  
Lime, Scallions  
18

WHIPPED POTATO  
Maitre d' Butter,  
Panko, Chives  
15

GRILLED ASPARAGUS  
Green Goddess, Preserved  
Lemon, Crispy Mung Beans  
17

FRENCH FRIES  
Muldon & Pepper  
12

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