

GLUTEN FREE MENUS

ALL ITEMS ARE PREPARED TO ORDER. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR FOOD SENSITIVITIES, WE ARE USUALLY ABLE TO ACCOMMODATE ALL DIETARY REQUESTS.

STARTERS

CELERY ROOT + CHESTNUT BISQUE
FOIE GRAS + GOLDEN QUINCE BUTTER \$12
SAUTÉED SEA SCALLOPS
PARSNIP PUREE + MEYER LEMON BUTTER \$16
AMERICAN PROSCIUTTO + FIG PRESERVE
BABY ARUGULA \$15
HAND CUT PRIME STEAK TARTARE
PICKLED SHALLOTS + VIOLET MUSTARD \$16

ICED + RAW

LOCAL OYSTERS
SALSA VERDE + MIGNONETTE \$16
WOODBURY'S WELLFLEET CLAMS*
HOT HORSERADISH + LEMON \$12
ICED TIGER SHRIMP COCKTAIL
RED + GREEN COCKTAIL SAUCE \$17
LOBSTER COCKTAIL
COCKTAIL SAUCE + LEMON \$MKT
HOUSE CURED + SMOKED SALMON
DILL CREMA \$18
SEAFOOD TOWER*
LOBSTER TAILS + LOCAL OYSTERS +WELLFLEET CLAMS + SHRIMP COCKTAIL 2/\$28 | 4/\$54 | 6/\$85

SALADS

BABY ROMAINE CAESAR SALAD*
WHITE ANCHOVIES + TREVISO \$12
SALT ROASTED BEETS + PISTACHIO
SHY BROTHERS CLOUMAGE + CITRUS HONEY \$11
LITTLE GEM SALAD
POMEGRANATE SEEDS + LEMON VINAIGRETTE \$13
PETITE LETTUCE + HERB SALAD
BABY TOMATOES + AGED BALSAMIC \$10

MAPLEBROOK BURRATA + PERSIMMONS
POMEGRANATE SABA + ENDIVE \$14
BABY ICEBERG WEDGE + BERKSHIRE BLUE
SMOKED BACON + CANDIED WALNUTS \$12

ENTREES

SZECHUAN CRUSTED AHI TUNA
GINGERED VU CHOY + CARROT PUREE \$36
SKIRT STEAK WITH CHARRED AVOCADO
SOFT GRITS + CHIPOTLE BUTTER \$29
LOCAL SAUTÉED HAKE
ROASTED ROMANESCO + SQUID VINAIGRETTE \$36
CHARCOALED SALMON
CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE \$28
COLORADO LAMB CHOPS
ROASTED EGGPLANT + MINT RAITA \$41
GIANNONE BRICK CHICKEN
BABY TURNIPS \$24
KUROBUTA PIG CHOP
CHERRY JUS \$32
ACQUERELLO RISOTTO WITH GRILLED LOBSTER TAILS
BURNT ROSEMARY + LEMON \$26

STEAKS

BLACK ANGUS FILET MIGNON | 8OZ. – 12OZ \$38 / \$48
BLACK ANGUS BONE-IN FILET | 16OZ. \$59
PRIME NEW YORK SIRLOIN | 16OZ \$48
28 DAY PRIME AGED RIB EYE | 14OZ. \$44
PRIME T-BONE STEAK | 24OZ. \$52
STEAK AU POIVRE
RED WINE + BONE MARROW \$42
BUTCHER CUT SALT + PEPPER TOMAHAWK RIB STEAK FOR 2 | 40OZ \$85

SIDES *Individual or Table*

GRILLED GREEN ASPARAGUS
BLACK TRUFFLE BUTTER \$14
SAUTÉED LOCAL MUSHROOMS
GREEN GARLIC BUTTER \$8/\$12
ANSON MILLS WHITE CORN POLENTA
CRISPY VIDALIA ONION \$6/\$9
YUKON GOLD MASHED POTATO
SWEET BUTTER \$6/\$9

CREAMED SPINACH

FRIED CHIP-IN-FARM EGG \$12

BAG OF FRENCH FRIES

ROSEMARY + HOUSE KETCHUP \$7

CHARRED BRUSSELS SPROUTS + CIPOLLINI

GOLDEN RAISINS + CRUSHED HAZELNUTS \$12
