



ENTRÉES

ora king salmon* 39	rack of lamb* 55
champagne sauce, roasted salsify	red wine date jus, rosemary
roasted chicken 38	branzino 37
maitake, shallots, foie gras jus	capers, picholine olives, marcona almonds
red snapper 38	twin lobster tails 86
cioppino broth, ricotta dumpling	drawn butter, lemon

STEAKS

8 oz. filet mignon* 53	22 oz. prime dry aged bone-in ribeye* 88
12 oz. filet mignon* 70	32 oz. prime dry aged porterhouse for two* 125
14 oz. prime dry aged ny strip* 68	50 oz. prime tomahawk* 225
20 oz. prime dry aged bone-in ny strip* ... 79	

WAGYU SELECTIONS

5 oz. authentic kobe strip* hyogo prefecture, japan 200

8 oz. filet mignon* westholme ranch, queensland, australia 87

8 oz. ribeye cap* snake river farms, idaho, usa 78

8oz. sanuki strip* kagawa prefecture, japan 215

8 oz. takamori strip* yamaguchi prefecture, japan 205

18 oz. ribeye* westholme ranch, queensland, australia 125

ADD ONS half maine lobster 26 foie gras 20 jumbo lump crab oscar 24

SAUCES au poivre, red wine, béarnaise 6

SIDES

whipped potatoes 12	grilled asparagus 14	baked idaho potato 12
creamed spinach 14	mushrooms & shallots 14	truffle potato gratin 16
bacon mac & cheese 17	french fries 12	charred broccolini 14

*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. 01.18.23

