

SMALL PLATES

Artisanal Bread | vermont butter | chickpea hummus 12
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

Weiser Farms Baby Beets | goat cheese | baby greens
pistachio | citrus segments 22
Heirloom Apple Salad | shropshire cheddar | frisee
endive | medjool dates | sherry vinegar 24
Butter Lettuce Salad | blue cheese | cherry tomatoes
champagne herb dressing 21
Caesar Salad | gem lettuce | parmesan garlic dressing
tomato crostini 24

FROM THE SEA

Poached Gulf Shrimp | cocktail sauce | lemon 36
Chilled Maine Lobster | herb remoulade 75
Big Eye Tuna Tataki | shaved vegetables | maui onion ponzu* 36
Salmon Sashimi | citrus infused soy | sesame seeds | scallions* 28

OYSTERS

champagne mignonette*
24 half dz | 48 full dz
or
Ponzu Sauce, Uni, Caviar*
36 half dz | 72 full dz

PLATEAU

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

CAVIAR

traditional accompaniments*
Kaluga | Russia 135 - 1 oz
Osetra | Israel 155 - 1 oz

NOSE TO TAIL

APPETIZERS

Wagyu Beef Sashimi

arugula | cucumber | spicy radish | tosa vinaigrette*
32

Prime Beef Carpaccio

truffle hollandaise | celery hearts | white truffles*
65

Maple Glazed Pork Belly

cherry mostarda | pumpkin seeds | watercress
26

ENTREES

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

14 oz USDA Prime | 21 day wet aged | Illinois*
85

Bone In New York Sirloin

19 oz USDA Prime | 21 day wet aged | Illinois*
88

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*
88 | 30 each additional 2 oz

Japanese Wagyu New York

6 oz Chateau Euna | Private Reserve
Hokkaido, Prefecture
375 | 125 each additional 2 oz

SURF & TURF

Ora King Salmon | jasmine rice | toasted garlic chili soy 45
Whole Mediterranean Loup De Mer | salsa verde 48
Half Jidori Chicken | yukon gold potato puree
chanterelle mushrooms | natural jus 39
Colorado Lamb Chops | argentinean chimichurri* 65
Hokkaido Beef Burger | toasted brioche bun | onion
cheddar cheese | french fries* 55

SIDES

hand cut french fries | herbs 10
yukon gold potato puree | parsley 10
creamed spinach | fried organic egg* 13
sauteed baby spinach | garlic | olive oil 13
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
baby squash | sundried tomato bagna cauda | basil 16

ADD TO THE CUT

point Reyes blue cheese 8
fried organic egg* 6
caramelized onions 10
wild field mushrooms 12
shaved alba white truffles 75

SAUCES 4

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

LARGE FORMAT TO SHARE

Porterhouse Steak
32 oz USDA Prime*

175

Bone In Tomahawk Steak
40 oz USDA Prime*

225

Bone In Tomahawk Steak
45 oz American Wagyu*

315

Whole Roasted Maine Lobster
3 lb | rocoto chili sauce

125

* 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