

SMALL PLATES

TRUFFLE BRIE TART

caramelized onion, honey, fresh black truffle VG 14.⁹⁹

CRAB CROQUETTES

jumbo lump crab, béchamel,
espelette pepper 3 pcs..... 18.⁹⁹

FRENCH ONION FONDUE

caramelized onion, gruyère,
grilled sourdough VG 18.⁹⁹

ZUCCHINI FRITTERS

creamy feta, mint, red pepper pistou..... 15.⁹⁹

ROASTED ESCARGOT

herb-garlic butter, lemon, pernod, grilled sourdough..... 18.⁹⁹

CAVIAR FRENCH ONION DIP

house potato chips..... 18.⁹⁹

MINI LOBSTER ROLLS

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

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

WAGYU BEEF TARTARE*

capers, dijonaise, egg yolk, house potato chips 23.⁹⁹

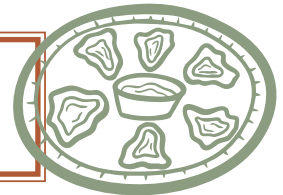
CHILLED OYSTERS*

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

POACHED
SHRIMP
9.⁹⁹

HERB CHICKEN
BREAST
7.⁹⁹

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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.*

An 18% service charge will automatically be added to all parties of 6 or more.

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.



PASTA

CRISPY BACON FUSILLI

roasted tomato, crème fraîche, parmesan,
tomato bread crumbs 25.⁹⁹

TRUFFLE GNOCCHI

oyster mushroom, parmesan fonduta,
shaved black truffle VG 28.⁹⁹

CRAB SPAGHETTI

jumbo lump crab, lobster creme, roasted tomato,
fresno chili 31.⁹⁹

LINGUINE & CLAMS

fresno chiles, toasted garlic, lemon bread crumbs 27.⁹⁹

PESTO RIGATONI

english peas, asparagus, sunflower seeds,
grated parmesan VG 25.⁹⁹

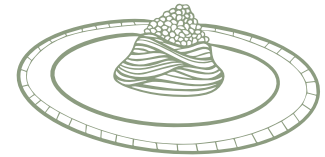
THE CAVIAR NEST*

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

8oz **FLAT IRON*** 44.⁹⁹

12oz **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

HALF ROASTED CHICKEN

chicken jus, garlic confit, charred lemon GF 35.⁹⁹

CRISPY DUCK BREAST

soy-garlic duck jus, crepes, pickled vegetables 42.⁹⁹

WAGYU CHEESEBURGER*

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



HOKKAIDO SCALLOPS

artichoke purée, cherry tomato, castelvetro olives,
sourdough, basil 39.⁹⁹

WILD ALASKAN HALIBUT

wilted spinach, bouillabaisse,
cherry tomato, dill GF 42.⁹⁹

CHARCOAL GRILLED LAMB CHOPS*

salsa verde, labneh, confit garlic,
toasted chili oil GF 58.⁹⁹

Sides

FRITES

garlic aioli 8.⁹⁹

GRILLED ASPARAGUS

brown butter vinaigrette, lemon bread crumbs,
parmesan VG 13.⁹⁹

WHIPPED POTATOES

roasted garlic, chives VG GF 12.⁹⁹

CHARRED BROCCOLI

red pepper pistou, green onion,
smoked salt VG GF 12.⁹⁹