

MARKET SALADS*

HEARTS OF ROMAINE

garlic croutons - parmesan lemon dressing 14

CHOPPED VEGETABLE SALAD

Hawaiian hearts of palm - feta - lemon emulsion 14

SHAVED BRUSSELS SPROUTS

Frog Hollow apples - endive - pepato cheese
valencia oranges - cranberry vinaigrette 16

BLUE ICEBERG

Nueske's smoked bacon - Point Reyes blue cheese
Scarborough Farms cherry tomatoes 15

LITTLE GEM LETTUCES

market vegetables - avocado - green goddess 17

TAMAI FARMS HEIRLOOM BEETS

local pistachios - pickled asian pear
Cypress Grove chevre 15

JUMBO LUMP CRAB SALAD

grapefruit - melon - Hawaiian hearts of palm
ginger vinaigrette 18

STARTERS*

BEEF TARTARE

yuzukosho - pickled mushrooms - papadums 19

DIVER SCALLOPS

smoked sweet potato - purple watercress
bacon jam - aji vinaigrette 20

CRISPY MAINE LOBSTER TAILS

green chili aioli - pickled chili - green papaya slaw 22

LA BELLE FARMS FOIE GRAS

cap'n crunch french toast - dried fruit compote
maple sherry gastrique 22

LIL' BRGS

waygu beef - special sauce - sesame seed bun 20
add truffles mp / add foie gras 10

TUNA TARTARE

hass avocado - soy honey emulsion - taro chips 27

MAINE LOBSTER RAVIOLI

butternut squash - truffle crema
brown butter pumpkin seeds 24

SHELLFISH PLATTERS*

FOR THE TABLE

OYSTERS / SHRIMP / ALASKAN RED KING CRAB / CEVICHE

cocktail sauce - mignonette - lemon dijonnaise

29 per person (minimum for 2)

RAW BAR*

OYSTERS ON A HALF SHELL

mignonette - cocktail sauce - lemon
half dozen 18 / dozen 36

SHRIMP COCKTAIL

cocktail sauce - lemon 19

ALASKAN RED KING CRAB

lemon dijonnaise 29

HAMACHI CEVICHE

green apple - jalapeño - yuzukoshu 19

**There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.*

STK*

We purchase USDA beef from Meats by Linz using cattle raised in the heartland of America. The cattle are grass-fed then corn-fed in the last 3 months. Linz Heritage angus cattle are certified which allows for ultimate consistency and the highest quality marbled beef.

SMALL

PETIT FILET 6oz 41
SKIRT STEAK 8oz 29
NEW YORK STRIP 10oz 38

MEDIUM

FILET 10oz 49
BONE-IN FILET 14oz 58
NEW YORK STRIP 16oz 47
DRY-AGED DELMONICO 14oz 67
boneless ribeye - generous marbling
decadent & tender

LARGE

BONE-IN RIB EYE 20oz 52
DRY AGED BONE-IN STRIP 18oz 69
also known as the NY strip - tender & full-flavored
DRY-AGED TOMAHAWK 34oz 128
long bone ribeye
DRY-AGED PORTERHOUSE 28oz 98
"king of steaks" - combination of NY striploin
& filet mignon
A5 JAPANESE WAGYU mp

TOPPINGS

PEPPERCORN CRUSTED 4 | TRUFFLE BUTTER 10 | JALAPEÑO ONIONS 8
FOIE GRAS 20 | BONE MARROW 10 | SHRIMP 8 each
ALASKAN RED KING CRAB mp | KING CRAB "OSCAR" mp | 1Lb MAINE LOBSTER mp

SAUCES

(includes 1 - additional \$2 each)

STK | STK BOLD | AU POIVRE | HORSERADISH
CHIMICHURRI | BLUE BUTTER | BÉARNAISE | RED WINE

ENTRÉES*

MARY'S FARMS FREE RANGE CHICKEN

Anson Mills stone ground grits - garlic mizuna
wild mushrooms - roasted leek jus 29

GLAZED BEEF SHORT RIB

green apple confit - horseradish cream 33

NIMAN RANCH PORK CHOP

brussels sprouts - charcoal roasted honeynut squash
pear chutney 29

SEARED AHI TUNA

persimmon confit - baby tatsoi - black garlic 36

MARKET FISH mp

GRILLED LAMB CHOPS

sunchokes - salt roasted beets - pomegranate
rosemary onion jus 44

WILD CAUGHT ICELANDIC COD

heirloom baby carrots - celery root purée
truffle brown butter - crispy parsnip 38

MAINE LOBSTER THERMIDOR

broiled 2lb Maine lobster - horseradish
sage truffle butter 70

SIDES

CREAMY YUKON POTATOES 10 | SWEET CORN PUDDING 12 | TWICE BAKED POTATO 12
MAC & CHEESE 12 | PARMESAN TRUFFLE FRIES 12 | MAPLE-BACON BRUSSELS SPROUTS 12
LEMON ROASTED ASPARAGUS 13 | CREAMED SPINACH 12 | WILD MUSHROOMS & ONIONS 13
SPICY BROCCOLINI 10 | HARICOT VERTS 10 | JALAPEÑO CHEDDAR GRITS 11

Executive Chef: Robert Liberato

**Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at a higher risk and should consult their physician or public health official for further information.*