AMERICAN BAR

RAW BAR

PETIT PLATEAU 95
10 oysters, 4 shrimp cocktail, hamachi crudo, tuna tartare, lobster salad

HAYMACHI CRUDO 28
shallot, capers, basil, calabrian chili

GOLDEN OSETRA CAVIAR 150

EAST & WEST COAST OYSTERS 24/48
housemade mignonette, cocktail sauce

JUMBO SHRIMP COCKTAIL 27

STARTERS

PIGS IN A BLANKET 15
dijon mustard

CRUDITÉS 25
housemade garlic-oregano aioli

CHICKEN FINGERS 20
spicy mayo and honey mustard

CRISPY ARTICHOKE 24
fingerling potatoes, parsley, sage, parsley aioli

WHIPPED RICOTTA 20
toasted sourdough

LUMP CRAB CAKES 25
housemade remoulade

TUNA TARTARE 26
avocado, pickled ginger, tamari, sesame oil, spicy mayo

SPRING ROLLS 22
chicken, vermicelli, shiitake mushrooms, fresh herbs, nuoc cham

SALADS

CHOPPED 16/26
add chicken (12), shrimp (16), or salmon filet (14)
soppresata, sun-dried tomatoes, tomatoes, red onions, chickpeas, cucumbers, queso fresco, house vinaigrette

PEANUT CHICKEN 27
brussels sprouts, avocado, carrots, sesame sticks, radishes, peanut dressing

GREEK CHOP 22
tomatoes, cucumbers, red onions, kalamata olives, pepperoncini, sheepsmilk feta, chickpeas, red wine vinaigrette

CAESAR 21
romaine, sourdough croutons, shaved parmesan

BIG GREEN 19
red endive, little gem, bibb, mache, sunflower shoots, shallot vinaigrette

all salads may be prepared vegan

KING SALMON 38
orzo, feta, olives, chickpeas, citrus-dill butter

MISO BLACK COD 42
forbidden rice, chinese broccoli, mushrooms, ginger

CHICKEN PAILLARD 30
mixed lettuces, basil, asparagus, parmesan, shallots

CACIO E PEPE 28
spaghetti, pecorino, parmesan, cracked black pepper

SPICY LOBSTER PASTA 42
bucatini, tomatoes, garlic, shallots, chili

MAINS

FILET MIGNON 8 OZ 55

PRIME NEW YORK STRIP 12 OZ 65

PRIME BONE-IN RIBEYE 22 OZ 95
Glatt Kosher available steaks served with choice of au poivre or red wine-shallot sauce

PORK MILANESE 38
wild arugula, shaved parmesan, lemon, olive oil

CHEESEBURGER & FRIES 25
cheddar, american, onion jam, lettuce, tomato, pickles

WEEKLY SPECIALS

MONDAY
French Dip 32

TUESDAY
Linguine Alle Vongole 38

WEDNESDAY
Moules Frites 35

THURSDAY
Bourbon Chicken 32

SATURDAY
Grilled Whole Lobster 55

FRIDAY
Whole Branzino 32

SUNDAY
Meatloaf 30

SIDES

SAUTEED SPINACH 13

ONION STRINGS 12

BROCCOLINI 14

GRILLED ASPARAGUS 15

FRENCH FRIES 12

MASHED POTATOES 12

Executive Chef: Carolina Santos-Neves