SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL* 23

HALF POUND ALASKAN KING CRAB* 98

SHRIMP COCKTAIL* 24

HALF MAINE LOBSTER* 47

SHELLFISH GRAND PLATEAU* 185
4 oysters on the half shell
half 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 250
1 oz ossetra 300 | tasting trio 690
scallion buttermilk pancake, traditional garnishes

CAVIAR "TWINKIEE" 42
yuzu crème fraîche

"LOBSTER ROLL"* 28
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

ORCHARD APPLE SALAD 19
chicories, aged white cheddar, pecans
maple bourbon vinaigrette

ONION SOUP GRATIN 18
3 cheese pop over, caramelized
onions, chives

APPETIZERS

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

GNOCCHI CACCIO PEPE 32
parmigiano reggiano, sauteed
mushrooms

SOUTHERN-STYLE CRAB CAKE 24
old bay crumbs, lobster gumbo sauce

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* 62
12 oz NY STRIP* 66
16oz DELMONICO RIBEYE* 82
22oz BONE-IN RIBEYE* 105

AUSTRALIAN WAGYU

6oz KING RIVER FARMS FILET MIGNON* 72
10oz KING RIVER FARMS SKIRT STEAK* 67
12oz DENVER STEAK* 98
8oz L'GROW FARMS WAGYU EYE OF RIB 124

THE BUTCHER'S BOARD*

8oz CENTER-CUT FILET
14oz L'GROW FARMS NY STRIP*
16oz DELMONICO RIBEYE
BONE MARROW 342
potato puree, crispy brussel sprouts

FROM THE SEA

served with shaved fennel, grilled lemon

VERLASSO SALMON* 46
PAN SEARED DIVER SCALLOPS *58

A5 JAPANESE WAGYU

served in 4oz portions

A5 MITSUBOSHI EYE OF RIB* 192
A5 NY STRIP KAGOSHIMA* 128
A5 OLIVE RIB CAP* 152
A5 OMI EYE OF RIB* 265
A5 HOKKAIDO SNOW BEEF* 272

WAGYU TASTING TRIO

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

ACCOMPANIMENTS

BLACK TRUFFLE BUTTER 10
BONE MARROW 15

BLUE CHEESE CRUST 8
SEARED DIVER SCALLOPS* 32

GRILLED GULF SHRIMP* 18
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-brandy cream

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

SIGNATURE DISHES

FREE-RANGE BRICK CHICKEN* 44
sweet and spicy peppers,
chili, oregano

MISO-BROILED SEABASS* 56
maitake mushroom, bok choy,
edamame, ginger dashi

SIDES

PORK BELLY FRIED RICE, GOCHUJANG 16
TRUFFLE MAC, MUSHROOM DUXELLES 24
BAKED POTATO, ALL THE FIXINS 14
POTATO PURÉE, LOTS OF BUTTER 15
CRISPY BRUSSELS SPROUTS, HONEY MUSTARD 16
CAULIFLOWER GRATIN, WHITE CHEDDAR 22
CREAMED SPINACH, FRIED SHALLOTS 15
ROASTED MUSHROOMS, SHERRY VINAIGRETTE 22

EXECUTIVE CHEF

MARIO BEABRAUT

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