

MARKET SALADS

BABY GEM LETTUCE CAESAR

herb croutons - parmesan reggiano 16

BLUE ICEBERG

Nueske's smoked bacon - Point Reyes blue cheese
cherry tomatoes 18

CHOPPED VEGETABLE SALAD

market vegetables - feta - Nueske's bacon - balsamic 18

BURRATA

heirloom tomatoes - basil pesto - aged balsamic 22

BEET SALAD

arugula - pistachio pesto - goat cheese 15

KALE SALAD

organic red quinoa - cranberries - apples 14

STARTERS

NUESKE'S SMOKED BACON

balsamic BBQ - celery leaves - pickled onions 20

BEEF TARTARE*

italian capers - whole grain dijon - poached quail egg
truffled croutons 22

JUMBO LUMP CRAB CAKE

grain mustard sauce - herb salad 30

DAY BOAT SCALLOPS*

pancetta braised kale - potato cream - osetra caviar 24

LIL' BRGS*

waygu beef - special sauce - sesame seed bun 22
add truffles mp / add foie gras 10

HAWAIIAN BIG EYE TUNA TARTARE*

hass avocado - soy honey emulsion - taro chips 23

CRAB TORTELLINI

cherry tomatoes - pecorino crema - garlic 25

SHELLFISH PLATTERS

OYSTERS* / SHRIMP / ALASKAN RED KING CRAB / CEVICHE*

cocktail sauce - mignonette - green goddess

44 per person

RAW BAR

OYSTERS ON A HALF SHELL*

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

SHRIMP COCKTAIL

cocktail sauce - lemon 21

ALASKAN RED KING CRAB 32

CEVICHE*

leche de tigre - chili - plantain chips 29

YELLOWTAIL CRUDO*

pomegranate - scotch bonnet - clementine vinaigrette 18

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.*

Prices subject to change.

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 43

SKIRT STEAK 8oz 36

LOIN STRIP 10oz 39

MEDIUM*

FILET 10oz 57

SIRLOIN 16oz 52

BONE-IN FILET 14oz 65

DRY-AGED DELMONICO 14oz 72
boneless ribeye - generous marbling
decadent & tender

BONE-IN RIB STEAK 20oz 57

LARGE*

DRY-AGED BONE-IN STRIP 18oz 69
also known as the NY strip - tender & full-flavored

DRY-AGED PORTERHOUSE 28oz 128
"king of steaks" - combination of NY striploin
& filet mignon

COWBOY RIB CHOP 34oz 95

.....
KOBE SELECTION* mp
.....

TOPPINGS

PEPPERCORN CRUSTED 6 | TRUFFLE BUTTER 12 | FOIE GRAS* 18
JALAPEÑO ONIONS 6 | SHRIMP 6 each | KING CRAB "OSCAR" mp | LOBSTER mp

SAUCES

\$2 each

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

ENTRÉES

FREE RANGE ORGANIC CHICKEN
mustard greens - salsify - truffle onion jus 29

COLORADO LAMB CHOPS*
tomato tarte tatin - Humboldt Fog goat cheese
lamb jus 59

GLAZED BEEF SHORT RIB
jalepeño cheddar grits - roasted pepper relish
crispy shallots - red wine 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

CREAMY YUKON POTATOES 13

PARMESAN TRUFFLE FRIES 14

HARICOT VERT 12

MAC & CHEESE 14

LOBSTER MAC & CHEESE 36

TATER TOTS 12

MUSHROOM POT PIE 14

BROCCOLINI 13

CREAMED SPINACH 13

CREAMED CORN 13

JALAPEÑO CHEDDAR GRITS 13

SAUTÉED SPINACH 12

ASPARAGUS 13

Executive Chef: Stephen Hopcraft

*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.

Prices subject to change.