

STARTERS



- HALF DOZEN OYSTERS** WEST COAST OYSTERS, HORSERADISH, CHAMPAGNE MIGNONETTE 27
- JUMBO SHRIMP COCKTAIL** HALF DOZEN, HOUSE-MADE COCKTAIL SAUCE, LEMON 25
- CALAMARI** CRISPY STRIPS OF CALAMARI STEAKS, COCKTAIL SAUCE, REMOULADE, CHARRED LEMON 17
- NEW ENGLAND CLAM CHOWDER** BACON LARDON, CHIVES 13 / ADD FRIES & CHEESE 3
- SHRIMP & CRAB BISQUE** SHRIMP & LUMP CRAB MEAT, CITRUS CRÈME FRAÎCHE, CILANTRO 15
- FRENCH-CANADIAN PEA SOUP** CRÈME FRAÎCHE, PEA SHOOTS 11
- DUCK LOLLIPOPS** FRENCHED DUCK DRUMS, MUSTARD GREENS, KUMQUAT CHILI GLAZE 15
- BEEF CARPACCIO** FINELY SLICED SALT-CURED WAGYU, SHALLOT BRUNOISE, CHIVES, GUERO CHILE, SHAVED TRUFFLE, SALT-CURED EGG YOLK, SICILIAN EVOO 39
- CHARCUTERIE BOARD** CHEF'S SELECTION OF ARTISANAL CHEESES, CURED MEATS, AND ACCOUTREMENTS 21
- SEAFOOD PLATTER** CHILLED HALF LOBSTER, ALASKAN KING CRAB LEGS, SNOW CRAB LEGS, JUMBO SHRIMP, OYSTERS, AHI TUNA NOODLES, 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
- KALE** KALE, AVOCADO, SPICY CASHEWS, HAWAIIAN PAPAYA, TOASTED POPPY SEEDS, CARA CARA ORANGE, HERB TUILE, GREEN GODDESS VINAIGRETTE 15
- CLASSIC CAESAR (Tableside)** PETITE ROMAINE HEART, HOUSE-MADE CAESAR DRESSING, SHAVED PARMESAN REGGIANO, HERB-GARLIC CROSTINI, WHITE ANCHOVY GARNISH 13
- MARYLAND CRAB CAKE SALAD** MIXED GREENS, CHICORY, FRESH HERBS, WATERMELON RADISH, AVOCADO, CITRUS SEGMENTS, CITRUS VINAIGRETTE, TROPICAL FRUIT PICO DE GALLO 25

ENTRÉES

FROM THE LAND

- BRAISED PRIME SHORT RIB** BORDELAISE SAUCE, ESPUMA DE PAPA, WILD MUSHROOMS, SAUTÉED SWISS CHARD, PEARL ONIONS, BACON LARDONS 39
- WAGYU BOLOGNESE** GROUND WAGYU BEEF, HOUSE-MADE BOLOGNESE, MICRO BASIL, CILANTRO OIL, SHAVED PARMESAN, GARLIC CROSTINI 41
- KUROBUTA PORK CHOP** CALABRIAN CHILI GLAZE, CAULIFLOWER RICE, RED PEPPER & MANGO CHUTNEY, FRESH CHIVES, FRIED KALE LEAVES 39
- 12 OZ. COLORADO LAMB CHOPS** (INSPIRED BY SIOUX CHEF SEAN SHERMAN) WOJAPI SAUCE, MARBLE POTATOES, SLICED ASPARAGUS, FRESH MINT LEAVES 55
- CONFIT HALF CHICKEN** BUTTERNUT SQUASH MASHED POTATOES, CAULILINI, CRISPY CARROTS, BELL PEPPER RELISH, CHICKEN JUS, PEA SHOOTS 35
- 16 OZ. COFFEE-CRUSTED BISON RIBEYE** COFFEE & PEPPERCORN-CRUSTED, CARROT PURÉE, ROASTED MARBLE POTATOES, PEARL ONIONS, ASPARAGUS, POMEGRANATE SEEDS, POMEGRANATE GLAZE 42
- 1/2 LB. WAGYU BURGER** BRIOCHE BUN, CANDIED BACON, HATCH CHILE CHEESE, BABY ARUGULA, CARAMELIZED ONIONS, HOUSE PICKLES, SERVED WITH MASA FRIES & HARISSA AIOLI 35

FROM THE SEA

- CHILEAN SEA BASS** SEVEN HERB MARINADE, ISRAELI COUSCOUS, BLISTERED BABY HEIRLOOM TOMATO, SMOKY BUTTERED SPINACH, SEVEN HERBS OIL 43
- WILD KING SALMON** RED QUINOA, EDAMAME SUCCOTASH, ROMESCO SAUCE, BULL'S BLOOD BEETS 39
- THE SCALLOP & UNI INFUSION** UNI & BOURBON BÉCHAMEL SAUCE, JALAPEÑO CURLS, MICRO RADISH, FORBIDDEN RICE, ASPARAGUS TIPS, NASTURTIUM LEAF 47
- LOBSTER TRUFFLE MAC & CHEESE** FRESH CAVATELLI PASTA, CHAMPAGNE BUTTER SAUCE, LEMON JUICE, LEMON ZEST, SHAVED TRUFFLE, CHANTERELLE MUSHROOMS, CRACKED BLACK PEPPER, FRESH CHIVES 35
- SALT-CRUSTED BRANZINO (Tableside)** WHOLE EUROPEAN BRANZINO STUFFED WITH BABY COURGETTES, PEARL ONIONS, SHAVED FENNEL, BLISTERED TOMATOES, CITRUS BEURRE BLANC 40

STEEL & COUNTRY

- AMERICAN** 22 OZ. PRIME BONE-IN RIBEYE, 7 OZ. SOUTH AFRICAN LOBSTER TAIL, WHIPPED POTATOES, ASPARAGUS, BLISTERED CHERRY TOMATOES, CHERRY-BOURBON GLAZE 99
- GERMAN** 10 OZ. VENISON TENDERLOIN, KÄSESPÄTZLE, CHANTERELLE MUSHROOMS, GRILLED APPLE SLICES, CURRANT COMPOTE, JUNIPER AND BLACKBERRY HONEY SAUCE 69
- FRENCH** 10 OZ. PRIME FILET MIGNON, MAITRE D' BUTTER, PARMESAN TRUFFLE FRENCH FRIES, PEPPERCORN-COGNAC CREAM SAUCE, FRESHLY SHAVED BLACK TRUFFLE 69
- JAPANESE (Tableside)** 10 OZ. CERTIFIED A5 JAPANESE WAGYU NY, JASMINE RICE WITH FURIKAKE, EDAMAME, SHIITAKE MUSHROOMS, KOMBU SAUCE, FRESH WASABI, PICKLED GINGER (BINCHOTAN GRILL) 130

SPECIALTIES

(PLEASE ALLOW A MINIMUM WAIT TIME OF 45 MINUTES)

- 30 OZ. PRIME DELMONICO BONE-IN NEW YORK** SLICED AND SERVED ON HIMALAYAN SALT ROCK WITH SEASONAL MARKET VEGETABLES 85
- CÔTE DE BOEUF** 30 OZ. PRIME BONE-IN RIBEYE STEAK, SLICED AND SERVED ON A HOT SIZZLE PLATTER WITH HERB INFUSED HOT CLARIFIED BUTTER 99
- WAGYU TASTING MENU (Tableside)** CHOICE OF: A5 JAPANESE TENDERLOIN, A5 JAPANESE STRIPLOIN, AMERICAN WAGYU, AUSTRALIAN WAGYU 140

FROM THE GRILL

PRIME CUTS

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|--------------------------|-------|----|--------|-----|
| FILET MIGNON | 8 OZ. | 49 | 10 OZ. | 59 |
| BONE-IN RIBEYE | | | 22 OZ. | 79 |
| BONE-IN NEW YORK | | | 20 OZ. | 59 |
| PORTERHOUSE | | | 24 OZ. | 69 |
| A5 JAPANESE WAGYU | | | 8 OZ. | 110 |

SPECIALTY CUTS

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| 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
- SOUTH AFRICAN LOBSTER TAIL**
POACHED, DRAWN BUTTER, CHARRED LEMON 49

SAUCES

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| AU POIVRE | HOUSE STEAK |
| BORDELAISE | CHIMICHURRI |
| BÉARNAISE | WHIPPED GARLIC CONFIT |

- RAW HORSERADISH**
- CREAMY HORSERADISH**
- COWBOY BUTTER SAUCE**

ADD-ONS

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

ACCOMPANIMENTS

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- 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