

## SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL\* 21

SHRIMP COCKTAIL\* 21

HALF MAINE LOBSTER\* 38

SHELLFISH PLATTER\* 115

4 oysters on the half shell  
whole Maine lobster  
4 shrimp cocktail  
selection of sauces

## CAVIAR

CAVIAR SERVICE

sustainably harvested by 'The Only' in Italy  
1 oz. white sturgeon 160 / 1 oz. ossetra 210  
scallion buttermilk pancake, traditional garnishes

LOBSTER "ROLL"\* 28

warm beignet

CAVIAR "TWINKIEE" 42

yuzu crème fraîche

BLACK TRUFFLE BREAD 13

maldon sea salt

## SALADS & SOUP

PETITE ROMAINE CAESAR 18

garlic streusel, creamy caper dressing  
vacche rosse parmesan

THE 'WEDGE' 19

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

ORCHARD APPLE 16

radicchio, endive  
aged white cheddar, pecan, maple

BUTTERNUT SQUASH BISQUE 19

brown butter, hazelnut  
sage, granny smith apple

## APPETIZERS

MICHAEL MINA'S TUNA TARTARE\* 32

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

HAMACHI CRUDO\* 28

passion fruit leche de tigre  
sweet potato puree, corn crumble

"INSTANT" BACON 24

duroc pork belly, shredded brussels  
tempura oyster

WAGYU STEAK TARTARE\* 26

quail egg, chives, parsley  
fried shallots

## A5 WAGYU HOT STONE

2oz KAGOSHIMA NY STRIP\*

yuzu kosho, ponzu  
64

FROM THE WOOD-FIRE GRILL

BLACK ANGUS

8oz CENTER-CUT FILET MIGNON\* 61

12oz NY STRIP\* 64

16oz DELMONICO RIBEYE\* 78

22oz BONE-IN RIBEYE\* 105

AUSTRALIAN WAGYU

6oz SENKU FARMS FILET MIGNON\* 67

10oz SENKU FARMS SKIRT STEAK\* 54

THE BOARD\*

8oz CENTER-CUT FILET, 12oz NY STRIP

16oz DELMONICO RIBEYE  
potato puree, crispy brussel sprouts  
215

A5 JAPANESE WAGYU

served in 4oz portions

A5 NY STRIP KAGOSHIMA\* 32 per oz

A5 RIBEYE MITSUBOSHI\* 48 per oz

A5 HOKKAIDO SNOW BEEF\* 68 per oz

WAGYU TASTING TRIO

4oz OF EACH JAPANESE WAGYU\* 570  
yuzu kosho, ponzu

FROM THE SEA

VERLASSO SALMON\* 46  
orange glazed fennel, tomato confit, lemon espuma

ACCOMPANIMENTS

BLACK TRUFFLE BUTTER 6

MAINE LOBSTER & BÉARNAISE 26

GRILLED GULF SHRIMP\* 17

BLUE CHEESE & CRISPY ONION 12

SEARED DIVER SCALLOPS\* 21

HALF MAINE LOBSTER\* 38

SAUCES

BÉARNAISE

BOURBON STEAK SAUCE

CHIMICHURRI

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE 94  
market vegetables  
black truffle, lobster-brandly cream

36oz HAY-SMOKED WAGYU TOMAHAWK\* 275  
fondant potatoes, flambéed bourbon-rosemary butter

FISH

BIG EYE TUNA AU POIVRE\* 52  
morel mushrooms, wilted spinach  
peppercorn sauce

MISO-BROILED SEABASS\* 56  
maitake mushroom, shishito pepper  
ginger dashi

FARM & FLOCK

PASTRAMI SPICED SHORT RIB\* 56  
horseradish potato puree  
tomato hollandaise

PORCINI ROASTED BRICK CHICKEN\* 46  
butternut squash puree, haricot verts  
muscatel chicken jus

SIDES

PORK BELLY FRIED RICE, GOCHUJANG 16 CREAMED SPINACH, FRIED SHALLOTS 15

MAC & CHEESE, BLACK TRUFFLE 18 TRIO OF MUSHROOMS, MIRIN GLAZE 15

BAKED POTATO, ALL THE FIXINS 13 CRISPY BRUSSELS SPROUTS, HONEY MUSTARD 16

POTATO PURÉE, LOTS OF BUTTER 13 WOOD-FIRED BROCCOLI, CHEDDAR MORNAY 14

\*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.