

## Dinner Menu

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### SEAFOOD PLATTER

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FOR TWO\* 75  
 ½ a maine lobster,  
 six chilled shrimp,  
 alaskan king crab, three east coast  
 oysters, three west coast oysters,  
 yellowfin tuna tartare\*

FOR FOUR\* 125  
 1 ½ lb maine lobster,  
 twelve chilled shrimp,  
 alaskan king crab, six east coast  
 oysters, six west coast oysters,  
 yellowfin tuna tartare\*

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### RAW BAR & SEAFOOD COCKTAILS

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jumbo lump crab 18 yellowfin tuna tartare\* 17  
 spicy japanese mayonnaise  
 lemon aioli, radish sprouts,  
 cowboy chips

east & west coast oysters\* 20  
 six east or six west coast jumbo shrimp 18  
 with red wine mignonette, yuzu four poached shrimp,  
 cocktail sauce yuzu cocktail sauce

alaskan king crab 26  
 spicy japanese mayonnaise

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### SOUPS & SALADS

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lobster bisque 14	caesar salad 13	local burrata 16
whipped crème fraîche, chives	crisp romaine, parmesan, croutons, white anchovies	skinned cherry tomatoes, basil seed vinaigrette
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french onion 15	chopped salad 13	baby beet salad 14
gruyere, provolone gratinée	crisp romaine, radicchio,	toasted pistachios, goat cheese, sherry vinaigrette
.....	frisee, market vegetables, oregano vinaigrette	.....
the wedge* 13	.....	.....
roquefort dressing, point Reyes blue cheese, Nueske bacon	.....	.....

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### APPETIZERS

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seared diver scallops* 17	yellowfin tuna & foie gras tacos* 19	american wagyu sliders 16
sauce romesco, shaved fennel, marcona almonds	avocado salad, chipotle aioli, lime citronette	two mini burgers on housemade brioche
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hand cut beef tartare* 18	colossal shrimp 18	jumbo lump crab cake 20
horseradish cream, cornichon, capers	garlic butter	radish salad, dill crème fraîche
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.....	applewood smoked bacon 16	.....
.....	chimichurri	.....

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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.



## 1700°

8 oz. filet mignon.....	45	14 oz. prime 40 day dry aged ny strip ...	50
12 oz. filet mignon.....	52	32 oz. prime 40 day dry aged porterhouse for two .....	100
20 oz. prime 50 day dry aged bone-in ny strip.....	65	12 oz. american wagyu skirt steak .....	55
22 oz. prime 40 day dry aged bone-in ribeye .....	61	8 oz. american wagyu filet mignon.....	65
		14 oz. american wagyu ny strip.....	75

## ENTRÉES

ora king salmon	34	branzino	36	roasted chicken	29
sunchoke purée, cucumber salad		capers, picholine olives, marcona almonds		swiss chard, horseradish jus	
miso broiled sea bass	39	butter poached lobster	82	rack of lamb	46
maitake mushrooms, baby bok choy		out-of-the-shell served with lemon risotto		black olive, preserved lemon, rosemary	
		wild dover sole	62		
		lemon caper brown butter			

## 954 CHEESESTEAK

american wagyu ribeye, truffled cheese whiz & foie gras on a fresh baked brioche roll\*  
served with Moët & Chandon Imperial Brut 65

## SIDES

roasted cauliflower 12	grilled broccolini 11	mushrooms & onions 12	bacon mac & cheese 13
creamed spinach 11	whipped potatoes 11	stuffed hash browns 11	tater tots 12
baked idaho potato 12	truffle potato gratin 12	french fries 11	asparagus 12