American Adorn Classics

RAW BAR

SHRIMP COCKTAIL
U12 oishii shrimp, cocktail sauce, lemon* (GF)
35

OYSTERS ON THE HALF SHELL
lemon, mignonette* (GF) (LF)
8 EACH

PRIME ANGUS STEAK TARTAR
finely chopped prime beef, mustard, capers, egg*
30

DAILY CRUDO
seasonal ingredients*
MP

STARTERS

BAKED BRIE 28
blueberry compote, fresh berries, honey (VEG)

GOURMET CHICKEN LIVER PÂTÉ 20
cherry mustard, sourdough, capers, eggs*

OYSTERS ROCKEFELLER ..... 10 EACH
wilted greens, béchamel, hollandaise*

LUMP CRAB CAKE 54
scallop, lemon caper remoulade* (GF)

BONE MARROW 42
pickled vegetables, white toast, oxtail marmalade*

SOUPS & SALADS

STEAKHOUSE WEDGE 26
confit tomato, warm bacon, giardiniera, smoky blue, dill buttermilk (GF)

ADORN CAESAR 23
roasted garlic breadcrumbs, 24-month Parmesan
Add anchovy 8

FRENCH ONION SOUP 16
baguette croutons, Gruyère cheese, parsley

SIDES

LOBSTER MAC & CHEESE 18
American cheese, garlic breadcrumbs

POMMES FRITES 16
fine herbs

CREAMED SPINACH 18
parmesan, béchamel

GRILLED ASPARAGUS 16
béarnaise sauce (VEG)

TWICE BAKED POTATO 18
bacon, chives, sour cream, cheddar cheese (GF)

MASHED POTATO 18
fresh butter, sweet cream (GF)

MAINS

DOVER SOLE 68
lemon butter, capers

CAULIFLOWER À LA FORESTIÈRE 35
cauliflower, king trumpet mushroom, tomato sauce, pearl onion (V)

ROASTED CHICKEN 42
mixed vegetables, mashed potatoes, chicken sauce (GF)

LOBSTER THERMIDOR 90
mushrooms, béchamel, Gruyère

PRIME STEAKS

8OZ FILET* (GF) 75
18OZ BONE IN NY STRIP* (GF) 88
16OZ RIBEYE* (GF) 88
SIGNATURE TOMAHAWK CHOP* (GF) 165
FILET & HALF MAINE LOBSTER* (GF) 110

Adornments
Bearnaise (GF) | Classic Chimichurri (GF) (N) (VEG)
Whipped Horseradish Cream | Blue Cheese
Crab Oscar - *30* | Lobster *-15* | Bone Marrow - *10 each*

WHOLE ALMOND-CRUSTED SEA BASS 65
haricot verts, lemon caper butter* (N)

GLENN CAIRN KING SALMON 52
spring garlic, ramp butter, asparagus* (GF)

DOUBLE WAGYU CHEESEBURGER 32
cheddar cheese, butter lettuce, tomato, red onion, pickle, dijon aioli, fries*

BUCATINI AGLIO E PEPERONCINO 28
evoo, parmigiano (VEG)

RIGATONI AL POMODORO 29
pomodoro sauce, basil, shaved pecorino romano (VEG)

Please alert your server of any allergies or dietary restrictions.
(GF) = Gluten Free (VEG) = Vegetarian (V) = Vegan (LF) = Lactose Free (N) = Contains Nuts

We proudly feature local and sustainable farmers, bakers, and artisans - Mick Klug Farms, Publican Quality Bread, Chef Martin Old World Butcher Shop.
Balance by Four Seasons. Nutritious, balanced, and inspired - this symbol highlights flavorful options designed to suit a variety ofdietary and lifestyle preferences.
*Consumer Advisory: Consuming raw or undercooked meat, poultry, egg, or seafood may increase the risk of illness. Parties of 6 or more are subject to a 20% service charge.