



COCKTAILS

954 SPRITZ 17
*aperol, montenegro,
 giffard crème de pêche,
 lemon, cava*

BLOODY MARY 17
*tito's vodka,
 house mix, celery*

NEGRONI BIANCO 17
*hendricks gin,
 italicus, dolin blanc,
 lemon bitters*

BASQUE PUNCH 17
*tito's, lillet, campari, txakoli
 rose, chinola*

BERRY RYE TAI 17
*milam & greene rye, pierre
 ferrand curaçao, berry infused
 giffard orgeat, lime*

ALOHA OAXACA 17
*ilegal, aperol, lime, pineapple,
 agave, cucumber syrup*

PRESSED JUICE LE CELERY ~ LE CARROT ~ LE GREEN ~ LE BEET

SEAFOOD PLATTER

alaskan king crab,
 maine lobster, chilled shrimp,
 oysters

FOR TWO* 125

FOR FOUR* 195

SHELLFISH SAMPLER

CREATE YOUR OWN
 SHELLFISH PLATTER*

RAW BAR & SEAFOOD COCKTAILS

yellowfin tuna tartare* 21
 lemon aioli, cowboy chip

jumbo shrimp 22
 spicy cocktail sauce

crab cocktail 49
 alaskan king

chilled 1.5 lb maine lobster
 half 26 | whole 50

east & west coast oysters*
 six east or west coast,
 mignonette & cocktail sauce
 (half dozen) 24

CAVIAR SERVICE

beluga imperial hybrid*
 huso huso hybrid sturgeon
 250

russian ossetra royal amber*
 imported ossetra sturgeon
 125

SMALL PLATES

fresh doughnuts..... 12
 key lime curd,
 vanilla chantilly

chopped salad..... 15
 crisp romaine, radicchio,
 frisee, market vegetables,
 oregano vinaigrette

salmon toast* 19
 scallion cream cheese,
 tomato, capers, rye

pastry basket..... 16
 assortment of
 breakfast pastries

caesar salad 16
 crisp romaine, parmesan,
 croutons, white anchovies

charred octopus 21
 yam-miso,
 mango chimi churri

foie gras "parfait"* 19
 foie gras mousse,
 blueberry jam,
 zucchini bread muffins

lobster avocado toast.. 25
 lobster, lemon,
 cucumber, dill

seasonal fruit 12

*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. 11.19.22



BRUNCH FAVORITES

bourbon apple french toast cinnamon, pecan granola	21
lemon-huckleberry pancakes lemon mascarpone, huckleberry maple, sable crumble	21
954 omelet smoked tomato jam, charred corn, cypress grove midnight moon	21
reuben benedict* pastrami, sauerkraut, 1000 island hollandaise	24
classic benedict* nueske canadian bacon, hollandaise	21
classic bacon, egg and cheese croissant, nueske bacon, comte	19
truffle cheeseburger* house blend burger, roasted mushrooms, truffle mornay	28
lobster, shrimp and grits speckle grits, brandy lobster cream, salsa verde	38
steak and eggs* 6oz prime skirt steak, 2 eggs any style	39

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	40 oz. prime cote de boeuf*	145
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	215
8 oz. takamori strip* yamaguchi prefecture	205
18 oz. ribeye* westholme ranch, queensland, australia	125

SAUCES au poivre, red wine, béarnaise 6

SIDES

toast sourdough, seven grain, or rye	4	breakfast potatoes	8
croissant	5	cheesy grits	8
pain au chocolat	6	whipped potatoes	12
nueske bacon	8	grilled asparagus	14
breakfast sausage pork or turkey	6	bacon mac-n-cheese	17
