



SALADS & STARTERS

- ROASTED BEET & SHAVED GREENS SALAD**
rosemary roasted almonds, green apples & whipped goat cheese
- MAPLE & ASH WEDGE**
crispy glazed bacon, blue cheese, marinated cherry tomatoes & ranch dressing
- KING CRAB & BUTTER LETTUCE SALAD**
charred avocado, radish, cucumber, mint & basil
- FORK & KNIFE CAESAR SALAD**
wood fired romaine, pecorino, soft cooked egg & savory sprinkles
- DRY-AGED MEATBALLS**
caramelized tomato sauce, cheese curds & garlic bread
- BAKED-IN-COALS FRENCH ONION SOUP**
bubbling gruyère & sourdough croutons
- SAUTERNES SOAKED FOIE GRAS**
seasonal compote, hazelnuts, fines herbes & warm brîche
- WOOD GRILLED SPANISH OCTOPUS**
red pepper ragout, focaccia & rouille

RAW/CHILLED

- HAMACHI CRUDO** 14
ponzu, spring onion, french breakfast radish & sesame 16
 - YELLOWFIN TUNA TARTARE** 14
avocado, crispy shallots, watermelon & macadamia nut 22
 - OYSTERS ON THE HALF SHELL** 28
cocktail sauce & champagne mignonette 21/42
 - WILD BLUE PRAWN SHRIMP COCKTAIL** 1/2 lb 16
cocktail sauce, drawn butter & aioli 25
 - ALASKAN KING CRAB LEGS** 1 lb 16
cocktail sauce, drawn butter & aioli 68
 - TENDERLOIN TARTARE** 10
smoked egg yolk, white soy & grilled sourdough 16
- Caviar* 1 oz

warm blinis, potato chips, chives, egg, crème fraîche

SIBERIAN 60 KALUGA 130 OSSETRA 220

CONSUMING WINE FROM LARGE FORMAT BOTTLES MAY INCREASE YOUR CHANCE OF HAVING FUN

IF YOUR NEIGHBORING TABLE HAS A CANDELABRA THAT YOU WANT, SWIPE THEIRS WHILE THEY'RE USING THE RESTROOM

FIRE-ROASTED SEAFOOD TOWER

The collection of seafood below is roasted in the hearth and finished with garlic butter and chili oil.

	PER PERSON 45	PRO 125	BALLER 180	
OYSTERS 6 pc	21	HALF MAINE LOBSTER	34	BLUE PRAWN 1/2 lb 25
SCALLOPS 5 pc	22	MANILA CLAMS 10 pc	15	ALASKAN KING CRAB 1/2 lb 34

I DON'T GIVE A F*@K

Let us take care of you - 155

- PORK MILANESE** capers, cherry tomatoes & arugula 28
- RICOTTA AGNOLOTTI** (Pillows of Love) winter truffle 26
- FIRE ROASTED CHICKEN** spring onion, potato purée & pan jus 36
- SHORT RIB BEEF STROGANOFF** dill, mushroom & jus 26

WOOD-FIRED STEAKS & SEAFOOD

We believe cooking over a live wood fire just tastes better.

- PETITE FILET MIGNON** 6oz 39
 - FILET MIGNON** 10oz 59
 - BONE-IN FILET MIGNON** 16oz 68
 - CLASSIC STEAK FRITES** 10oz hanger with entrecoté sauce 28
 - 28 DAY DRY-AGED BONE-IN RIBEYE** 22oz 68
 - AUSTRALIAN RACK OF LAMB** 20oz 54
 - BECKER LANE PORK CHOP** 16oz bone marrow, & truffle jus 35
 - BONE-IN COWGIRL** 16oz 58
 - MAPLE & ASH SURF & TURF** 6oz filet mignon & 1/2 lobster 65
 - 28 DAY DRY-AGED BONE-IN NEW YORK STRIP** 18oz 65
 - 28 DAY DRY-AGED TOMAHAWK** 40oz 175
 - ROASTED DOVER SOLE** cauliflower, crispy sourdough & brown butter vinaigrette 45
 - ROASTED SKUNA BAY SALMON** wood hedgehogs, turnips, apples & greens 36
 - WHOLE ROASTED BRANZINO** fennel, capers & preserved lemon 48
- Butcher's Reserve —*
- SNAKE RIVER WAGYU STRIP** 8oz black truffle potato purée 110
 - A5 MIYAZAKI WAGYU** 3.5oz 115
 - THE EISENHOWER** 40+oz 175
 - 45 DAY DRY-AGED LA PRYOR TOMAHAWK** 40oz 180
 - 45 DAY DRY-AGED GRASS-FED NY STRIP** 18oz 75

— Arm Candy —

- MAPLE & ASH BEEFED UP BUTTER™ 12
- CHIMICHURRI 6
- BÉARNAISE 4
- PENTA CRÈME BLUE CHEESE 6
- ROASTED BONE MARROW 18

SIDES

- ASPARAGUS orange, almond & mint 12
- BRUSSELS SPROUTS pine nuts & lemon 12
- BAKED & LOADED 22
- WOOD FIRED MAITAKE MUSHROOMS 12
- HOUSE SMOKED MAPLE GLAZED BACON 12
- SWEET POTATO curry butter, coconut, pomegranate 12
- HAND CUT FRIES 8
- WHIPPED & BUTTERED POTATOES 10
- CREAMED SPINACH 10
- ONION RINGS 8
- MAC & CHEESE 14
- YUKON GOLD GRATIN 12

MAPLE & ASH

DANNY GRANT