

SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL*

LITTLE NECK CLAMS*

SHRIMP COCKTAIL

HALF MAINE LOBSTER

SHELLFISH PLATTER*

oysters & clams on the half shell
half maine lobster, shrimp cocktail
trio of sauces

CAVIAR

by Petrossian of Paris

1 oz. royal daurenki | 1 oz. imperial ossetra

CAVIAR SERVICE

cast-iron buttermilk pancake
traditional garnishes

LOBSTER "ROLL"

warm beignet

CAVIAR "TWINKIEE"

yuzu crème fraîche

STONE CRAB CLAW

A seasonal delicacy from October through May, fresh stone crabs are found in the warm waters off the coast of Florida. Ask your server for today's available sizes and market price to experience the finest stone crabs in the world!

**Limited availability*

BLACK TRUFFLE BREAD

maldon sea salt

SALADS & SOUP

FRESH HEARTS OF PALM SALAD

butter lettuce, Florida grapefruit, avocado
poppy seed, dijon vinaigrette

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing
vacche rosse parmesan

THE 'WEDGE'

bacon, egg, red onion, tomato
Point Reyes blue cheese, buttermilk dressing

ASPARAGUS & AVOCADO SALAD

kaluga caviar, buttermilk
basil-scallion oil

ONION SOUP GRATIN

caramelized onions
trio of cheeses, garlic baguette

APPETIZERS

MICHAEL MINA'S TUNA TARTARE*

quail egg, pine nut, mint, Asian pear
habanero-sesame oil

FRESH MAHI MAHI CEVICHE *

smoked corn foam,
green plantain chips

BACON-WRAPPED SCALLOPS*

bing cherry, turnip, marcona almond
madiera emulsion

BOURBON STEAK A5 WAGYU TARTARE*

celery root, fresh wasabi
crispy potato pavé

GOLDEN BEET "RAVIOLIS"

stracciatella cheese, basil pistachio
pomegranate, yuzu vinaigrette

TROLLEY TREAT

BLACK TRUFFLE AGNOLOTTI

burrata cheese filling, truffle butter

FROM THE WOOD-FIRE GRILL

BLACK ANGUS

8oz CENTER-CUT FILET MIGNON*

12oz NY STRIP*

16oz DELMONICO RIBEYE*

22oz 50 DAY DRY-AGED BONE-IN RIBEYE*

WAGYU

6oz SENKU FARMS FILET MIGNON*

10oz SENKU FARMS SKIRT STEAK*

8oz STONE AXE NEW YORK STRIP*

JAPANESE WAGYU

SERVED IN 4 OZ PORTIONS

A5 NY STRIP KAGOSHIMA*

A5 RIBEYE MITSUBUSHI*

A5 HOKKAIDO SNOW BEEF*

ACCOMPANIMENTS

BÉARNAISE
BOURBON STEAK SAUCE
CHIMICHURRI

DIVER SCALLOPS
GRILLED GULF SHRIMP
HALF MAINE LOBSTER

BLACK TRUFFLE BUTTER
BLUE CHEESE & CRISPY ONION
BLACK PEPPERCORN CRUST

BOURBON STEAK CLASSIC

MAINE LOBSTER POT PIE
market vegetables, russet potatoes
black truffle, lobster-brandly cream

BOURBON FLAMED WAGYU TOMAHAWK
hay smoked & salt-baked, potato crusted fondant potatoes
red wine demi glace

FISH

BIG EYE TUNA AU POIVRE*
morel mushrooms, wilted spinach
peppercorn sauce

ROASTED CHILEAN SEABASS*
olive gremolata, sunchokes
tomato confit, basil emulsion

FARM & FLOCK

BOURBON BRAISED SHORT RIB*
shallot jam, whipped celery root
roasted bone marrow

ROASTED WHOLE CHICKEN for two
espelette butter
caramelized onion chicken jus

SIDES

GOCHUJANG PORK BELLY FRIED RICE

TRUFFLE MAC & CHEESE GRATINÉE

BAKED POTATO, ALL THE FIXINS

WHIPPED POTATOES, ECHIRÉ BUTTER

CREAMED SPINACH, CRISPY SHALLOTS

ROASTED MUSHROOMS, GARLIC-HERB BUTTER

FRIED BRUSSELS SPROUTS, HONEY MUSTARD

CHARRED BROCCOLINI, PRESERVED LEMON

SPINACH SOUFFLÉ
bacon-parmesan cream

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.
*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.
For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed in its entirety to the servers.