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RAW BAR & SEAFOOD COCKTAILS

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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

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

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SOUPS & SALADS

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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	local burrata . . . . . 16 heirloom tomatoes, arugula pesto, pine nuts	french onion soup . . . . . 16 gruyère, provolone gratin

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APPETIZERS

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american wagyu sliders* . 19 two mini burgers, brioche bun	jumbo lump crab cake . . . 23 dill crème	hand cut beef tartare* . . . 19 horseradish crème fraîche, pickled mushrooms
seared sea scallops* . . . . 24 celery root purée, fennel, almonds	roasted baby beets . . . . . 18 toasted pistachio, goat cheese	hamachi crudo* . . . . . 19 meyer lemon, white soy, 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* ..... 56	22 oz. prime dry aged bone-in ribeye* .. 92
12 oz. filet mignon* ..... 76	20 oz. prime dry aged bone-in ny strip* . 79
14 oz. prime dry aged ny strip* ..... 68	32 oz. prime dry aged porterhouse for two* .. 125

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. 11.02.23

