

SMALL PLATES

- Artisanal Bread | vermont butter | rosemary salt 12
- White Asparagus Soup | buttered croutons | cilantro oil 16
- General Tso's Chicken Wings | chilies | garlic | cilantro 22
- Wagyu Sliders | caramelized onions | swiss | truffle aioli 22
- Soy Glazed Beef Skewers | pickled cucumber | scallion 23

FROM THE MARKET

- Tenerelli Farms Peaches | prosciutto | burrata | arugula | aged balsamic 21
- Valdivia Farms Heirloom Tomatoes | summer beans | goat ricotta | mint | micro basil 22
- Butter Lettuce Salad | blue cheese | cherry tomatoes | champagne herb dressing 21

CHILLED SEAFOOD

- Poached Gulf Shrimp | cocktail sauce | lemon 36
- Chilled Maine Lobster | herb remoulade 75
- Ora King Salmon | chili aioli | citrus ponzu | shiso 21
- Spanish Blue Fin Tuna Toro | seaweed salad | avocado mousse 36
- King Crab "Louis" | gem lettuce | egg | cherry tomato 31

OYSTERS

- champagne mignonette
- chefs daily selection
- 24 half dz | 48 full dz

PLATEAU

- chefs daily selection
- half plateau (2-4 ppl) 125
- full plateau (6-8 ppl) 250

CAVIAR

- traditional accompaniments
- Keluga, China 135 oz

FROM THE SEA

- Broiled Alaskan King Crab | sambal chili lime butter | chive 85
- Ora King Salmon | jasmine rice | toasted garlic chili soy 45
- Alaskan Halibut | spring vegetable ragout | garlic herb butter | morel mushrooms 48

NOSE TO TAIL

- Thai Style Seared Beef**
green curry | papaya | cucumber | fragrant herbs 32
- Roasted Bone Marrow**
oxtail | mushroom duxelle | parsley salad 28
- Maple Glazed Pork Belly**
rhubarb | smoked bacon shallot puree | watercress 26
- New York Sirloin**
14 oz USDA Prime | 35 day dry aged | Nebraska 75
- Filet Mignon**
8 oz USDA Prime | 21 day wet aged | Illinois 78
- Rib Eye Steak**
12 oz USDA Prime | 21 day wet aged | Illinois 85
- Filet Mignon**
6 oz American Wagyu | Snake River Farms | Idaho 89 | 30 each additional 2 oz
- Eye of Rib Eye**
9 oz American Wagyu | Snake River Farms | Idaho 85 | 30 each additional 2 oz
- Japanese Wagyu New York**
100 % True Tajima Kobe | Hyogo Prefecture 150 | 2oz - (6oz minimum)

SIDES

- hand cut french fries | herbs 10
- yukon gold potato puree | parsley 10
- creamed spinach | fried organic egg 12
- sauteed baby spinach | garlic | olive oil 12
- cavatappi pasta "mac & cheese" | cheddar 16
- charred snap peas | cherry tomatoes | chermoula 16
- kung pao cauliflower | chilies | scallions | peanuts 18
- wild field mushrooms | shishito peppers | mirin 18
- austrian white asparagus | hollandaise sauce 25

ADD TO THE CUT

- point Reyes blue cheese 8
- fried organic egg 6
- caramelized onions 10
- wild field mushrooms 12

SAUCES 4

- housemade steak
- armagnac green peppercorn
- argentinean chimichurri
- spicy red chimichurri
- red wine bordelaise
- bearnaise
- horseradish cream

MORE THAN STEAK

- Rotisserie Half Jidori Chicken | yukon gold potato puree | morel mushrooms | natural jus 39
- Double Cut Colorado Lamb Chops | argentinean chimichurri 62
- Kurobuta Pork Chop | peach mostarda 58

LARGE FORMAT TO SHARE

- | | | | |
|---|--|---|---|
| Porterhouse Steak
32 oz USDA Prime 155 | Bone In Tomahawk Steak
40 Oz USDA Prime 215 | Whole Roasted Tai Snapper
cherry tomato vinaigrette 90 | Whole Roasted Maine Lobster
rocoto chili sauce 125 |
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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions