

## Shellfish

Shellfish Platter\* 2—ppl 89.<sup>95</sup> 4—ppl 165.<sup>95</sup>  
tiger prawns, king crab, oysters, clams, lobster,  
seasonal shellfish served with:  
champagne mignonette,  
citrus soy sauce, cocktail sauce

Half Maine Lobster 26.<sup>95</sup>

Half lb. Alaskan King Crab 49.<sup>95</sup>

Shrimp Cocktail 27.<sup>95</sup>  
cucumber gelée, tomato gelée, puffed rice, fresno chile

Half Dozen Oysters\* 23.<sup>95</sup>  
east and west coast selection from the chef

## Caviar

red onion, egg, chive, crème fraîche, blini

Osetra\* 225.<sup>95</sup>

## Soup/Salads

British Style Onion Soup 17.<sup>95</sup>  
caramelized onion broth, gruyere, welsh rarebit

Caesar Salad\* 18.<sup>95</sup>  
parmesan cheese, garlic croutons, scotch egg\*

## Appetizers

Hamachi Crudo\* 24.<sup>95</sup>  
pickled mushrooms, puffed rice, miso vinaigrette,  
lime aioli

Smoked Beef Tartare\* 24.<sup>95</sup>  
truffle egg emulsion, coriander vinaigrette,  
manchego, yukon gold potato chips

American Wagyu Sliders\* 21.<sup>95</sup>  
demi-glace, onion jam, white cheddar sauce,  
spiced" jo jo" potato, pickle (extra slider 9)

Seared Hudson Valley Foie Gras\* 27.<sup>95</sup>  
pain perdue, smoked almond granola, pickled apple,  
cider reduction

*Saffron Risotto\** 54.<sup>95</sup>  
seared diver scallops, tomato relish, ricotta  
salata, crispy prosciutto

*Pork Belly\** 21.<sup>95</sup>  
piquillo puree, creamy polenta,  
jingle bell pepper Jardiniere, shallot marmalade,  
smoked butter pork jus

## Sauces 7.<sup>95</sup>

House Made Steak Sauce  
Béarnaise\*  
Peppercorn  
Chimichurri

## Japanese A5

Triple Seared Japanese A5\*  
40.<sup>95</sup> per ounce  
3oz minimum

## American Wagyu

beef marbling score of 9 or higher

8oz American Wagyu Skirt\* 54.<sup>95</sup>  
8oz American Wagyu Rib Cap\* 85.<sup>95</sup>  
8oz American Wagyu Filet\* 85.<sup>95</sup>

## Prime Beef

dry aged for a minimum of 28 days

10oz Filet\* 79.<sup>95</sup>  
18oz Bone-in New York\* 69.<sup>95</sup>  
24oz Bone-in Rib Eye\* 76.<sup>95</sup>  
34oz Porterhouse\* 125.<sup>95</sup>  
38oz Royal Long-Bone Chop\* 125.<sup>95</sup>

## Signature

Roasted Beef Wellington\* 59.<sup>95</sup>  
served medium rare & garnished with glazed root  
vegetables,  
potato purée, red wine demi-glace

Jidori Chicken Breast 38.<sup>95</sup>  
confit marble potatoes, pave thigh meat, braised baby  
leeks, crispy chicken skin, chicken jus beurre monte

## Fish

Pacific Salmon\* 45.<sup>95</sup>

## Chops

Rack of Lamb\* 58.<sup>95</sup>  
butternut squash, salsify, trumpet mushrooms,  
mint gremolata, honey balsamic glaze

## Steak Accompaniments

Pan Seared Foie Gras\* 20.<sup>95</sup>  
Butter Poached Lobster Tail\* 38.<sup>95</sup>  
Alaskan King Crab Legs 49.<sup>95</sup>

## Sides 14.<sup>95</sup>

Potato Purée  
yukon gold potato, crème fraîche

Mushrooms  
shiitake mushrooms, soy glaze, fried garlic,  
scallions

Broccolini   
roasted grapes, tofu bacon, purple cauliflower

Mac & Cheese  
gruyere, white cheddar, parmesan, emmental,  
gouda, ham & pea gratin

French Fries  
Truffle salt, black truffle, whole grain mustard aioli

 Vegan

*\*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies*