

RAW & CHILLED

east coast oysters & cucumber-apple mignonette*	5ea
spiced shrimp cocktail & lemon	25
yellowfin tuna tartare with avocado, ponzu, crispy shallots & taro chips*	25
king salmon with spicy mayonnaise, crispy rice & unagi sauce*	27
steak tartare with miso, mustard, capers, egg yolk & gaufrette potatoes*	26

APPETIZERS

cheddar brioche rolls with cultured butter & bourbon maple syrup	9
deviled eggs with smoked paprika & pickled carrots	12
jamon iberico & smoked olive oil	33
smoked trout dip with pickled jalapenos & salted crackers	21
chicken & duck liver mousse with port gelée	24
clams casino with bacon & jalapeno	4ea
burrata with arugula & nasturtium pesto	21
guacamole with cilantro & warm blue corn tostadas	20
bacon-wrapped n'duja-stuffed dates with goat cheese	24
roasted mussels with parsley & chardonnay	24

SALADS | SOUP

petite greens with radish, sunflower seeds & house dressing	18
caesar with gem lettuce, parmigiano reggiano & garlic croutons	18
kale with apple, dried cherries, smoked cheddar & candied pistachios	21
chinois with cabbage, mango, cashews, wonton & sesame dressing	24
warm lobster cobb with bacon & green goddess	42
tomato bisque with sourdough croutons & robiola fonduta	18

FLATBREADS

field mushroom with vidalia onion & black truffle	19
brussels sprouts with calabrian chili & honey	20
blue crab with mascarpone, garlic & fennel pollen	26
local pepperoni with vodka sauce & oregano	21

*we cook exclusively with avocado oil, extra virgin olive oil, and butter in our kitchen.

PASTA

spaghetti carbonara with pancetta, parmigiano reggiano & egg yolk	32
lumache with cured pork sugo, honey & oregano	32
rigatoni alla vodka with calabrian chili, pancetta & basil	29
bucatini with spicy lobster crema, stracciatella & basil	48

FISH

branzino with julienne vegetables & tamari-ginger broth	40
black bass with chorizo, calaspara rice & shellfish curry	42
king salmon with garleek, parsnip-apple velouté & burgundy truffle	48
atlantic halibut with heirloom tomatoes, eggplant coulis & herb-bacon crust	52

FOWL

duck bao a l'orange with sesame & cilantro	36
wood-roasted chicken with pommes aligot & chanterelle jus (limited availability)	38

MEAT | CHOPS

veal milanese with artichoke salsa verde*	52
skirt steak with chimichurri & grilled onions*	48
filet mignon with bordelaise & wasabi crust*	59
prime striploin with bordelaise & beurre maître d'hôtel*	65
bone-in dry-aged ribeye with worcestershire & garlic confit*	79

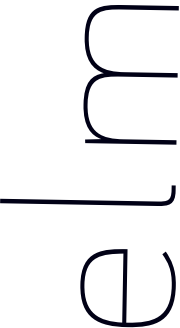
BURGERS

double-double animal*	29
veggie	24
dry-aged special*	32
hatch green chili	27

SIDES

onion ring tempura	12
roasted market vegetables	16
mushrooms & shallots	16
pommes purée	14
pommes frites	12
bone marrow	15

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have allergies please alert us as not all ingredients are listed.



PREMIUM COCKTAILS		
LV's martini	22	
elite vodka, vermouth, castelvetrano olives, chevre		
bee's knees	19	
hendrick's gin, meyer lemon, honey		
margarita	19	
don julio blanco, cointreau, lime, cadillac froth		
highball	19	
los siete misterios mezcal, cointreau, blood orange, lime		
whiskey sour	19	
high west bourbon, chartreuse, lemon, honey		
negroni	19	
malfy rosa, bitter roma, antica formula, campari		
old fashioned	19	
woodford reserve, mole bitters, muddled orange		
american trilogy	21	
michter's rye, apple jack, orange bitters		
espresso martini	19	
tito's vodka, kahlua, frangelico, espresso		
SPIRIT FREE		
mojito	15	
lime, mint, simple syrup, topo chico		
cosmopolitan	15	
cranberry, ginger, lime		
hugo spritz	15	
elderflower, mint, sparkling verjus		
prom night	15	
ginger puree, topo chico, cranberry		

**WINES BY THE GLASS
SPARKLING**

bisol jeio brut prosecco, it nv	15
schramsberg "mirabelle" brut rose, us nv	17
perrier-jouet grand brut champagne, fr	30

WHITE

bollini pinot grigio, it '23	16
bodega garzón albariño, uy '23	16
beausejour "les silex" sauvignon blanc, fr '20	17
frank family chardonnay, us '23	22
camille & laurent schaller chablis '24	20

ROSÉ

chateau paradis "elm" côtes de provence, fr '22	16
domaine ott "chateau de selle" rosé, fr '21	28

RED

the withers "charles vineyard" pinot noir, us '18	20
figli luigi oddero langhe nebbiolo, it '23	21
franck balthazar côtes-du-rhône '23	17
goldschmidt "katherine" cabernet sauvignon, us '21	20
tenuta di arceno chianti classico riserva, it '20	22
el enemigo malbec, arg '21	19
villota rioja alavesa, esp '19	18

RESERVE

cyprien perchaud sancerre, fr '23	24
domaine hudelot-baillet bourgogne, fr '22	32
poggiotondo brunello di montalcino, it '19	36
sequoia grove cabernet sauvignon, us '19	38

BEER + CIDER

coors light, lager	8
modelo especial, lager	9
stella artois, pilsner	9
pacifico, mexican lager	9
captain lawrence, lager	8
spacecat brewing co."orion", ipa	10
nebco "fuzzy baby ducks", ipa	10
spacecat brewing co."whistleville", pilsner	10
lawsons "sip of sunshine", ipa	13
downeast, cider	9

DRAFT BEER

spacecat brewing co. "oktoberfest"	10
montauk brewing co., pilsner	10
maine beer co. "lunch", ipa	12

SAKE

heavensake junmai ginjo	17
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NON-ALCOHOLIC

athletic brewing co."run wild", ipa	9
athletic brewing co."upside dawn", golden ale	9

MINERAL WATER

rodowita, pl	7
antipodes, nz	10
topo chico, mx	5

