Chilled Seafood

- Shellfish Tower
- Ahi Tuna Carpaccio
- Fresh Oysters
- Shrimp Cocktail
- Charred Octopus
- House-Flamed Thick-Cut Bacon
- Roasted Bone Marrow
- Lump Blue Crab Cake

Third Course

Steak

- 28 Day Wet Aged
  - 16oz NY Strip 77.
  - 34oz Tomahawk 210.
- 45 Day Dry-Aged
  - Center-Cut 45oz Porterhouse for two 145.
  - Bone-In 18oz Kansas City Strip 82.
  - 16oz New York Strip 80.
  - Bone-In 24oz Ribeye 87.

Seafood

- Alaskan King Crab Legs
  - 1/2 pound • 1 pound MP.
  - Presented chilled with lemon mustard sauce or quickly steamed with grass-fed drawn butter

- Provisional Fish MP
- Pan Seared Faroe Island Salmon

Additional Options

- Double Cut Pork Chop
- Tomahawk Colorado Lamb Chops
- Blackened Cauliflower "Steak"

Escorts to the Above

- Decadent Macaroni & Cheese
- Properly Whipped Potatoes
- Seared Foie Gras