

# SMALL PLATES

## TRUFFLE BRIE TART

caramelized onion, honey, fresh black truffle..... 14.<sup>99</sup>

## FRENCH ONION FONDUE

caramelized onion, gruyère, grilled sourdough ..... 18.<sup>99</sup>

## CRAB CROQUETTES

jumbo lump crab, béchamel, espelette pepper 3 pcs..... 18.<sup>99</sup>

## MINI LOBSTER ROLLS

buttery brioche, old bay aioli, fennel, celery, lemon 2 pcs ..... 27.<sup>99</sup>

## ZUCCHINI FRITTERS

creamy feta, mint, red pepper pistou VG ..... 15.<sup>99</sup>

## ROASTED ESCARGOT

herb-garlic butter, lemon, pernod, baguette..... 18.<sup>99</sup>

## POTATO SKINS

kaluga caviar, bacon, crème fraîche, aged cheddar 2 pcs 19.<sup>99</sup>

## STEAMED MUSSELS

shallot, garlic, bay leaf, white wine, chili oil, cultured butter..... 28.<sup>99</sup>

# RAW BAR

## TUNA CRUDO\*

osetra caviar, tomato, shallot, yuzu ..... 24.<sup>99</sup>

## SHRIMP COCKTAIL

horseradish cocktail sauce, dijon mustard aioli GF..... 24.<sup>99</sup>

## WAGYU BEEF TARTARE\*

capers, dijonnaise, egg yolk, grilled sourdough ..... 23.<sup>99</sup>

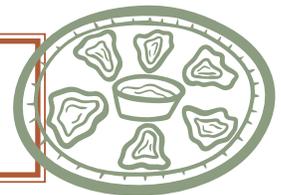
## CHILLED OYSTERS\*

classic accoutrements GF ..... 1/2 DOZEN 24.<sup>99</sup> | DOZEN 48.<sup>99</sup>

### SEAFOOD TOWER\*

PRICE PER GUEST | 45.<sup>99</sup> · 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.<sup>99</sup>

## LITTLE GEM

green goddess, dill, lemon, radish GF ..... 18.<sup>99</sup>

## KALE & ENDIVE

roquefort blue cheese, green grapes, smoked almonds, celery VG GF .... 16.<sup>99</sup>

### ADD

GRILLED FLAT IRON STEAK\* 12.<sup>99</sup>

POACHED SHRIMP 9.<sup>99</sup>

HERB CHICKEN BREAST 7.<sup>99</sup>

ROASTED SALMON 10.<sup>99</sup>

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.<sup>99</sup>

## TRUFFLE GNOCCHI

oyster mushroom, parmesan fonduta,  
shaved black truffle VG.....28.<sup>99</sup>

## CRAB SPAGHETTI

jumbo lump crab, lobster creme, roasted tomato,  
fresno chili.....31.<sup>99</sup>

## CRISPY BACON FUSILLI

roasted tomato, crème fraîche, parmesan,  
tomato bread crumbs .....25.<sup>99</sup>

## THE CAVIAR NEST\*

osetra caviar, angel hair pasta, lemon crème fraîche

PETITE 15g 54.<sup>99</sup>

CLASSIQUE 30g 74.<sup>99</sup>

OPULENTE 50g 94.<sup>99</sup>



# 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.<sup>99</sup>

14oz **NY STRIP\*** .....69.<sup>99</sup>

7oz **HAND-CUT FILET\*** .....56.<sup>99</sup>

16oz **DELMONICO RIBEYE\*** .....75.<sup>99</sup>

## PREPARATIONS

*au poivre • béarnaise • roquefort fondue crust*..... 5.<sup>99</sup> ea

*add* **FRIES** .....6.<sup>99</sup>

# PLATES

## BEEF BOURGUIGNON

beef cheek, whipped potato, bacon lardon,  
button mushroom, red wine jus .....48.<sup>99</sup>

## HALF ROASTED CHICKEN

chicken jus, garlic confit, charred lemon GF ..... 35.<sup>99</sup>

## CRISPY DUCK BREAST

soy-garlic duck jus, crepes, pickled vegetables.....42.<sup>99</sup>

## BLACKENED HOKKAIDO SCALLOPS

butternut squash purée, saffron beurre blanc,  
espelette pepper GF.....39.<sup>99</sup>

## ROASTED FAROE ISLAND

**SALMON\***  
caper brown butter, brioche croutons, parsley, lemon .....31.<sup>99</sup>

## DOVER SOLE

lemon-caper brown butter, brioche crisps .....MP

## CHARCOAL GRILLED

**LAMB CHOPS\***  
red pepper romesco, confit garlic tapenade,  
cured cherry tomatoes GF.....58.<sup>99</sup>

## WAGYU CHEESEBURGER\*

sharp american cheese, dijonnaise,  
onion marmalade, dill pickle, frites 26.<sup>99</sup>



# Sides

## FRIES

garlic aioli..... 8.<sup>99</sup>

## WHIPPED POTATOES

roasted garlic, chives VG GF.....12.<sup>99</sup>

## CHARRED BRUSSELS SPROUTS

bacon vinaigrette, apple saba, fines herbes GF ..... 13.<sup>99</sup>

## GRILLED GREEN BEANS

miso crème fraîche, smoked almonds,  
honey, garlic oil VG GF..... 12.<sup>99</sup>