

SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL* 21

SHRIMP COCKTAIL* 21

HALF MAINE LOBSTER* 38

1/4LB ALASKAN KING CRAB* 48

SHELLFISH PLATTER* 135

oysters on the half shell
half Maine lobster, Alaskan king crab
shrimp cocktail
trio of sauces

CAVIAR

by Petrossian of Paris

1 oz. royal daurenki 145 | 1 oz. imperial ossetra 195

CAVIAR SERVICE

buttermilk pancake, traditional garnishes

LOBSTER "ROLL"* 38

warm beignet

CAVIAR "TWINKIEE" 45

yuzu crème fraîche

BLACK TRUFFLE BREAD 9

maldon sea salt

SALADS & SOUP

FRESH HEARTS OF PALM SALAD 17

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

PETITE ROMAINE CAESAR 17

garlic streusel, creamy caper dressing
vacche rosse parmesan

THE 'WEDGE' 18

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

ASPARAGUS & AVOCADO SALAD 19

daurenki caviar, buttermilk
scallion oil

ONION SOUP GRATIN 18

caramelized onions
trio of cheeses, garlic baguette

APPETIZERS

MICHAEL MINA'S TUNA TARTARE* 32

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

FRESH MAHI MAHI CEVICHE* 21

smoked corn espuma
green plantain chips

BACON-WRAPPED SCALLOPS* 29

cherry, turnip, marcona almond
madeira emulsion

BOURBON STEAK A5 WAGYU TARTARE* 48

celery root, fresh wasabi
crispy potato pavé

GOLDEN BEET "RAVIOLIS" 23

stracciatella cheese, basil, pistachio
pomegranate, yuzu vinaigrette

TRUFFLE TREAT

BLACK TRUFFLE AGNOLOTTI

burrata cheese filling, white truffle butter
45

FROM THE WOOD-FIRE GRILL

BLACK ANGUS

8oz CENTER-CUT FILET MIGNON* 57

12oz NY STRIP* 64

16oz DELMONICO RIBEYE* 74

22oz BONE-IN RIBEYE* 105

WAGYU

6oz SENKU FARMS FILET MIGNON* 65

10oz SENKU FARMS SKIRT STEAK* 52

8oz STONE AXE NY STRIP* 105

JAPANESE WAGYU

served in 4oz portions

A5 NY STRIP KAGOSHIMA* 34 per oz

A5 RIBEYE MITSUBOSHI* 52 per oz

A5 HOKKAIDO SNOW BEEF* 75 per oz

FROM THE SEA

VERLASSO SALMON* 46

ACCOMPANIMENTS

BLACK TRUFFLE BUTTER 6

ALASKAN KING CRAB & BÉARNAISE 28

GRILLED GULF SHRIMP* 17

BLUE CHEESE & CRISPY ONION 12

DIVER SCALLOPS* 21

HALF MAINE LOBSTER* 38

SAUCES

BÉARNAISE

BOURBON STEAK SAUCE

CHIMICHURRI

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE 98

market vegetables, russet potatoes
black truffle, lobster-brandy cream

36oz HAY-SMOKED WAGYU TOMAHAWK* 275

fondant potatoes

FISH

BIG EYE TUNA AU POIVRE* 52

morel mushrooms, wilted spinach
peppercorn sauce

ROASTED CHILEAN SEABASS* 56

olive gremolata, asparagus
tomato confit, basil emulsion

FARM & FLOCK

RED WINE BRAISED SHORT RIB* 52

shallot jam, whipped celery root
roasted bone marrow

WHOLE ROASTED CHICKEN for two 95

espelette butter, potato dauphinoise
caramelized onion chicken jus

SIDES

PORK BELLY FRIED RICE, GOCHUJANG 12 CREAMED SPINACH, CRISPY SHALLOTS 12

MAC & CHEESE, BLACK TRUFFLE 16 ROASTED MUSHROOMS, GARLIC-HERB BUTTER 12

BAKED POTATO, ALL THE FIXINS 13 FRIED BRUSSELS SPROUTS, HONEY MUSTARD 13

WHIPPED POTATOES, ECHIRÉ BUTTER 12 CHARRED BROCCOLINI, PRESERVED LEMON 13

EXECUTIVE CHEF PABLO VALENCIA

*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.