
RAW BAR

east or west coast oysters* 21	jumbo shrimp 19
cocktail & mignonette half dozen	cocktail sauce
jumbo lump crab cocktail 18	maine lobster half 20 whole 40
spicy mayonnaise	cocktail sauce
alaskan king crab cocktail 28	create your own shellfish platter* MP
spicy mayonnaise	

SOUPS & SALADS

maine lobster bisque 16	caesar salad 13	wedge salad 13
whipped crème fraîche	crisp romaine, parmesan,	neuske bacon, blue cheese
french onion soup 15	croutons, white anchovies	dressing
gruyère, provolone gratin	greek salad 13	local burrata 16
baby beet salad 14	feta, red wine vinaigrette,	heirloom cherry tomatoes,
toasted pistachios, goat cheese	hearts of romaine	basil vinaigrette

add chicken 5 shrimp 12 hanger steak 12

APPETIZERS

american wagyu sliders* .. 16	jumbo lump crab cake 20	hand cut beef tartare* 18
two mini burgers, brioche bun	dill crème	horseradish crème fraîche,
	yellowfin tuna tartare* 19	pickled mushrooms
	lemon aioli, cowboy chip	

954 CHEESESTEAK

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



ENTRÉES

ora king salmon* 34	miso sea bass 39
beurre blanc, asparagus	mushrooms, baby bok choy
roasted chicken 29	grilled tuna steak* 35
swiss chard, horseradish jus	chanterelle mushroom vinaigrette
branzino 36	gold label burger* 24
capers, picholine olives, marcona almonds	aged cheddar, secret sauce

STEAKS

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

WAGYU SELECTIONS

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

SIDES

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

*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. 10.22.20

