



Raw Bar

jumbo shrimp cocktail sauce	19
east or west coast oysters* cocktail & mignonette	21
maine lobster cocktail half whole	20 40
jumbo lump crab cocktail spicy mayo	18
alaskan king crab cocktail spicy mayo	28
shellfish sampler* create your own shellfish platter	

Appetizers

avocado toast poached eggs, tomato compote	14
yellowfin tuna tartare* lemon aioli, cowboy chips	19
jumbo lump crab cake dill crème	20
local burrata cherry tomatoes, basil vinaigrette	16
maine lobster bisque whipped crème fraîche	16
french onion soup gruyère & provolone gratin	15

Salads

caesar salad crisp romaine, parmesan, croutons, white anchovies	13
wedge salad neuske bacon, blue cheese dressing	13
chopped salad crisp romaine, radicchio, frisee, market vegetables, oregano vinaigrette	13
add chicken 5 shrimp 12 hanger steak 12	

Entrees

grilled chicken sandwich avocado, arugula, chipotle aioli	15
gold label burger* aged cheddar, secret sauce	24
miso broiled seabass mushrooms, bok choy	39
ora king salmon* beurre blanc, asparagus	34

Steaks

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

Wagyu Selections

8 oz. american wagyu filet mignon*	75
8 oz. american wagyu ribeye cap*	72
4 oz. japanese wagyu a5 strip*	85

sauces

bearnaise · au poivre · red wine 4

Sides

whipped potatoes 12

creamed spinach 12

grilled asparagus 12

mushrooms & shallots 13

french fries 10

*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. 02.24.21

