



## ENTRÉES

ora king salmon* ..... 36	branzino ..... 36
champagne sauce, roasted salsify	capers, picholine olives, marcona almonds
roasted chicken ..... 35	twin lobster tails ..... 86
maitake, shallots, foie gras jus	drawn butter, lemon
red snapper ..... 38	tiger prawn tagliatelle ..... 36
cioppino broth, ricotta dumpling	parmesan prosciutto essence, lemon
rack of lamb* ..... 55	
red wine date jus, rosemary	

## STEAKS

8 oz. filet mignon* ..... 50	20 oz. prime dry aged bone-in ny strip* ... 70
12 oz. filet mignon* ..... 68	22 oz. prime dry aged bone-in ribeye* .... 78
14 oz. prime dry aged ny strip* ..... 66	32 oz. prime dry aged porterhouse for two* 120

## WAGYU SELECTIONS

8 oz. filet mignon* westholme ranch, queensland, australia	85
8 oz. ribeye cap* snake river farms, idaho, usa	75
8 oz. sanuki olive-fed ribeye* kagawa prefecture, japan	195
8 oz. motobu gyū strip* okinawa prefecture, japan	195
5 oz. authentic kobe strip* hyogo prefecture, japan	200
18 oz. ribeye* westholme ranch, queensland, australia	120
takamori "drunken" ribeye* yamaguchi prefecture	205

**ADD ONS** half maine lobster 26 foie gras 20 jumbo lump crab oscar 18

**SAUCES** au poivre, red wine, béarnaise 4

## SIDES

whipped potatoes 12	grilled asparagus 12	baked idaho potato 12
creamed spinach 12	mushrooms & shallots 13	truffle potato gratin 16
bacon mac & cheese 14	french fries 12	charred broccolini 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. 11.17.21



*Dinner Menu*

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**SEAFOOD PLATTER**

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**FOR TWO\*** 100

**FOR FOUR\*** 150  
alaskan king crab,  
maine lobster, chilled shrimp,  
oysters, tuna tartare

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**SHELLFISH SAMPLER**

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CREATE YOUR OWN  
SHELLFISH PLATTER\*

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**RAW BAR & SEAFOOD COCKTAILS**

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yellowfin tuna tartare\* 20  
lemon aioli, cowboy chip  
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jumbo shrimp 21  
spicy cocktail sauce  
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crab cocktail  
alaskan king 36  
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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

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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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**SOUPS & SALADS**

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maine lobster bisque ... 18  
whipped crème fraîche

french onion soup ..... 16  
gruyère, provolone gratin

caesar salad ..... 14  
crisp romaine, parmesan,  
croutons, white anchovies

chopped salad ..... 14  
crisp romaine, radicchio,  
frisee, market vegetables,  
oregano vinaigrette

wedge salad ..... 15  
nueske bacon,  
blue cheese dressing

local burrata ..... 16  
heirloom tomatoes,  
arugula pesto, pine nuts

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**APPETIZERS**

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american wagyu sliders\* 16  
two mini burgers,  
brioche bun

seared sea scallops\* ..... 20  
celery root purée, fennel,  
almonds

jumbo lump crab cake .. 22  
dill crème

roasted baby beets ..... 18  
toasted pistachio, goat  
cheese

hand cut beef tartare\* .. 18  
horseradish crème fraiche,  
pickled mushrooms

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 75