



ENTRÉES

ora king salmon* 36	branzino 37
champagne sauce, white asparagus	capers, picholine olives, marcona almonds
roasted chicken 35	twin lobster tails 86
maitake, shallots, foie gras jus	drawn butter, lemon
red snapper 38	caviar spaghetti* 48
cioppino broth, ricotta dumpling	kaluga caviar, beurre blanc
rack of lamb* 55	
red wine date jus, rosemary	

STEAKS

8 oz. filet mignon* 51	22 oz. prime dry aged bone-in ribeye* 78
12 oz. filet mignon* 68	32 oz. prime dry aged porterhouse for two* 120
14 oz. prime dry aged ny strip* 66	40 oz. prime cote de boeuf* 140
20 oz. prime dry aged bone-in ny strip* ... 70	

WAGYU SELECTIONS

8 oz. filet mignon* westholme ranch, queensland, australia	85
8 oz. ribeye cap* snake river farms, idaho, usa	75
8oz. sanuki strip* kagawa prefecture	205
8 oz. takamori strip* yamaguchi prefecture	205
5 oz. authentic kobe strip* hyogo prefecture, japan	200
18 oz. ribeye* westholme ranch, queensland, australia	120

ADD ONS half maine lobster 26 foie gras 20 jumbo lump crab oscar 18

SAUCES au poivre, red wine, béarnaise 4

SIDES

whipped potatoes 12	grilled asparagus 12	baked idaho potato 12
creamed spinach 12	mushrooms & shallots 13	truffle potato gratin 16
bacon mac & cheese 14	french fries 12	charred broccolini 12

*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. 09.16.22



Dinner Menu

SEAFOOD PLATTER

FOR TWO* 100

FOR FOUR* 150
alaskan king crab,
maine lobster, chilled shrimp,
oysters, tuna tartare

SHELLFISH SAMPLER

CREATE YOUR OWN
SHELLFISH PLATTER*

RAW BAR & SEAFOOD COCKTAILS

yellowfin tuna tartare* 20
lemon aioli, cowboy chip
.....
jumbo shrimp 21
spicy cocktail sauce
.....

crab cocktail
alaskan king 36
.....

chilled 1.5 lb maine lobster
half 26 | whole 50

east & west coast oysters*
six east or west coast,
mignonette & cocktail sauce
(half dozen) 24

CAVIAR SERVICE

beluga imperial hybrid*
huso huso hybrid sturgeon
250

russian ossetra royal amber*
imported ossetra sturgeon
125

SOUPS & SALADS

maine lobster bisque ... 18
whipped crème fraîche

french onion soup 16
gruyère, provolone gratin

caesar salad 15
crisp romaine, parmesan,
croutons, white anchovies

chopped salad 14
crisp romaine, radicchio,
frisee, market vegetables,
oregano vinaigrette

wedge salad 15
nueske bacon,
blue cheese dressing

local burrata 16
heirloom tomatoes,
arugula pesto, pine nuts

APPETIZERS

american wagyu sliders* . 17
two mini burgers,
brioche bun

seared sea scallops* 20
celery root purée, fennel,
almonds

jumbo lump crab cake .. 22
dill crème

roasted baby beets 18
toasted pistachio, goat
cheese

hand cut beef tartare* .. 19
horseradish crème fraiche,
pickled mushrooms

hamachi crudo* 19
meyer lemon, white soy,
radish

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

american wagyu, truffled cheese whiz on a fresh baked brioche roll*
served with Laurent Perrier Brut 75