From The Sea
Sauteed Maine Diver Scallops, Toasted Garlic Chili Soy, Cilantro 48
Broiled Alaskan King Crab, Sambal Chili Lime Butter 85
Pan Roasted Ora King Salmon Steak, Eggplant Paprikash 45
Whole Baked Stuffed Maine Lobster, Drawn Butter, Lemon 75

*Consuming raw or undercooked foods may increase risk of food borne illness. Especially if you have certain medical conditions

This is a single use menu

Cooked Over Burning Coals & Glowing Embers of Hard White Oak & Mesquite Wood

**USDA PRIME, Illinois Corn Fed, Aged 21 Days**
Rib Eye Steak 85 | 12 oz
Porterhouse (For Two) 155 | 32 oz
Bone In Rib Eye Steak (For Two) 215 | 40 oz

**USDA Certified Angus Beef, Illinois Corn Fed, Aged 21 Days**
Petit Cut Filet Mignon 75 | 8 oz

**USDA PRIME, Nebraska, Corn Fed, Dry Aged 35 Days**
New York Sirloin 71 | 14 oz

**American Wagyu, Snake River Farms Idaho**
Filet Mignon 89 | 6 oz | 30 each additional 2 oz
Rib Eye Steak 85 | 9 oz | 30 each additional 2 oz

**Japanese Pure Breed Wagyu Beef (6 Oz. Minimum)**
Sanuki Olive Fed, Kagawa Prefecture, Rib Eye Steak 150 | 2 oz

More Than Steak
Half Jidori Chicken, Roasted Brussels Sprouts, Smoked Bacon, Natural Jus 39
Double Cut Colorado Lamb Chops, Argentinean Chimichurri 62

From The Market
Hand Cut French Fries with Herbs 10
Yukon Gold Potato Puree, Parsley 10
Sautéed Baby Spinach, Garlic, Olive Oil 12
Creamed Spinach with Fried Organic Egg 12
Cavatappi Pasta ‘Mac & Cheese’, Aged Cheddar 16
Roasted Carrots, Cucumber Tzatziki, Aleppo Pepper Honey 16
Kung Pao Cauliflower, Chilies, Garlic, Scallions, Peanuts 18
Warm Jumbo Green Asparagus, Hollandaise Sauce 18
Wild Field Mushrooms, Shishito Peppers, Mirin, Yuzu 18

Salads & Appetizers
Artisanal Hand Made Bread, Vermont Butter, Rosemary Salt 12
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne Herb Vinaigrette 21
Alaskan King Crab ‘Louis’, Gem Lettuce, Hard Boiled Egg, Cherry Tomatoes, Avocado 31
Japanese Hamachi, Sugar Snap Peas, Pickled Hijiki Seaweed, Spicy Radish, Tangerine Ponzu 29
Keluga Caviar, Smoked Salmon, Toasted Pan de Mie, Traditional Accompaniments 135
Hawaiian Big Eye Tuna ‘Tartare’, Seaweed Salad, Avocado-Wasabi Mousse, Rice Crisp 31
Roasted Bone Marrow, Oxtail Marmalade, Mushroom Duxelle, Parsley Salad, Sourdough Bread 28
Maple Glazed Pork Belly, Apple Puree, Roasted Apples, Watercress 26

**Sauces**
House Made Steak Sauce
Creamy Horseradish
Armagnac & Peppercorn Bearnaise

Add To The Cuts 10
Wild Field Mushrooms, Caramelized Onions
Point Reyes Blue Cheese, Fried Organic Egg

Executive Chef Matthew Hurley