

Dinner Menu

SEAFOOD PLATTER

FOR TWO* 60
 ½ a maine lobster,
 six chilled shrimp,
 alaskan king crab, three east coast
 oysters, three west coast oysters,
 lobster & crab ceviche

FOR FOUR* 105
 1 ½ lb maine lobster,
 twelve chilled shrimp,
 alaskan king crab, six east coast
 oysters, six west coast oysters,
 lobster & crab ceviche

RAW BAR & SEAFOOD COCKTAILS

jumbo lump crab	18	local snapper tiradito*	15
spicy japanese mayonnaise		aji amarillo & sweet potatoes	
east & west coast oysters*	20	hamachi crudo*	16
six east or six west coast with champagne mignonette & yuzu cocktail sauce		sliced yellowtail with avocado, wasabi ponzu & corn nuts	
lobster & crab ceviche	18	jumbo shrimp	18
kalamansi lime & mint sauce, crispy sweet potato		four poached shrimp with yuzu cocktail sauce	
alaskan king crab	24	yellowfin tuna tartare*	17
spicy japanese mayonnaise		lemon aioli, radish sprouts & cowboy potato chips	

SOUPS & SALADS

lobster bisque	14	caesar salad	13	tomato & mozzarella	15
whipped crème fraîche & chives		crisp romaine with parmesan, croutons & white anchovies		heirloom tomatoes, basil & aged balsamic	
french onion soup	12	chopped salad	13	baby beet salad	14
gruyere & provolone gratinée		crisp romaine, radicchio, frisee, market vegetables, oregano vinaigrette		toasted pistachios, goat cheese & tangerine-sherry vinaigrette	
the wedge*	13				
roquefort dressing, point Reyes blue cheese, Nueske bacon					

APPETIZERS

seared diver scallops*	17	yellowfin tuna & foie gras tacos*	19	american wagyu sliders	16
fava bean tapenade & english pea purée		avocado salad, chipotle aioli & lime citronette		two mini burgers on housemade brioche	
beef tartare*	18			jumbo lump crab cake	20
hand-chopped filet mignon with dijon sauce				herb aioli	

*Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, 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.

05.16.18



1700°

8 oz. filet mignon..... 43	32 oz. prime 40 day dry aged porterhouse for two..... 100
12 oz. filet mignon..... 52	12 oz. american wagyu skirt steak..... 55
12 oz. ny strip au poivre..... 38	8 oz. american wagyu filet mignon..... 65
20 oz. prime 50 day dry aged bone-in ny strip. 65	14 oz. american wagyu ny strip..... 75
22 oz. prime 40 day dry aged bone-in ribeye. 57	colorado lamb chops..... 47
14 oz. prime 40 day dry aged ny strip.... 50	

ENTRÉES

atlantic salmon charred lemon relish & soft herbs.....	32	branzino capers, picholine olives & marcona almonds.....	36	bone-in beef shortrib heirloom tomatoes & basil.....	42
miso black cod maitake mushrooms & baby bok choy.....	39	butter poached lobster out-of-the-shell served with preserved lemon risotto.....	82	roasted chicken swiss chard & horseradish jus.....	29
		halibut crushed tomatoes, red wine vinegar & basil.....	38		

954 CHEESESTEAK

american wagyu ribeye, truffled cheese whiz & foie gras on a fresh baked brioche roll*
served with Laurent-Perrier Brut “La Cuvée” 65

SIDES

cauliflower, preserved lemon aioli 12	grilled broccolini, garlic 11	mushrooms & onions 12	rock shrimp mac & cheese 12
creamed spinach 11	whipped potatoes 11	stuffed hash browns 11	tater tots 12
asparagus 12	truffle potato gratin 12	french fries 11	

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.