

*Dinner Menu*

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**SEAFOOD PLATTER**

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**FOR TWO\*** 75

**FOR FOUR\*** 125  
alaskan king crab,  
maine lobster, chilled shrimp,  
oysters, tuna tartar

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**SHELLFISH SAMPLER**

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CREATE YOUR OWN  
SHELLFISH PLATTER\*

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**RAW BAR & SEAFOOD COCKTAILS**

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jumbo shrimp	19	east & west coast oysters*
spicy cocktail sauce		six east or west coast, mignonette & cocktail sauce (half dozen)
crab cocktail		21
alaskan king	28	
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chilled 1.5 lb maine lobster		
half	20	whole 40

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**SOUPS & SALADS**

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maine lobster bisque ...	16	caesar salad .....	13	wedge salad .....	13
whipped crème fraîche		crisp romaine, parmesan, croutons, white anchovies		neuske bacon, blue cheese dressing	
french onion soup .....	15	chopped salad .....	13	local burrata .....	16
gruyère, provolone gratin		crisp romaine, radicchio, frisee, market vegetables, oregano vinaigrette		heirloom tomatoes, arugula pesto, pine nuts	
baby beet salad .....	14				
toasted pistachios, goat cheese					

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**APPETIZERS**

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american wagyu sliders* 16	jumbo lump crab cake.. 20	hand cut beef tartare* .. 18
two mini burgers, brioche bun	dill crème	horseradish crème fraiche, pickled mushrooms
seared sea scallops*..... 20	yellowfin tuna tartare* . 19	
celery root purée, fennel, almonds	lemon aioli, cowboy chip	

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**9 5 4 C H E E S E S T E A K**

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american wagyu, truffled cheese whiz on a fresh baked brioche roll\*  
served with Laurent Perrier Brut 65

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## ENTRÉES

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ora king salmon* ..... 34	rack of lamb* ..... 54
beurre blanc, asparagus	red wine date jus, rosemary
roasted chicken ..... 31	branzino ..... 36
maitake, shallots, foie gras jus	capers, picholine olives, marcona almonds
miso sea bass ..... 39	lobster tagliatelle ..... 36
mushrooms, baby bok choy	parmesan prosciutto essence, lemon

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## STEAKS

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8 oz. filet mignon* ..... 45	20 oz. prime dry aged bone-in ny strip* ... 65
12 oz. filet mignon* ..... 58	22 oz. prime dry aged bone-in ribeye* .... 69
14 oz. prime dry aged ny strip* ..... 54	32 oz. prime dry aged porterhouse for two* 105

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## WAGYU SELECTIONS

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8 oz. filet mignon* snake river farms, usa	75
8 oz. ribeye cap* snake river farms, usa	72
4 oz. a5 strip* miyazaki, japan	85

**ADD ONS** half maine lobster 24 foie gras 20 jumbo lump crab oscar 18

**SAUCES** au poivre, red wine, béarnaise 4

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## SIDES

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whipped potatoes 12	grilled asparagus 12	baked idaho potato 12
creamed spinach 12	mushrooms & shallots 13	tater tots 12
bacon mac & cheese 13	french fries 12	charred broccolini 12

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\*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. 04.30.21

