

raw bar seafood cocktails

oysters on the half shell six east or west coast, red wine mignonette **19**

hamachi crudo sliced yellowtail, avocado, chili pepper ponzu **18**

tuna tartare ahi tuna, lemon aioli **17**

jumbo shrimp cocktail cocktail sauce **19**

colossal shrimp cocktail cocktail sauce **26**

alaskan king crab cocktail cocktail sauce **29**

chilled 2 lb maine lobster **23 | half • 41 | whole**

shellfish sampler create your own shellfish platter

petrossian caviar

alverta president american white sturgeon 1 oz. **95**

royal ossetra imported ossetra sturgeon 1 oz. **125**

served with blini, egg white, egg yolk, red onion, crème fraîche & chives

appetizers

wagyu slider duo two mini burgers, housemade brioche **16**

beef steak tartare hand-chopped filet mignon, dijon sauce **18**

jumbo lump crabcake avocado, red endive, green apple salad **21**

seared diver scallops smoked uni cream, shitake & snow peas **19**

foie gras terrine concord jam, pickled grapes, peanuts **21**

soups & salads

lobster bisque chives **15**

the wedge iceberg, benton's bac-o bits, point reyes bleu cheese **14**

chopped salad crisp romaine, cucumbers, olives, green beans, peppers, champagne vinaigrette **12**

caesar salad crisp romaine, parmesan, ciabatta croutons **13**

kale salad currants, pine nuts, panteleo cheese **14**

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

mains

- branzino** mediterranean sea bass, lemon butter **38**
- scottish salmon** everything spice, red cabbage, cider-mustard sauce **35**
- chilean sea bass** truffled root vegetables, savoy cabbage **41**
- wild dover sole** french mache, lemon caper brown butter **62**
- butter poached lobster** three lbs, served out-of-the shell, butter **85**
- veal porterhouse** caramelized onions, mushrooms, veal jus **52**
- roasted chicken** heirloom grains, root vegetables **33**
- rack of lamb** confit potato, black olive, rosemary **46**
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steaks

- 8 oz. filet mignon** **43**
- 12 oz. prime filet mignon** **53**
- 16 oz. bone-in filet mignon** **65**
- 14 oz. 28 day dry-aged prime ny strip** **49**
- 20 oz. 40 day dry-aged prime bone-in ny strip** **59**
- 18 oz. 28 day dry-aged prime ribeye** **51**
- 24 oz. 28 day dry-aged prime porterhouse** **59**
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- 8 oz. american wagyu filet mignon** **77**
- 10 oz. japanese a5 wagyu ny strip** **115**
- 18 oz. japanese a5 wagyu ribeye** **195**
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- 50 oz. baer country farm, pa tomahawk ribeye** hormone & antibiotic free **130**
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sauce au poivre • roquefort • bearnaise • house steak sauce • horseradish crème fraîche **4**

barclay prime cheesesteak

wagyu ribeye, foie gras, truffled cheese whiz on a fresh baked sesame roll **120**

served with a ½ bottle of champagne

sides

- roasted brussels sprouts** **12** **tater tots** **11** **potato gratin** **12** **shoestring onions** **10**
- fried artichokes & lemon** **12** **creamed spinach** **12** **baked idaho potato** **12**
- sautéed mushrooms** **13** **whipped potatoes** **11** **truffle mac & cheese** **18**
- butterball potatoes** with aioli **12** **roasted cauliflower** caper sauce **12**