

SMALL PLATES

TRUFFLE BRIE TART

caramelized onion, honey, fresh black truffle..... 14.⁹⁹

FRENCH ONION FONDUE

caramelized onion, gruyère, grilled sourdough 18.⁹⁹

MINI LOBSTER ROLLS

buttery brioche, old bay aioli, fennel, celery, lemon 2 pcs.... 27.⁹⁹

ZUCCHINI FRITTERS

creamy feta, mint, red pepper pistou VG 15.⁹⁹

ROASTED ESCARGOT

herb-garlic butter, lemon, pernod, baguette..... 18.⁹⁹

POTATO SKINS

kaluga caviar, bacon, crème fraîche, aged cheddar 2 pcs..... 19.⁹⁹

STEAMED MUSSELS

shallot, garlic, bay leaf, white wine, chili oil, cultured butter..... 28.⁹⁹
add frites 8.⁹⁹

RAW BAR

TUNA CRUDO*

osetra caviar, tomato, shallot, yuzu..... 24.⁹⁹

SHRIMP COCKTAIL

horseradish cocktail sauce, dijon mustard aioli GF 24.⁹⁹

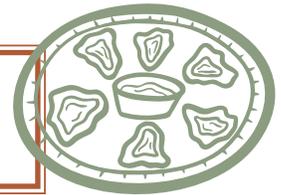
CHILLED OYSTERS*

classic accoutrements GF 1/2 DOZEN 24.⁹⁹ | DOZEN 48.⁹⁹

SEAFOOD TOWER*

PRICE PER GUEST | 45.⁹⁹ · 2 GUEST MIN

oysters, poached shrimp, lobster, crab & avocado salad, classic cocktail sauce, dijon mustard aioli, mignonette GF



SOUP & SALAD

FRENCH ONION SOUP

caramelized onion, gruyère, sourdough crouton 18.⁹⁹

LITTLE GEM

green goddess, dill, lemon, radish GF 18.⁹⁹

KALE & ENDIVE

roquefort blue cheese, green grapes, smoked almonds, celery VG GF 16.⁹⁹

ADD

GRILLED FLAT IRON STEAK*
12.⁹⁹

HERB CHICKEN BREAST
7.⁹⁹

POACHED SHRIMP
9.⁹⁹

ROASTED SALMON
10.⁹⁹



VG - vegetarian GF - gluten free

Many of our dishes can be modified to be gluten & vegan-friendly.
Please ask your server for options.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

An 18% service charge will be added to all parties of 6 guests and more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

PASTA

LINGUINE & CLAMS

fresno chiles, toasted garlic, lemon bread crumbs..... 27.⁹⁹

TRUFFLE GNOCCHI

oyster mushroom, parmesan fonduta,
shaved black truffle VG.....28.⁹⁹

RED CRAB SPAGHETTI

lobster crema, roasted tomato, fresno chiles, chervil.....31.⁹⁹

CRISPY BACON FUSILLI

roasted tomato, crème fraîche, parmesan,
tomato bread crumbs25.⁹⁹

THE CAVIAR NEST*

osetra caviar, angel hair pasta, lemon crème fraîche

PETITE 15g 54.⁹⁹

CLASSIQUE 30g 74.⁹⁹

OPULENTE 50g 94.⁹⁹



COAL FIRED STEAKS

We proudly serve 100% All Natural Linz Heritage Black Angus Beef. Roasted over hardwood charcoal in our custom hearth. Finished with french cultured butter and accompanied by our proprietary herbes de provence steak seasoning. Humanely raised, no hormones or antibiotics.

ALL STEAKS ARE GF

10oz **FLAT IRON***44.⁹⁹

14oz **NY STRIP***69.⁹⁹

7oz **HAND-CUT FILET***56.⁹⁹

16oz **DELMONICO RIBEYE***75.⁹⁹

PREPARATIONS

au poivre • béarnaise • roquefort fondue crust.....5.⁹⁹ ea

add **FRITES**6.⁹⁹

PLATES

BEEF BOURGUIGNON

beef cheek, whipped potato, bacon lardon,
button mushroom, red wine jus48.⁹⁹

HALF ROASTED CHICKEN

chicken jus, garlic confit, charred lemon GF35.⁹⁹

CRISPY DUCK BREAST

soy-garlic duck jus, crepes, pickled vegetables.....42.⁹⁹

BLACKENED HOKKAIDO SCALLOPS

butternut squash purée, saffron beurre blanc,
espelette pepper GF.....39.⁹⁹

ROASTED FAROE ISLAND

SALMON*

caper brown butter, brioche croutons, parsley, lemon31.⁹⁹

DOVER SOLE

lemon-caper brown butter, brioche crispsMP

CHARCOAL GRILLED

LAMB CHOPS*

red pepper romesco, confit garlic tapenade,
cured cherry tomatoes GF.....58.⁹⁹

WAGYU CHEESEBURGER*

sharp american cheese, dijonnaise,
onion marmalade, dill pickle, frites 26.⁹⁹



Sides

FRITES

garlic aioli.....8.⁹⁹

WHIPPED POTATOES

roasted garlic, chives VG GF.....12.⁹⁹

CHARRED BRUSSELS SPROUTS

bacon vinaigrette, apple saba, fines herbes GF13.⁹⁹

GRILLED GREEN BEANS

miso crème fraîche, smoked almonds,
honey, garlic oil VG GF.....12.⁹⁹