

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
jamon iberico & smoked olive oil	33
chicken & duck liver mousse with port gelée	24
deviled eggs with smoked paprika & pickled carrots	12
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
arugula with stonefruit, tomato, corn, avocado & queso fresco	25
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 availibilty)	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

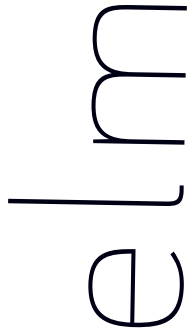
BURGERS

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
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

