
RAW BAR & SEAFOOD COCKTAILS

yellowfin tuna tartare* . 21 lemon aioli, cowboy chip	alaskan king crab 49 spicy mayonnaise
jumbo shrimp 22 spicy cocktail sauce	east & west coast oysters* 24 six east or west coast, mignonette & cocktail sauce
chilled 1.5 lb maine lobster half 26 whole 50	

SEAFOOD SAMPLER

alaskan king crab, maine lobster, chilled shrimp, yellowfin tuna tartare, oysters
FOR TWO* 125
FOR FOUR* 195

CAVIAR SERVICE

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

SOUPS & SALADS

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

APPETIZERS

american wagyu sliders* . 17 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* 23 celery root purée, fennel, almonds	roasted baby beets 18 toasted pistachio, goat cheese	hamachi crudo* 19 meyer lemon, white soy, radish

954 CHEESESTEAK

american wagyu, truffled cheese whiz on a fresh baked brioche roll* served with Laurent Perrier Brut 85
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ENTRÉES

ora king salmon* 39	rack of lamb*55
champagne sauce, roasted salsify	red wine date jus, rosemary
roasted chicken 38	branzino 37
maitake, shallots, foie gras jus	capers, picholine olives, marcona almonds
red snapper..... 38	twin lobster tails..... 86
cioppino broth, ricotta dumpling	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. 04.03.23

