



## SEAFOOD PLATTER

FOR TWO\* 85  
 FOR FOUR\* 135  
 alaskan king crab, maine lobster,  
 chilled shrimp, oysters

## SHELLFISH SAMPLER

CREATE YOUR OWN SHELLFISH  
 PLATTER\*

## Appetizers

avocado toast poached eggs, tomato compote 22  
 yellowfin tuna tartare\* lemon aioli, cowboy chips 20  
 jumbo lump crab cake dill crème 20  
 local burrata heirloom tomatoes, arugula pesto, pine nuts 16  
 maine lobster bisque whipped crème fraîche 18  
 french onion soup gruyère & provolone gratin 16

## Salads

caesar salad  
 crisp romaine, parmesan, croutons, white anchovies 14  
 wedge salad Nueske bacon, blue cheese dressing 15  
 chopped salad crisp romaine, radicchio, frisee, market  
 vegetables, oregano vinaigrette 14  
 ADD chicken 5 shrimp 12 hanger steak 12

## Entrée

grilled chicken sandwich avocado, arugula, chipotle aioli 16  
 gold label burger\* aged cheddar, secret sauce 24  
 red snapper cioppino broth, ricotta dumpling 36  
 ora king salmon\* champagne sauce, roasted salsify 34

## RAW BAR & SEAFOOD COCKTAILS

jumbo shrimp 19 chilled 1.5 lb maine lobster  
 spicy cocktail sauce half 26 | whole 50  
 crab cocktail 28 east & west coast oysters 24  
 alaskan king six east or west coast,  
 mignonette & cocktail  
 sauce (half dozen)

## Steaks

8 oz. filet mignon\* 48  
 12 oz. filet mignon\* 64  
 14 oz. prime dry aged ny strip\* 58  
 20 oz. prime dry aged  
 bone-in ny strip\* 70  
 22 oz. prime dry aged  
 bone-in ribeye\* 72  
 32 oz. prime dry aged porterhouse\* 120

## Wagyu Selections

8 oz. australian wagyu filet mignon\* 85  
 8 oz. american wagyu ribeye cap\* 75  
 8 oz. japanese wagyu  
 snow-aged a5 ny strip\* 165  
 5 oz. japanese wagyu  
 authentic kobe strip\* 200  
 18 oz. australian wagyu ribeye\* 120  
 12 oz. american wagyu ny strip\* 105

### SAUCES

bearnaise · au poivre · red wine 4

## Sides

whipped potatoes 12  
 creamed spinach 12  
 grilled asparagus 12  
 mushrooms & shallots 13  
 french fries 10

