

MARKET SALADS

HEARTS OF ROMAINE

classic ceaser dressing - brioche croutons
parmesan reggiano 17

BLUE ICEBERG

nueske's smoked bacon - point Reyes blue cheese
cherry tomatoes 19

BEET SALAD

arugula - pistachio pesto - goat cheese 16

BRUSSELS SPROUT SALAD

candied walnuts - pear - pomegranate
citrus dressing 19

BURRATA

heirloom tomatoes - basil pesto - aged balsamic 23

KALE SALAD

organic red quinoa - cranberries - apples 15

STARTERS

HUDSON VALLEY FOIE GRAS

apple blackcurrant crepes - crumbled pecans
calvados syrup 26

BEEF TARTARE

italian capers - whole grain dijon - poached quail egg
truffled croutons 23

SPICY CRAB

wasabi tobiko - lotus root - yuzu vinaigrette 30

PANCETTA WRAPPED SCALLOP

red pepper - ratatouille - crispy chick pea 25

LIL' BRGS

waygu beef - special sauce - sesame seed bun 23
add truffles mp / add foie gras 10

HAWAIIAN BIG EYE TUNA TARTARE

hass avocado - soy honey emulsion - taro chips 24

CRAB TORTELLINI

cherry tomatoes - pecorino crema - garlic 26

ALL NATURAL BEEF CARPACCIO

basil noodles - pickled tomato - aged balsamic 20

SHELLFISH PLATTERS

OYSTERS / SHRIMP / ALASKAN RED KING CRAB / CEVICHE

cocktail sauce - mignonette - green goddess

45 per person

RAW BAR

OYSTERS ON A HALF SHELL

mignonette - cocktail sauce - lemon
half dozen 24 / dozen 48

SHRIMP COCKTAIL

cocktail sauce - lemon 22

ALASKAN RED KING CRAB 33

CEVICHE

leche de tigre - chili - plantain chips 29

YELLOWTAIL CRUDO

spicy ponzu - fresno peppers - crispy garlic 19

CAVIAR *mp*

**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

FILET MEDALLION 6oz 44

SKIRT STEAK 8oz 37

LOIN STRIP 10oz 39

MEDIUM

FILET 10oz 58

SIRLOIN 16oz 53

BONE-IN FILET 14oz 66

DRY-AGED DELMONICO 14oz 73

DRY-AGED BONE-IN STRIP 18oz 69

LARGE

BONE-IN RIBEYE 34oz 96

DRY-AGED PORTERHOUSE 28oz 129

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KOBE SELECTION mp

TOPPINGS

KING CRAB "OSCAR" mp

LOBSTER mp

SHRIMP 7 each

JALAPEÑO ONIONS 7

FOIE GRAS 19

TRUFFLE BUTTER 13

PEPPERCORN CRUSTED 7

SAUCES 2 each

STK

STK BOLD

AU POIVRE

HORSERADISH

CHIMICHURRI

BLUE BUTTER

BÉARNAISE

RED WINE

ENTRÉES

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JIDORI CHICKEN

soy caramel - rapini - aji amarillo pepper 37

COLORADO LAMB CHOPS

carrot glaze - mint fava bean ragout
pomegranate vinaigrette 59

BRAISED BEEF SHORT RIB

butternut squash - root vegetables - whiskey glaze 40

SPICY BIG EYE TUNA

wasabi aioli - eel glaze - bok choy 39

MARKET FISH mp

ROASTED DOVER SOLE

brown butter - fingerling potatoes - baked lemon 49

LOBSTER THERMADORE

béarnaise - stone ground mustard - king crab mp

SIDES

/ 15 each

CREAMY YUKON POTATOES

PARMESAN TRUFFLE FRIES

HARICOT VERT

MAC & CHEESE

LOBSTER MAC & CHEESE 36

BOK CHOY

TATER TOTS

MUSHROOM POT PIE

BROCCOLINI

CREAMED SPINACH

CREAMED CORN

JALAPEÑO CHEDDAR GRITS

SAUTÉED SPINACH

ASPARAGUS

Executive Chef: Stephen Hopcraft

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.*