

SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL* 21

HALF POUND ALASKAN KING CRAB* 98

SHRIMP COCKTAIL* 21

HALF MAINE LOBSTER* 47

SHELLFISH GRAND PLATEAU* 135

4 oysters on the half shell
¼ pound alaskan king crab
half Maine lobster
4 shrimp cocktail
selection of sauces

CAVIAR

PETROSSIAN MINA RESERVE CAVIAR
imperial caviar, hand selected for Chef Michael Mina

1 oz daurenki 175 | 1 oz baika 200
1 oz ossetra 230 | tasting trio 580
scallion buttermilk pancake, traditional garnishes

CAVIAR "TWINKIEE" 42
yuzu crème fraîche

"LOBSTER ROLL"* 32
warm beignet

PAN ROASTED BONE MARROW 32

short rib, tomato jam, grilled pita

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

BURRATA AND TOMATOES 23
basil stuffed burrata, pita croutons,
balsamic reduction

ROASTED CORN SOUP 24
blue crab, cilantro oil

APPETIZERS

MICHAEL MINA'S TUNA TARTARE* 32
quail egg, pine nuts, mint, asian pear
habanero-sesame oil

GNOCCHI CACCIO PEPE 26
parmigiano reggiano, sauteed
mushrooms

BLUE CRAB CAKE 28
yuzu tartare sauce, herb salad
ramp oil

WAGYU STEAK TARTARE* 26
quail egg, chives, parsley
fried shallots

BLACK TRUFFLE BREAD 13
maldon sea salt

A5 WAGYU HOT STONE

2 oz. KAGOSHIMA NY STRIP*

yuzu kosho, ponzu

64

A 20% operations charge is added to all food and beverage for parties of 6 or more. This charge supports team compensation and operating costs and is not a gratuity. Any additional gratuity is at your discretion.

**Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne 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.*

FROM THE WOOD-FIRE GRILL

BLACK ANGUS

8oz CENTER-CUT FILET MIGNON* 61
12 oz NY STRIP* 64
16oz DELMONICO RIBEYE* 82
22oz BONE-IN RIBEYE* 105

AUSTRALIAN WAGYU

6oz SENKU FARMS FILET MIGNON* 72
10oz SENKU FARMS SKIRT STEAK* 67
8oz 2GR NY STRIP* 115

THE BUTCHER’S BOARD*

8oz CENTER-CUT FILET
8oz 2GR WAGYU EYE OF RIB
12oz NY STRIP, BONE MARROW 285
potato puree, crispy brussel sprouts

FROM THE SEA

served with shaved fennel, grilled lemon
VERLASSO SALMON* 46
PAN SEARED DIVER SCALLOPS *48

A5 JAPANESE WAGYU

served in 4oz portions
A5 NY STRIP KAGOSHIMA* 128
A5 OLIVE RIB CAP* 152
A5 RIBEYE MITSUBOSHI* 192
A5 HOKKAIDO SNOW BEEF* 272

WAGYU TASTING TRIO

4oz OF JAPANESE WAGYU* 570
yuzu kosho, ponzu
choose three

ACCOMPANIMENTS

BLACK TRUFFLE BUTTER 10 SEARED FOIE GRAS 28 GRILLED GULF SHRIMP* 17
BONE MARROW 15 SEARED DIVER SCALLOPS* 24 HALF MAINE LOBSTER* 47

SAUCES

3 EACH, OR 3 FOR 7

BÉARNAISE BOURBON STEAK SAUCE CHIMICHURRI AU POIVRE
RED WINE HORSERADISH CREAM

BOURBON STEAK CLASSICS

MAINE LOBSTER POT PIE 98
spring market vegetables, black truffle, lobster-brandly cream

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

SIGNATURE DISHES

CRISPY CHICKEN CORDON BLUE* 54 MISO-BROILED SEABASS* 56
speck, gruyere, fava beans,
english peas maitake mushroom, bok choy,
snap peas, ginger dashi

SIDES

PORK BELLY FRIED RICE, GOCHUJANG 16 CRISPY BRUSSELS SPROUTS, HONEY MUSTARD 16
MAC & CHEESE, BLACK TRUFFLE 18 JALAPENO CREAMED CORN, CILANTRO 16
BAKED POTATO, ALL THE FIXINS 13 CREAMED SPINACH, FRIED SHALLOTS 15
POTATO PURÉE, LOTS OF BUTTER 13 TRIO OF MUSHROOMS, MIRIN GLAZE 17

EXECUTIVE CHEF

MARIO BEABRAUT

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