STARS

**CALAMARI**  Citrus “Buffalo” Sauce, Tempura Peppers and Onions  18

**CRAB CAKE**  Lump Crab, Grilled Corn Salad, Chives, Peppers, Chipotle Aioli  18

**ROASTED TRICOLOR CAULIFLOWER**  (V) (GF) Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili  15

**ROASTED BRUSSELS SPROUTS**  (V) (GF) Thai Chili Glaze, Young Coconut, Basil, Mint  14

**ROASTED BONE MARROW**  Short Rib Marmalade, Shallot Currant Jam, Rustic Bread  19

RAW BAR

**CHILLED OYSTERS**  (GF)  Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Signature Red Wine Mignonette  24

**SHRIMP COCKTAIL**  (GF)  Citrus Poached, Ancho Chili Cocktail Sauce, Lemon  18

**IMPERIAL SEAFOOD TOWER**  (GF)  Oysters, Shrimp, Snow Crab, Lobster, Jonah Crab, Peruvian Scallops  175

CHEESE AND CHARCUTERIE BAR

We have a team of Chefs who have curated a program of artisanal meats and cheese. Available as a plate of 4 (22) or 7 (35) and served with Chef accoutrements.

**(CHEESE)**

**ST. ANDRE**  Cow’s Milk Triple Cream from France

**RED DRAGON**  Cow’s Milk Cheddar with Mustard Seed and Welsh Brown Ale from England

**MIDNIGHT MOON**  Hard and Nutty Goat’s Milk Cheese from Holland

**EWEPHORIA**  Sheep’s Milk Gouda from the Netherlands

**RULO “CRÈME BRULÉE”**  Goat’s Milk with Creme Brulée Notes from Spain

**(MEAT)**

**BRESAOLA**  Cured and Air-Dried Beef Tenderloin from Italy

**SALAMETTO PICCANTE**  Aged 30-day and Seasoned with Pimenton de la Vera

**PROSCIUTTO DE PARMA**  18-month Aged Ham from Italy

**COPPA**  Dry-Cured Pork Shoulder from Italy, Flavors of Black Pepper and Garlic

LIQUID AND LEAF

**LITTLE GEM CAESAR**  (GF)  Shaved Parmesan, Gluten Free Garlic Bread Crumbs, Crisp Capers  14

**MIXED GREENS**  (V) (GF)  Seasonal Blend of Organic Greens, Avocado, Tomatoes, Smoked Tomato Vinaigrette  14

**THE WEDGE**  (GF)  Iceberg Babies, Ranch, Blue Cheese, Radish, Cherry Tomato, Coppa  14

(ADD TO SALAD: GRILLED SHRIMP (6) $13, PAN ROASTED FAROE ISLAND SALMON $14, MARY’S LEMON BRINED GRILLED CHICKEN BREAST $13)

CERTIFIED SANITIZED: Specialty Restaurants Corporation’s number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit www.specialtyrestaurants.com/safety for more details.
BUTCHER CUTS

Plated with Roasted Cipollini Onions. Served with a “paddle of seasoning and sauce” co-stars to complement flavors. (GF)

SNAKE RIVER FARMS (American Wagyu, USDA Prime, Family-owned since 1968)
ZABUTON 7oz 32

REVIER CATTLE COMPANY (High Quality, Sustainable, All Natural Angus Beef, Minnesota)
FILET 8oz 42
30 DAY DRY AGED RIBEYE 14oz 49
PRIME ANGUS SKIRT STEAK 8oz 38

CAPE GRIM BEEF (Pasture Raised, 100% Grass-fed, No Added Hormones, GMO & Antibiotic Free, Certified Humane, from Tasmania where the air is the cleanest in the world.)
FILET 6oz 36
NEW YORK STRIP 12oz 42

OLO RANCH (Midwest Grass Fed, Corn Finished, Angus Beef, Nebraska)
35 DAY AGED BONE-IN RIBEYE 16oz 48

LARGE FORMAT

CREEKSTONE FARMS (Premium Hand-Selected, Black Angus and raised in Kansas)
DRY AGED TOMAHAWK 40oz 135

THE PROGRESSIVE Himalayan Pink Salt, Roasted Cippolini Onion, Red Wine Shallot, Crushed Pink Peppercorn 118

CAPE GRIM FILET 6oz
REVIER DRY AGED RIBEYE 7oz

STEAK ENHANCEMENTS

ROASTED BONE MARROW 12
TRUFFLE BUTTER 6
GRILLED SHRIMP 9

BROILED NORTH ATLANTIC LOBSTER TAIL 1 LB 36
BORDELAISE 3
BEARNAISE 3

SPECIALTIES

WILD MUSHROOM PAPPARDELLE PASTA Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil 34
ZINFANDEL BRAISED SHORT RIB Truffle Whipped Potato, Ranch Scented Onion Rings, Bernaise 38
HONEY ROASTED HALF CHICKEN Citrus Brined, Grilled Corn, 50/50 Mashed, Toasted Corn Bread with Maple Chili Butter 34
FAROE ISLAND SALMON 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables 34
MISO-MARINATED CHILEAN SEA BASS Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce 48
SAUTÉED BROCCOLINI & CRISPY TOFU (V) Soy Honey Glazed Tofu, Ginger Broccoli Purée, Toasted Sunflower Seeds and Roasted Red Pepper 26

SIDES

50/50 MASHED (GF) Yukon Gold Potatoes, Butter, Cream, Chive, Potato “Hay” 10
SHOESTRING FRIES (GF) Parmesan, Rosemary, Parsley 8
FOUR CHEESE MAC N CHEESE Fontina, Cheddar, Parmesan, Gruyère, Parmesan Bread Crumbs 10
GRILLED BROCCOLINI AND BROCCOLINI Garlic Confit, Chili Flakes, Broccoli Puree 10
WILD MUSHROOM FRICASSE (GF) Sweet Garlic, Truffle Cream 10
LOBSTER AND TRUFFLE POTATO Butter Poach Lobster, Black Truffle, Chive 17