

BREADS

HOUSE BAKED FOCACCIA...12 FRESH BAKED PARMESAN HERB FOCACCIA, ZESTY DIPPING OIL
CORNBREAD 14 CREAM CORN, CORN MEAL, HONEY COMB, WHIPPED BUTTER
SEASONAL FLATBREAD...16 ASK ABOUT OUR DAILY OPTIONS

STARTERS

BRIE BRÛLÉE18 TEMPERED HONEY WHIPPED SPREADABLE BRIE CREMA, CARAMELIZED SUGAR CRUST, PISTACHIO DUST, COCKTAIL CHERRY, STRAWBERRY JAM, GRILLED BREAD
RELISH TRAY 26 CHEF'S SELECTION OF ARTISAN MEATS AND CHEESES, HOUSE PICKLED VEGETABLES, BREAD CRISPS
BURRATA 18 HEIRLOOM TOMATOES, CUCUMBER, THAI BASIL, CHERMOULA, TAMARIND GLAZE, BREAD
GUACAMOLE 15 SMASHED AVOCADO, SEASONAL FRUIT, PUMPKIN SEEDS, TORTILLA CHIPS
FRIED ARTICHOKE 18 SAFRON AIOLI, SALSA VERDE, ORANGE ZEST, FRESNO CHILIS, MANCHEGO CHEESE
LOBSTER & CRAB DIP 20 CRAB AND LOBSTER MEAT, CHEDDAR, CREAM CHEESE, GARLIC, ONION, CELERY, CROSTINI
MEATBALLS 20 VEAL & PORK, HOUSE-MADE RED SAUCE, PESTO, GOAT CHEESE, GRILLED BREAD
CRAB CAKE 28 JUMBO LUMP CRAB, RED PEPPERS, EGGS, BRIOCHE, PARSLEY, SAFFRON AIOLI, LEMON, CITRUS SALAD

RAW BAR

SHRIMP COCKTAIL 24 POACHED JUMBO SHRIMP, COCKTAIL SAUCE
OYSTERS ON THE HALF SHELL* 25 HALF DOZEN, MIGNONETTE, COCKTAIL SAUCE
BAHARAT TUNA* 26 LEBANESE SEVEN SPICE TUNA, MANGO, SEAWEED, CHERMOULA, ARUGULA
CRUDO* 22 CHEF'S CHOICE OF SEASONAL FISH WITH A ROTATING PREPARATION INSPIRED BY FRESH, SEASONAL INGREDIENTS
SEAFOOD TOWER* 95 OYSTERS, SHRIMP COCKTAIL, TUNA CRUDO, HAMACHI, JUMBO SNOW CRAB CLAWS, SERVED WITH LEMON, MIGNONETTE, COCKTAIL SAUCE, TABASCO AND CLARIFIED BUTTER
SMALL (SERVES 2-4) 95
LARGE (SERVES 4-6) 175

SOUP & SALAD

FRENCH ONION SOUP 14 CARAMELIZED ONION, HERBED BEEF STOCK, CROSTINI, GRUYERE CHEESE
LOBSTER BISQUE 22 AMARETTO, SHERRY, CREAM, MAINE LOBSTER, PARMESAN FOAM, VERDE OIL
FOUNTAIN WEDGE 15 ARTISAN ROMAINE HEART, MAYTAG BLUE CHEESE CRUMBLES, CHERRY TOMATO, RED ONION, CHIVE, OLD MAJOR JOWL BACON, BUTTERMILK DRESSING
CHOPPED 15 ROMAINE, RED ONION, ORANGE, FENNEL, CHERRY TOMATO, CUCUMBER, SHAVED PARMESAN, PEPPERONCINI, SMOKING GOOSE SALAMI
CAESAR 14 HEARTS OF ROMAINE, PARMESAN, HOUSE BAKED CORNBREAD CROUTONS
BEETS & PEACHES 15 GOLDEN & RED BEETS, PEACHES, GOAT CHEESE MOUSSE, ARUGULA, CANDIED PUMPKIN SEEDS
 ENHANCE YOUR SALAD BY ADDING YOUR CHOICE OF PROTEIN

WORLD-CLASS STEAKS*

SINGLE SOURCED CERTIFIED ANGUS BEEF

7OZ PETITE FILET	10OZ FILET	16OZ RIBEYE	16OZ BONE-IN NEW YORK STRIP	8OZ WAGYU CENTER CUT FILET MIGNON
50	68	65	65	110

ROAST PRIME RIB OF BEEF

AVAILABLE BEGINNING AT 4PM
USDA ANGUS PRIME RIB OF BEEF, SALT CRUSTED, WITH NATURAL BEEF JUS & HORSERADISH CREAM

QUEEN CUT
12oz 54

KING CUT
18oz 70

STEAK ENHANCEMENTS

MAYTAG BLUE CHEESE CRUST 8 • AU POIVRE SAUCE 8 • BROILED JUMBO SHRIMP 15
 HORSERADISH CRUST 6 • LOBSTER TAIL MP • CARAMELIZED WILD MUSHROOMS 8 • CHIMICHURRI 5

ENTRÉES

MEATLOAF 30 FRESH GROUND IN HOUSE USDA SINGLE SOURCED ANGUS BEEF, HERB BROWN GRAVY, WHIPPED POTATOES, BROCCOLINI
PRIME RIB FRENCH DIP* 28 SHAVED PRIME RIB, GRUYÈRE, ONION JAM, AU JUS, HORSERADISH CREAM, ARTISAN ROLL, HAND-CUT BEEF TALLOW FRIES
WAGYU BURGER* 26 MAYTAG BLEU CHEESE, CRUST, BACON JALAPENO JAM, SESAME SEEDED BRIOCHE BUN, HAND-CUT BEEF TALLOW FRIES
SHORT RIBS* 40 FISCHER FARMS BEEF SHORT RIBS, POBLANO CHEDDAR POLENTA, DEMI-GLACE, CRISPY ONIONS
PORK TENDERLOIN* 36 FISCHER FARMS PORK TENDERLOIN, BOURBON GLAZE, ROASTED APPLES, WHIPPED POTATOES
LASAGNA 32 BECHAMEL, GOAT CHEESE, MANCHEGO, MUSHROOM CONFIT, TOMATO GLAZE, PESTO
FRIED CHICKEN 28 BUTTERMILK BRINE, BONELESS CHICKEN THIGHS, HERB BROWN GRAVY, WHIPPED POTATOES
ROASTED CHICKEN 35 AIRLINE CHICKEN BREAST, STREET CORN, SHIITAKE MUSHROOM, JOWL BACON, DIJON CHICKEN JUS
DUCK CONFIT PASTA 36 CALAMARATA, PEAS, PECORINO, HERB BUTTER SAUCE, CRISPY DUCK
HANGER STEAK* 44 MARINATED 8OZ STEAK, PARSNIP PUREE, HERB SALSA, CHARRED AVOCADO, CIPOLLINI ONIONS
PLANT BASED BURGER 25 IMPOSSIBLE PLANT-BASED BURGER, AGED CHEDDAR, ONION JAM, BREAD & BUTTER PICKLES, TOASTED BRIOCHE, HAND-CUT BEEF TALLOW FRIES

SEAFOOD

FRIED FISH 30 BEER BATTERED COD, HAND-CUT BEEF TALLOW FRIES, TARTAR SAUCE
SALMON* 42 CHORIZO, BEANS, GNOCCHI, PARSNIP, ROMESCO
HALIBUT* 46 HERBED CRUST, SICILIAN TOMATO STEW, GARLIC, CAPERS
SEA BASS* 56 KABAYAKI GLAZE, NAPA CABBAGE, SHIITAKE, BOK CHOI, KIMCHI, CAULIFLOWER PURÉE
ROASTED BRANZINO* 45 MARINATED WHOLE BRANZINO, SALSA VERDE, CITRUS SALAD

SHARABLE SIDES

TRUFFLE FRIES 14 HAND-CUT, FRIED IN BEEF TALLOW, PARMESAN, TRUFFLE, GARLIC AIOLI
BROCCOLINI 16 ROMESCO, FRESNO CHILI, TOASTED ALMONDS, LEMON, PARMESAN CHEESE
POTATO CASSEROLE 15 CREAM, EGGS, CHEDDAR, PARSLEY
MAC & CHEESE 15 DISTINCTIVE BLEND OF ARTISANAL CHEESES. CAVATAPPI PASTA, ADD LOBSTER MEAT +10
ROASTED CARROTS 17 GREEK YOGURT, MAYTAG BLUE CHEESE, CHILI BROWN BUTTER, GARBANZO, TOASTED PEPITAS
BRUSSELS SPROUTS 15 MAYTAG BLUE CHEESE CRUMBLES, OLD MAJOR JOWL BACON, BOURBON GLAZE
WHIPPED POTATOES 13 IDAHO POTATOES, BUTTER, CREAM
CORN PUDDING 14 CHORIZO, CHEDDAR, LIME CREMA

HOT TOWELS ARE AVAILABLE UPON REQUEST

for parties of 7 or more, a 20% gratuity will be included