

**STARTERS**

**Roasted Brussels Sprouts** ✓ Thai Chili Glaze, Young Coconut, Basil, Mint 14

**Mango Habanero Shrimp** Jumbo Shrimp, Mango Habanero Sauce, Bleu Cheese Dressing, Cilantro, Celery 16

**Calamari** Citrus "Buffalo" Sauce, Tempura Peppers and Onions 17

**Crab Cake** Roasted Garlic & Mustard Aioli, Brussel Sprout Sweet Potato Slaw, and Warm Bacon Vinaigrette 17

**Grass Fed Beef Sliders** Truffle and Roasted Garlic Aioli, Bacon Jam, Moody Blue Cheese 18

**Spinach Dip** Mozzarella, Parmesan, Roasted Artichoke, Warm Pita 15

**RAW BAR**

**Chilled Oysters** Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Pink Peppercorn & Champagne Mignonette 24

**Kusshi - West Coast** Creamy, Subtle Brine, Notes of Cucumber with a Sweet and Salty Finish

**Blue Point - East Coast** Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish

**Malpeque - East Coast** Light-bodied with Crisp Flavor, High Brininess, and a Sweet, Clean Finish

**Shrimp Cocktail** Citrus Poached, Ancho Chili Cocktail Sauce 18

**Ahi Tuna Poke** Wakame, Cucumber, Avocado, Wonton Crisps 17

**CHARCUTERIE**

*Curated by the Beverly Hills Cheese Shop. Available as Petite (22) or Grand (36) Charcuterie Boards.*

**PETITE**

**Bresaola** Cured And Air-Dried Beef Tenderloin from Italy

**Salametto Piccante** Aged 30-day and Seasoned with Pimenton de la Vera

**St. Andre** Cow's Milk Triple Cream from France

**Moliterno al Tartufo** Aged Pecorino Cheese, Filled with Black Truffles, Italy

**GRAND**

*Everything in the Petite selection plus:*

**Prosciutto De Parma** 18-Month Aged Ham from Italy

**Midnight Moon** Hard and Nutty Goat's Milk Cheese from Holland

**Ewephoria** Sheep's Milk Gouda from The Netherlands



**GREENS**

**Little Gem Caesar** Shaved Parmesan, Roasted Garlic Croutons, Crisp Capers 14

**Organic Greens** ✓ Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 15

**The Wedge** Iceberg Babies, Ranch, Blue Cheese, Radish, Cherry Tomato, Applewood Bacon 15

**SPECIALTIES**

**Wild Mushroom Pappardelle Pasta** ✓ Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil 28

**Roasted Chicken** Honey Roasted Root Vegetables, Sweet Potato Puree 34

**Faroe Island Salmon** 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables 38

**Miso Marinated Ahi Tuna** Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce 35

**Signature Burger** Double Patty Smash Burger, Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Brioche Bun, Shoestring Fries 22

**Honey Roasted Root Vegetables** ✓ Broccolini, Sweet Potato Puree, Almondine, Preserved Lemon 28

**BUTCHER CUTS**

*Steaks are served with 50/50 Mash and Broccolini.*

**Filet Mignon 8oz** 42

**New York Strip Reserve 12oz** 46

**Bone-In Ribeye 18oz** 60

**Herb Roasted Prime Rib 12oz** 39  
*(Limited Availability)*

**STEAK ENHANCEMENTS**

**Truffle Butter** 6

**Grilled Shrimp** 12

**Lobster Tail 8oz** 38

*Myth or fact?  
Only flip your steak once.*

*FACT. Now this is something that has been fought over for years, and is still being discussed. We believe this to be a fact. Flipping your steak once, allows for each side to sear and develop a "crust." This crust essentially works to lock in the juices and keep your steak juicy and flavorful.*

**SIDES**

**50/50 Mashed** Yukon Gold Potatoes, Butter, Cream, Chives, Potato "Hay" 10

**Garlic Fries** Parmesan, Rosemary, Parsley 10

**Four Cheese Mac N Cheese** Fontina, Cheddar, Parmesan, Gruyère, Parmesan Bread Crumbs 10

**Grilled Broccoli And Broccolini** Garlic Confit, Chili Flakes, Broccoli Purée 10

**Wild Mushroom Fricasse** Sweet Garlic, Truffle Cream 10

**Honey Roasted Root Vegetables** ✓ Sweet Potato Puree, Almondine, Preserved Lemon 12