

*Dinner Menu*

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**RAW BAR & SEAFOOD COCKTAILS**

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yellowfin tuna tartare\* . 21    king crab . . . . . 49  
lemon aioli, cowboy chip    spicy mayonnaise

jumbo shrimp . . . . . 22    east & west coast oysters\* 24  
spicy cocktail sauce    six east or west coast,  
chilled 1.5 lb maine lobster    mignonette & cocktail sauce  
half 26 | whole 50

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**SEAFOOD SAMPLER**

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

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

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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 fraîche,  
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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**954 CHEESESTEAK**

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american wagyu, truffled cheese whiz on a fresh baked brioche 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* . . . . . 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

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 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. 09.13.23

