
RAW BAR & SEAFOOD COCKTAILS

yellowfin tuna tartare* . 21 lemon aioli, cowboy chip	king crab 49 spicy mayonnaise
jumbo shrimp 22 spicy cocktail sauce	east & west coast oysters* 24 six east or west coast, mignonette & cocktail sauce
jumbo stone claw 38 smoked dijonnaise (*limited quantity)	chilled 1.5 lb maine lobster half 26 whole 50

SEAFOOD SAMPLER

king crab, maine lobster, chilled shrimp, yellowfin tuna tartare, oysters
FOR TWO* 125
FOR FOUR* 195

CAVIAR SERVICE

beluga imperial hybrid* huso huso hybrid sturgeon 250	russian ossetra royal amber* imported ossetra sturgeon 125
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served with traditional accoutrements

SOUPS & SALADS

caesar salad 16 crisp romaine, parmesan, croutons, white anchovies	wedge salad 16 beeler's bacon, blue cheese dressing	maine lobster bisque 19 whipped crème fraîche
chopped salad 15 crisp romaine, red onion, frisee, market vegetables, oregano vinaigrette	roasted baby beets 18 toasted pistachio, goat cheese	french onion soup 16 gruyère, provolone gratin

APPETIZERS

american wagyu sliders* . 19 two mini burgers, brioche bun	jumbo lump crab cake . . . 23 dill crème	hamachi crudo* 19 meyer lemon, white soy, radish
seared sea scallops* 24 celery root purée, fennel, almonds	hand cut beef tartare* . . . 19 horseradish crème fraîche, pickled mushrooms	

954 CHEESESTEAK

hand cut wagyu, black truffle, foie gras, fried onions,
cooper sharp on a freshly baked sesame roll*

served with Laurent Perrier Brut 85



ENTRÉES

red snapper..... 38	roasted chicken 38
cioppino broth, ricotta dumpling	maitake, shallots, foie gras jus
branzino 37	rack of colorado lamb* 72
capers, picholine olives, marcona almonds	red wine date jus, rosemary
ora king salmon* 39	twin lobster tails 86
sweet peas, fava beans, lemon beurre blanc	drawn butter, lemon

STEAKS

8 oz. filet mignon* 56	14 oz. prime dry aged ny strip* 68
12 oz. filet mignon* 76	18 oz. prime dry aged bone-in ny strip* ... 78
18 oz. prime dry aged ribeye* 84	28 oz. prime dry aged porterhouse* 120

50 oz. prime tomahawk*

225

WAGYU SELECTIONS

8 oz. ribeye cap* snake river farms, idaho, usa	78
8 oz. filet mignon* westholme ranch, queensland, australia	87
18 oz. ribeye* westholme ranch, queensland, australia	125
8 oz. takamori strip* yamaguchi prefecture, japan	205
8 oz. sanuki strip* kagawa prefecture, japan	215
5 oz. authentic kobe strip* hyogo prefecture, japan	200

STEAK ENHANCEMENTS

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

SAUCES au poivre, red wine, béarnaise 6

SIDES

whipped potatoes 13	grilled asparagus 14	french fries 12
creamed spinach 15	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. 03.29.24

