Raw Bar & Seafood Cocktails

yellowfin tuna tartare* . . . 24
lemon aïoli, cowboy chip

jumbo shrimp. 24
spicy cocktail sauce

chilled 1.5 lb maine lobster
half 26 | whole 50

king crab 64
spicy mayonnaise

east & west coast oysters* . . 24
six east or west coast,
mignonette & cocktail sauce

jumbo stone crab claw 39
whole grain mustard sauce

Seafood Sampler

king crab, maine lobster,
chilled shrimp, yellowfin
tuna tartare, oysters

FOR TWO* 133

FOR FOUR* 211

Caviar Service

beluga imperial hybrid*
huso huso hybrid sturgeon
250

russian ossetra royal amber*
imported ossetra sturgeon
135

served with traditional accoutrements

Soups & Salads

caesar salad 18
crisp romaine, parmesan,
croutons

chopped salad. 17
crisp romaine, red onion,
frisée, market vegetables,
oregano vinaigrette

french onion soup. 16
gruyère, provolone gratin

roasted baby beets. 19
toasted pistachio, goat cheese

maine lobster bisque 19
whipped crème fraîche

wedge salad 18
applewood smoked bacon,
blue cheese dressing

kale & frisee salad 18
roasted squash, whipped goat
cheese, spiced pecans, apple
cider vinaigrette

Appetizers

american wagyu sliders* 19
two mini burgers, brioche bun

seared sea scallops* 26
celery root purée, fennel, almonds

jumbo lump crab cake 30
dill crème

hamachi crudo* 24
meyer lemon, white soy, radish

hand cut beef tartare*
horseradish crème fraîche, pickled mushrooms
19

954 Cheesesteak

hand cut wagyu, truffle, foie gras, fried onions,
cooper sharp on a freshly baked sesame roll*

served with Laurent Perrier Brut 100

Thanksgiving

roasted heritage turkey breast
turkey leg confit, traditional herb stuffing, roasted brussels sprouts,
mashed potatoes, sherry-glazed sweet potatoes, cranberry sauce 49

Entrées

wild halibut 57
creamed tuscan kale, pommes pailles

atlantic salmon* 49
sweet peas, fava beans, lemon beurre blanc

chilean sea bass 57
yuzu butter, haricots verts

twin lobster tails 86
drawn butter, lemon

rack of lamb* 72
herb encrusted, cipollini onions, sauce perigourdine

Steaks

8 oz. filet mignon* 78
12 oz. filet mignon* 113
18 oz. prime dry aged ribeye* 94
50 oz. prime dry aged tomahawk* 225

14 oz. prime ny strip* 82
20 oz. prime bone in ny strip* 87
28 oz. prime dry aged porterhouse* 134
8 oz. prime ribeye cap* 84

Australian Wagyu

8 oz. filet mignon* senku ranch, queensland, australia 99
18 oz. ribeye* muse ranch, tasmania, australia 145
14 oz. ny strip* muse ranch, tasmania, australia 138

A5 Japanese Wagyu

8 oz. sendai strip* miyagi prefecture, japan 205
6.5 oz. omi filet mignon* shiga prefecture, japan 205
5 oz. authentic kobe strip* hyogo prefecture, japan 200

Steak Enhancements

half maine lobster 26 foie gras 22 jumbo lump crab oscar 24

Sauces & Butters

au poivre 8 red wine 8 béarnaise 8
cowboy butter 8 umami butter 8

Sides

whipped potatoes 13 grilled asparagus 16 french fries 12
creamed spinach 15 seasonal wild mushrooms 16 sherry-glazed sweet potatoes 14
rock shrimp mac & cheese 22 green beans amandine 15 roasted brussels sprouts 18

*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. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. 11.26.26

STEAK954