

*Dinner Menu*

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**SEAFOOD PLATTER**

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FOR TWO\* 75

FOR FOUR\* 125

alaskan king crab, maine lobster,  
chilled shrimp, oysters

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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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east & west coast  
oysters\*

six east or west coast,  
mignonette & cocktail sauce  
half dozen 21

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crab cocktail

jumbo lump 18

alaskan king 26

yellowfin tuna tartare\* 18  
lemon aioli, radish sprouts,  
cowboy chips

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jumbo shrimp 19  
spicy cocktail sauce

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chilled 1.5 lb maine lobster  
half 20 | whole 40

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**SOUPS & SALADS**

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lobster bisque 16  
whipped crème fraîche

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french onion soup 15  
gruyère, provolone gratin

caesar salad 13  
crisp romaine, parmesan,  
croutons, white anchovies

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the wedge\* 13  
point Reyes blue cheese,  
roquefort, Nueske bacon

baby beet salad 14  
toasted pistachios, goat cheese

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chopped salad 13  
crisp romaine, radicchio,  
frisée, market vegetables,  
oregano vinaigrette

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**APPETIZERS**

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jumbo lump crab cake 20  
radish salad,  
dill crème fraîche

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

seared diver scallops\* 17  
romesco, shaved fennel,  
marcona almonds

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yellowfin tuna &  
foie gras taco\* 19  
avocado salad, chipotle aioli

hand cut beef tartare\* 18  
horseradish cream,  
cornichon & capers

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local burrata 16  
heirloom cherry tomatoes,  
basil vinaigrette

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**954 CHEESESTEAK**

american wagyu, truffled cheese whiz on a fresh baked brioche roll\*  
served with Laurent Perrier Brut 65

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## ENTRÉES

ora king salmon* sunchoke purée, cucumber salad	34	wild dover sole mâche, lemon brown butter sauce	62	branzino capers, picholine olives, marcona almonds	36
3 lb. maine lobster butter poached, preserved lemon risotto	82	roasted chicken swiss chard, horseradish jus	29	miso broiled seabass mushrooms, baby bok choy	39
		rack of lamb* black olive, rosemary	54		

## STEAKS

8 oz. filet mignon* . . . . .	45	22 oz. prime 40 day dry aged bone-in ribeye* . . . . .	69
12 oz. filet mignon* . . . . .	58	14 oz. prime 40 day dry aged ny strip* . . . . .	54
20 oz. prime 50 day dry aged bone-in ny strip* . . . . .	65	32 oz. prime 40 day dry aged porterhouse for two* . . . . .	105

## WAGYU SELECTIONS

8 oz. filet mignon*, snake river farms, usa	75
4 oz. a5 strip*, miyazaki, japan	85

**ADD ONS** lobster tail 24 foie gras 20 lump crab oscar 18

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

## SIDES

creamed spinach 12	whipped potatoes 12	french fries 11
asparagus 12	truffle potato gratin 16	bacon mac & cheese 13
roasted cauliflower 12	mushrooms & shallots 13	baked idaho potato 12
grilled broccolini 12	stuffed hash browns 15	tater tots 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.