

STARTERS

- HALF DOZEN OYSTERS** WEST COAST OYSTERS, HORSERADISH, CHAMPAGNE MIGNONETTE 29
- JUMBO SHRIMP COCKTAIL** HALF DOZEN, HOUSE-MADE COCKTAIL SAUCE, LEMON 25
- CALAMARI** CRISPY STRIPS OF CALAMARI STEAKS, COCKTAIL SAUCE, REMOULADE, CHIPOTLE AIOLI, CHARRED LEMON 20
- NEW ENGLAND CLAM CHOWDER** BACON LARDON, CHIVES 13 / ADD FRIES & CHEESE 5
- CLASSIC FRENCH ONION SOUP** BROILED SWISS CHEESE, FRESH CHIVES, CROSTINI 12
- GOTLET LOLLIPOP CHICKEN** CRISPY FRENCHED DRUMETTE, SWEET CHILI PEPPER GLAZE 15
- BEEF CARPACCIO** 3 OZ. FINELY SLICED SALT-CURED WAGYU, SHALLOT BRUNOISE, CHIVES, GUERO CHILI, SHAVED TRUFFLE, SALT-CURED EGG YOLK 39
- A5 WAGYU STROGANOFF** PORCINI SPAETZLE, MOREL AND CHANTERELLE MUSHROOMS, DEMI-GLACE, SOUR CREAM, CORNICHONS 35
- CHARCUTERIE BOARD** CHEF'S SELECTION OF ARTISANAL CHEESES, CURED MEATS, AND ACCOUTERMENTS 25
- PETIT SEAFOOD TOWER** 1 LB HALF LOBSTER, ALASKAN KING CRAB LEGS, SNOW CRAB LEGS, JUMBO SHRIMP, OYSTERS 99
- GRAND SEAFOOD TOWER** 1 LB HALF LOBSTER, ALASKAN KING CRAB LEGS, SNOW CRAB LEGS, JUMBO SHRIMP, OYSTERS, GRILLED OCTOPUS 199



SALADS

- WEDGE** BABY ICEBERG, GORGONZOLA, BACON, RED ONION, CHERRY TOMATO, ENGLISH CUCUMBER, HERB BUTTERMILK DRESSING 15
- LOCAL GREENS** MIXED GREENS, ENGLISH CUCUMBER, CHERRY TOMATO, SHREDDED CARROT, WATERMELON RADISH, BALSAMIC VINAIGRETTE 12
- CHARRED VEGETABLE SALAD** BABY ARUGULA, FRISÉE, CHARRED BUTTERNUT SQUASH, SWEET POTATO, ROASTED ONION PETALS, FETA CHEESE, SPICY CASHEWS, HERB VINAIGRETTE 15
- CLASSIC CAESAR (served table side)** PETITE ROMAINE HEART, SHAVED PARMESAN REGGIANO, HERB-GARLIC CROSTINI, WHITE ANCHOVY GARNISH 15
- CRAB CAKE SALAD** BABY ARUGULA, SHAVED FENNEL, CARROTS, FRENCH RADISH, POMEGRANATE SEEDS, CRISPY PROSCIUTTO, POMEGRANATE MOLASSES, FRESH DILL, PEAR VINAIGRETTE 25

ENTRÉES

FROM THE LAND

- BONE-IN WAGYU SHORT RIB** GARLIC WHIPPED MASH POTATOES, SWISS CHARD, SHERRY CARMELIZED CIPOLLINI ONIONS AND SHALLOTS 78
- WAGYU BOLOGNESE (vegan option available)** GROUND WAGYU BEEF, HOUSE-MADE BOLOGNESE, MICRO BASIL, CILANTRO OIL, SHAVED PARMESAN 35
- CREAMY ARTICHOKE CHICKEN** HALF CHICKEN, ARTICHOKE, GARLIC WHIPPED POTATOES, YELLOW PATTY PANS, CHARRED CIPOLLINI ONION 35
- KUROBUTA PORK CHOP** CHAYOTE AND POTATO HASH, MOLE SAUCE, FRIED JALAPEÑO 35
- 12 OZ. COLORADO LAMB CHOPS** 12 OZ. LAMB CHOPS, THREE SISTERS MASH, CRANBERRY SAUCE, MINT BUTTER, FRESH MINT LEAVES 55
- 16 OZ. COFFEE-CRUSTED BISON RIBEYE** CARROT PURÉE, ROASTED MARBLE POTATOES, PEARL ONIONS, ASPARAGUS, POMEGRANATE GLAZE 45
- 1/2 LB. WAGYU BURGER** BRIOCHE BUN, CANDIED BACON, BABY ARUGULA, CARAMELIZED ONIONS, HOUSE PICKLES, SERVED WITH FRIES 35

FROM THE SEA

- CHILEAN SEA BASS** HAZELNUT, PANCETTA, CITRUS BEURRE BLANC, SUN-DRIED TOMATO RISOTTO, ASPARAGUS 45
- WILD KING SALMON** COCONUT FORBIDDEN RICE, CHARD BOK CHOY, RED THAI CURRY SAUCE 35
- LOBSTER TRUFFLE MAC & CHEESE** FRESH CAVATELLI PASTA, CHAMPAGNE BUTTER SAUCE, SHAVED TRUFFLE, 35
- UNI PASTA** LINGUINI, GARLIC, WHITE WINE, CREAM, CHILI OIL, UNI, IKURA 40
- SEARED SEA SCALLOPS** BUTTERNUT SQUASH PURÉE, ASPARAGUS, CHARRED APPLE, TOASTED ALMOND SLICES, FRESH PARSLEY, TRUFFLE OIL 49
- HALIBUT** STUFFED WITH CRAB AND LOBSTER, ARUGULA MASHED POTATOES, BROCCOLINI, LEMON BEURRE BLANC, FRIED CAPERS 35

STEEL & COUNTRY

- AMERICAN** 22 OZ. PRIME BONE-IN RIBEYE, 7 OZ. AUSTRALIAN LOBSTER TAIL, WHIPPED POTATOES, WHITE ASPARAGUS, BLISTERED CHERRY TOMATOES, CHERRY-BOURBON GLAZE 99
- GERMAN** VENISON TENDERLOIN, RED WINE-BRAISED CABBAGE, WHIPPED POTATOES, ROASTED ONION & GREEN APPLE CHUTNEY, FRESH HERBS 70
- FRENCH** STEAK AU POIVRE - 10 OZ. PRIME FILET, BLACK & GREEN PEPPERCORN CRUSTED, CREAMY COGNAC DEMI-GLACE, POTATO CONFIT, ASPARAGUS, SHAVED BLACK TRUFFLE 70
- JAPANESE (Tablesides)** A5 JAPANESE WAGYU FILET, STEAMED RICE, JAPANESE PICKLED ZUCCHINIS, VEGETABLE GYOZA, TEMPURA PURPLE SWEET POTATO, SWEET PONZU SAUCE 130

SPECIALTIES

- 30 OZ. PRIME DELMONICO BONE-IN NEW YORK** SLICED AND SERVED ON HIMALAYAN SALT ROCK WITH SEASONAL MARKET VEGETABLES 120
- CÔTE DE BOEUF** 30 OZ. PRIME BONE-IN RIBEYE STEAK, SLICED AND SERVED ON A HOT SIZZLE PLATTER WITH HERB INFUSED HOT CLARIFIED BUTTER 100

FROM THE GRILL

PRIME CUTS

FILET MIGNON	8 OZ.	50	10 OZ.	60
BONE-IN RIBEYE			22 OZ.	85
BONE-IN NEW YORK			20 OZ.	70
PORTERHOUSE			24 OZ.	75
A5 JAPANESE WAGYU			8 OZ.	130
A5 JAPANESE RIBEYE			10 OZ.	125
VEGAN STEAK				60

SPECIALTY CUTS

AUSTRALIAN WAGYU TOMAHAWK	32 OZ.	135
24 KARAT GOLD AUSTRALIAN WAGYU		200

SURF

- 1/2 LB. STEAMED KING CRAB LEGS**
STEAMED, DRAWN BUTTER, CHARRED LEMON 125
- AUSTRALIAN LOBSTER TAIL**
POACHED, DRAWN BUTTER, CHARRED LEMON 49

SAUCES

AU POIVRE	HOUSE STEAK	SMOKED BLUE CHEESE
BORDELAISE	CHIMICHURRI	CREAMY HORSERADISH
BÉARNAISE	WHIPPED GARLIC CONFIT	COWBOY BUTTER

ADD-ONS

- TRUFFLE SERVICE** 1/4 OZ. MP
- 24 KARAT GOLD** COVER ANY STEAK 100

ACCOMPANIMENTS

13

- GRILLED ASPARAGUS** LEMON OIL, SEA SALT
- MARKET VEGETABLES** GARLIC-HERB BUTTER
- WILD MUSHROOMS** SHALLOTS & HERB BUTTER
- WHIPPED YUKON POTATOES** CHIVES
- BAKED LOADED IDAHO POTATO** BUTTER, CHEESE, BACON, SOUR CREAM, SCALLIONS
- TRUFFLE MAC AND CHEESE** FRESH CAVATELLI, CITRUS-HERB BÉCHAMEL, SHAVED BLACK TRUFFLE, HERB CHAPELURE, CHIVES

We offer products with peanuts, tree nuts, soy, milk, eggs, seafood, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg, seafood or wheat allergies. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.