

APPETIZERS
& SALADS

- TRUFFLED CANNELLINI BISQUE** JALAPEÑO CORNBREAD, CHARRED ONION 15
- CLASSIC SHRIMP COCKTAIL** OLD BAY ROUILLE, TANQUERAY COCKTAIL SAUCE 24
- AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL, PINE NUTS 22
- WARM BURRATA & ACORN SQUASH** HAZELNUT, HONEYCOMB, BROWN BUTTER 16
- WAGYU BEEF TARTARE** QUAIL EGG, BONITO, YUZU CREAM, KENTUCKY SOY 28
- CHILLED MAINE LOBSTER** HALF TWO POUND LOBSTER WITH CLASSIC ACCOMPANIMENTS 29
- NANTUCKET BAY SCALLOP CEVICHE** CUCUMBER, PONZU, SEA SALT, CITRUS, ARUGASABI BLOOMS 18
- CAESAR SALAD** GRILLED GEM LETTUCE, BABY ROMAINE, GARLIC CROÛTONS, SHAVED PARMESAN 14
- LOCAL GREENS SALAD** LE BOCAGE GREENS, SHERRY VINAIGRETTE 15
- BABY KALE SALAD** BEETS, SPICED SUNFLOWER SEEDS, FETA, SHERRY VINAIGRETTE 15

ADD TO ANY SALAD **CHICKEN** 10 **CHAR** 13 **STEAK** 14 **CHILLED SHRIMP** 12 **LOBSTER** 29

ENTREES
& BURGERS

- WAGYU STEAK FRITES** FLAT IRON, RED PEPPER ROMESCO, ARGENTINIAN CHIMICHURRI, HERB FRIES 52
- SEARED SWORDFISH** SEASONAL VEGETABLE SALAD, RHUBARB GASTRIQUE, THAI BASIL OIL 36
- HEIRLOOM RYE GNOCCHI** ROASTED PUMPKIN, PEPITA, CHANTERELLE MUSHROOMS, WHITE ALBA TRUFFLE 38
- BOURBON STEAK COBB** PRIME FLANK STEAK, CHERRY TOMATO, AVOCADO, BACON, EGG, BLUE CHEESE 32
- VIETNAMESE NOODLE SALAD** SHRIMP, HABANERO SESAME VINAIGRETTE, BRUSSELS SPROUTS, DAIKON 25
- THE ALL-AMERICAN WAGYU BURGER** LETTUCE, TOMATO, ONION, AMERICAN CHEESE 25
- OAK-FIRED PRIME STEAK BURGER** CLOTHBOUND CHEDDAR, SECRET SAUCE, PICKLE 19
- BERBERE-SPICED LAMB BURGER** TOMATO AND ONION CHUTNEY, TZATZIKI SAUCE, FETA 19
- TOASTED QUINOA BURGER** ARUGULA PESTO, FENNEL SALAD 14
- HERITAGE TURKEY BURGER** GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI 17

SIDE DISHES **DUCK FAT FRIES** 7 **MIXED GREENS** 7 **MUSHROOMS** 7 **MAC & CHEESE** 8 **SPINACH** 7

FROM THE WOOD BURNING GRILL

AS MIYAZAKI JAPANESE WAGYU

ROSU CHUCK 30 PER OUNCE RIB CAP 34 PER OUNCE NEW YORK STRIP 36 PER OUNCE

MINIMUM OF 3 OUNCES PER ORDER.
SERVED WITH: HENRY BAIN SAUCE, AJI VERDE & CAROLINA MUSTARD BBQ

OAK-FIRED BEEF

- 8 OZ FILET MIGNON 48
- 12 OZ NEW YORK STRIP 59
- 16 OZ GRASS-FED RIBEYE 68

CHEF'S SELECTION OF WAGYU

- 6 OZ RIB EYE FILET, 7X RANCH, CO 52
- 10 OZ FLAT IRON, BROADLEAF RANCH, AUS 48
- 16 OZ NY STRIP, DARLING DOWNS, AUS 85

OCEAN FISH

- ARCTIC CHAR 29
- YELLOWFIN TUNA 42
- LOUP DE MER 49

SERVED WITH CHOICE OF COMPLIMENTARY SIDE: MUSHROOMS, SAUTEED SPINACH, OR TRUFFLE MAC & CHEESE

LIBATIONS

COCKTAILS

- WEST INDIAN LIMEADE** 6
FRESH LIME, GINGER, BITTERS, CLUB SODA
- PINEAPPLE VANILLA SODA** 6
PINEAPPLE GOMME, VANILLA, FRESH LIME, CLUB SODA
- PEACHY KEEN** 6
GRAPEFRUIT, LEMON, PEACH, DILL, GINGER BEER
- A PERFECT MATCHA** 6
MATCHA, PENNYWORT, FRESH LIME, GINGER, CLUB SODA

BEERS

- AMSTEL LIGHT** 7
- STELLA ARTOIS** 7
- JAILBREAK HEFEWEIZEN** 8
- PORT CITY MONUMENTAL IPA** 8
- ALEWERKS TAVERN ALE** 8
- FLYING DOG KUJO COFFEE STOUT** 8

WINES BY THE GLASS

- COL DI LUNA, PROSECCO** 15
TREVISO, ITALY, 2014
- LOUIS ROEDERER, BRUT PREMIER** 24
CHAMPAGNE, FRANCE NV
- WARWICK ESTATE, SAUVIGNON BLANC** 12
SOUTH AFRICA, 2016
- NUCHESE, PINOT GRIGIO** 15
VENETO, ITALY, 2015
- JEAN-MICHEL GUILLOIN, CHARDONNAY** 17
BURGUNDY, FRANCE, 2014
- FOREFRONT, PINOT NOIR** 14
SAN LUIS OBISPO & MONTEREY COUNTIES, 2014
- STOLPMAN, SYRAH** 16
BALLARD CANYON, CALIFORNIA, 2013
- TERRAZAS MALBEC, RESERVA** 14
MENDOZA, ARGENTINA, 2014
- STONESTREET, CABERNET SAUVIGNON** 21
ALEXANDER VALLEY, CALIFORNIA, 2013

FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE.
YOU ARE NOT REQUIRED TO PAY A GRATUITY & MAY MAKE ADJUSTMENTS TO THE SUGGESTED AMOUNT.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS