RAW

OYSTERS $24.95/48.95
DAILY SELECTION
rose vinegar mignonette

DIVER SCALLOP CRUDO $29.95
lime, olio verde

TUNA "CHARMANT" $29.95
tuna belly, bluefin toro, nardello pepper
castelvetrano olive, saffron aioli, chips

MADAI CRUDO $27.95
citron kombu marmalade, lime leaf

WILD SHRIMP CARPACCIO $32.95
sweet red shrimp, agrumato
lemon zest, black pepper

SALADS

GRAND VERT $19.95
butter lettuce, pink rhône little gem
vinaigrette maison, basil, capers

HEIRLOOM TOMATOES $25.95
spanish anchovies, aged mahón cheese
olive oil

STARTERS

LEEKS AND STRACCIATELLA glazed leeks, smoky hazelnut praline $18.95

KING CRAB CROQUE king crab, saffron manchego cheese, béarnaise, caviar $19.95 each

CRISPY SHRIMP POLYNESIAN hoja santa, squash blossom, honey, sansho $19.95

SMOKED EGGPLANT grilled dates, green agrodolce, garlic chives, bay leaf oil $19.95

CURRY DUCK PASTEL coconut duck curry, tamarind chutney $12.95 each

MOULES GRATIN ají amarillo cream, vermouth $24.95

PASTA

RAZOR CLAM $29.95
spaghetti, vinho verde, clams
parsley, green chili

FRITES

STEAK FRITES
peppercorn sauce, frites maison

CHOICE OF

12oz new york strip $64.95 | 8oz center-cut filet mignon $59.95

BRANDT FAMILY FARMS

ENTRÉES

IBERICO MILANESE yassa onions, fennel salad $35.95

CHICKEN PAILLARD poulet jardin, sauce verte, avocado, caper, frisée $29.95

WHOLE BRANZINO simply grilled, lemon beurre-blanc $59.95

CRISPY FISH SANDWICH american red snapper, serrano pepper remoulade $34.95

Chef Jake Tyler Brodsky

CÔTE DE BŒUF

30oz BONE-IN RIBEYE MP

UPPER IOWA

aged bone-in ribeye
bordelaise, gorgonzola dolce

SIDES

HAND-CUT FRITES MAISON $15.95

SEASONAL VEGETABLE $15.95
olive oil, lemon

POMMES PURÉE $15.95



Please inform us of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.