

*Dinner Menu*

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**RAW BAR & SEAFOOD COCKTAILS**

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yellowfin tuna tartare\* .. 21    crab cocktail..... 49  
lemon aioli, cowboy chip    alaskan king

jumbo shrimp..... 22    east & west coast oysters\* 24  
spicy cocktail sauce    six east or west coast,  
mignonette & cocktail sauce

chilled 1.5 lb maine lobster  
half 26 | whole 50

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**SEAFOOD SAMPLER**

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alaskan king crab,  
maine lobster, chilled shrimp,  
yellowfin tuna tartare, oysters

**FOR TWO\* 125**

**FOR FOUR\* 195**

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**CAVIAR SERVICE**

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beluga imperial hybrid\*    russian ossetra royal amber\*  
huso huso hybrid sturgeon    imported ossetra sturgeon  
250    125

*served with traditional accoutrements*

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**SOUPS & SALADS**

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maine lobster bisque ... 19    caesar salad ..... 16    wedge salad..... 16  
whipped crème fraîche    crisp romaine, parmesan,  
croustons, white anchovies    beeler's bacon,  
blue cheese dressing

french onion soup..... 16    chopped salad..... 15    local burrata ..... 16  
gruyère, provolone gratin    crisp romaine, radicchio,  
frisee, market vegetables,  
oregano vinaigrette    heirloom tomatoes,  
arugula pesto, pine nuts

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**APPETIZERS**

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american wagyu sliders\* . 17    jumbo lump crab cake.. 23    hand cut beef tartare\* .. 19  
two mini burgers,    dill crème    horseradish crème fraiche,  
brioche bun    pickled mushrooms

seared sea scallops\* ..... 23    roasted baby beets..... 18    hamachi crudo\* ..... 19  
celery root purée, fennel,    toasted pistachio, goat    meyer lemon, white soy,  
almonds    cheese    radish

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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 85



## 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	french fries 12
creamed spinach 14	mushrooms & shallots 14	baked idaho potato 12
bacon mac & cheese 17	haricots verts 14	truffle potato gratin 16

\*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. 03.10.23

