



## Raw Bar

east & west coast oysters* cocktail & mignonette	21
jumbo shrimp cocktail sauce	19
maine lobster half   whole	20   40
jumbo lump crab cocktail spicy mayo	18
alaskan king crab cocktail spicy mayo	26
create your own seafood platter*	

## Appetizers

avocado toast poached eggs, tomato compote	14
yellowfin tuna tartare* lemon aioli, cowboy chips	18
maine lobster bisque whipped crème fraîche	16
french onion soup gruyère & provolone gratinée	15
local burrata cherry tomatoes, basil vinaigrette	16
caesar salad crisp romaine, parmesan, croutons, white anchovies	13
greek salad feta, red wine vinaigrette, hearts of romaine	13
add chicken 5 shrimp 8 hanger steak 12	

## Entrées

grilled chicken sandwich avocado, chipotle aioli	15
gold label burger* aged cheddar, secret sauce	24
ora king salmon* beurre blanc, asparagus	34
miso sea bass mushrooms & bok choy	39
grilled tuna steak* chanterelle mushroom vinaigrette	35

## Sides

croissant	4
pain au chocolat	5
bagel cream cheese or butter	4
toast sourdough, seven grain, or rye	4
seasonal fruit	10

## Breakfast Favorites

eggs served with roasted potatoes & toast. egg whites on request.	
mushroom omelet white cheddar	14
egg white omelet spinach, roasted tomatoes, feta	14
smoked salmon bagel* tomato, onion, capers	15
brioche french toast dulce de leche	14
buttermilk pancakes maple syrup	12
classic eggs benedict* canadian bacon, hollandaise	15
norwegian benedict* smoked salmon, dill	18
jumbo lump crab benedict* avocado, lime	19
steak & eggs* 6 oz. hanger steak	23

## Steaks

8 oz. filet mignon*	45
12 oz. filet mignon*	58
14 oz. ny strip* prime, dry aged	54
20 oz. bone-in ny strip* prime, dry aged	65
22 oz. bone-in ribeye* prime, dry aged	69
32 oz. porterhouse for two* prime, dry aged	105

## Wagyu Selections

8 oz. american wagyu ribeye cap*	72
8 oz. american wagyu filet mignon*	75
4 oz. japanese wagyu a5 strip*	85
saucés bearnaise · au poivre · red wine	4

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness: especially if you have certain medical conditions. 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. 06/21/20

