



STARTERS

- CHILLED SEAFOOD** SNOW CRAB LEGS, KING CRAB LEGS WITH CLAWS, WEST COAST OYSTERS, JUMBO SHRIMP COCKTAIL, CHILLED LOBSTER TAIL, HOUSE SAUCES **MP**
- HALF DOZEN OYSTERS** WEST COAST OYSTERS, HORSERADISH, CHAMPAGNE MIGNONETTE **27**
- JUMBO SHRIMP COCKTAIL** HALF DOZEN, HOUSE-MADE COCKTAIL SAUCE, LEMON **25**
- CALAMARI** COCKTAIL SAUCE, REMOULADE, CHARRED LEMON **17**
- NEW ENGLAND CLAM CHOWDER** BACON LARDON, CHIVES **13** / ADD FRIES & CHEESE **3**
- BUTTERNUT SQUASH VELOUTÉ** ROASTED BUTTERNUT SQUASH, CREAM, BROWN BUTTER, VEGETABLE STOCK, HERBS, SEA SALT PEPITAS **11** 🌱
- CHARCUTERIE BOARD** CHEF'S SELECTION OF ARTISANAL CHEESES, CURED MEATS, AND ACCOUTREMENTS **21**

SALADS

- WEDGE** BABY ICEBERG, GORGONZOLA, BACON, RED ONION, CHERRY TOMATO, ENGLISH CUCUMBER, HERB BUTTERMILK DRESSING **15**
- LOCAL GREENS** SPRING LETTUCE MIX, ENGLISH CUCUMBER, CHERRY TOMATO, SHREDDED CARROTS, WATERMELON RADISH, BALSAMIC VINAIGRETTE **11** 🌱
- CLASSIC CAESAR** PETITE ROMAINE HEART, HOUSE-MADE CAESAR DRESSING, SHAVED PARMESAN REGGIANO, HERB-GARLIC CROSTINI, WHITE ANCHOVY GARNISH **11**
- CRAB CAKE** SPRING LETTUCE MIX, CHICORY, FRESH HERBS, WATERMELON RADISH, AVOCADO, GRAPEFRUIT SEGMENTS, CITRUS + CHAMPAGNE VINAIGRETTE, PINEAPPLE PICO DE GALLO, MICRO CILANTRO **25**

ENTRÉES

FROM THE LAND

- BRAISED PRIME SHORT RIB** BORDELAISE SAUCE, WHIPPED POTATO, WILD MUSHROOMS, PEARL ONIONS, BACON LARDON **37**
- ROASTED CHICKEN** HALF CHICKEN, CHARRED COURGETTES, BROCCOLINI, CALABRIAN CHILIS, ROASTED GARLIC OIL **33**
- ROASTED CAULIFLOWER + BROCCOLI STEAK** CHIMICHURRI MARINATED, ROASTED RED PEPPER + TOMATO BUTTER PUREE, MUFFALETTA OLIVE SALAD **21** 🌱
- BERKSHIRE PORK CHOP** THICK CUT DOUBLE BONE-IN, BACON-APRICOT MARMALADE, BUTTER BEANS, CHARRED SHALLOT, CALABRIAN CHILI PEPPER & TOMATO-ROASTED GARLIC SAUCE **35**

FROM THE SEA

- CHILEAN SEA BASS** PAN SEARED, SPRING VEGETABLE RISOTTO, ROASTED FENNEL, CHAMPAGNE BEURRE BLANC, MICRO HERB GREENS **43**
- WILD KING SALMON** BLACK RICE PILAF, ROASTED ROOT VEGETABLES, SWISS CHARD, GREMOLATA **39**
- SEARED SEA SCALLOPS** COTIJA-PEPPER JACK WHITE POLENTA, CORN + POBLANO RELISH, LIME BEURRE MONTE, CILANTRO OIL **47**

STEEL & COUNTRY

- AMERICAN** 22 OZ. PRIME RIBEYE | CARAMELIZED ONIONS, BUTTERED BAKED POTATO, GRILLED ASPARAGUS + HEIRLOOM CARROTS **83**
- JAPANESE** 20 OZ. PRIME NEW YORK | TOGARASHI CRUSTED, CITRUS PONZU, GRATED DAIKON, FRIED GARLIC CHIPS, FURIKAKE STEAMED RICE **67**
- GERMAN** 24 OZ. PRIME PORTERHOUSE | PEPPER + SPICE CRUSTED, CRISPY ONION STRINGS, AU POIVRE, WILD MUSHROOMS + GARLIC, MARBLE POTATOES + DILL BUTTER **71**
- FRENCH** 10 OZ. PRIME FILET | MAITRE D' BUTTER, TRUFFLE-PARMESAN FRENCH FRIES, PEPPERCORN-COGNAC CREAM SAUCE **63**

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**
- SEAFOOD BOIL** TWO POUNDS WHOLE MAINE LOBSTER, PRAWNS, CORN COBETTES, MARBLE POTATOES, ANDOUILLE SAUSAGE, CHARRED LEMONS, HERB-GARLIC BUTTER **MP**

FROM THE GRILL

PRIME CUTS

- 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**

SPECIALTY CUTS

- COLORADO LAMB CHOPS** 12 OZ. **43**
- AUSTRALIAN WAGYU TOMAHAWK** 32 OZ. **135**

SURF

- 1/2 LBS. STEAMED KING CRAB LEGS**
steamed, drawn butter, charred lemon **MP**

SOUTH AFRICAN LOBSTER TAIL

- poached, drawn butter, charred lemon **MP**

SAUCES

- AU POIVRE** **BÉARNAISE** **CHIMICHURRI** **RAW HORSERADISH**
- BORDELAISE** **HOUSE STEAK** **WHIPPED GARLIC CONFIT** **CREAMY HORSERADISH**

ACCOMPANIMENTS

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- GRILLED ASPARAGUS** LEMON OIL, SEA SALT
- MARKET VEGETABLES** GARLIC-HERB BUTTER
- WILD MUSHROOMS** SHALLOTS & HERB BUTTER
- CRISPY BRUSSELS SPROUTS** MAPLE BUTTER + WHOLE GRAIN MUSTARD
- WHIPPED YUKON POTATOES**
- BAKED LOADED IDAHO POTATO**

CHEF DE CUISINE: CHERYL CRUZ

MANAGER/SOMMELIER: DENNIS REITER

MAÎTRE D': GARY-JOSEPH ROBERTSON

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