



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
- LOBSTER BISQUE** RICH LOBSTER STOCK, CREAM, LUMP CRAB & LOBSTER, CRÈME FRAICHE, CHIVES 15
- SOUP DU JOUR** CHEF'S SOUP SELECTION OF THE DAY 11
- CHARCUTERIE BOARD** CHEF'S SELECTION OF ARTISANAL CHEESES, CURED MEATS, AND ACCOUTREMENTS 21
- SEAFOOD PLATTER** CHOICE OF CHILLED OR CAJUN BOILED, 1 LBS. HALF LOBSTER, ALASKAN KING CRAB LEGS, SNOW CRAB LEGS, JUMBO SHRIMP, OYSTERS, CLAMS & MUSSELS 185

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 11 
- CLASSIC CAESAR** PETITE ROMAINE HEART, HOUSE-MADE CAESAR DRESSING, SHAVED PARMESAN REGGIANO, HERB-GARLIC CROSTINI, WHITE ANCHOVY GARNISH 11
- ROASTED BEET SALAD** HONEY YOGURT DRESSING, BEET CHIPS, BABY ARUGULA, CHARRED PEACH, CRISPY BEET LEAF, FREEZE DRIED BEET POWDER, MICRO BASIL 21 
- 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, WHIPPED POTATO, SAUTEED SPINACH, WILD MUSHROOMS, PEARL ONIONS, BACON LARDON 37
- BERKSHIRE PORK CHOP** SAGE BUTTER, BEET-YUKON PUREE, CRISPY BRUSSELS SPROUTS WITH BROWN BUTTER & ALMONDS 37
- COLORADO LAMB CHOPS** 12 OUNCES GRILLED, POMEGRANATE-FIG GLAZE, MARBLED POTATOES, MARKET VEGETABLES 50
- BUTTERNUT SQUASH RISOTTO** TOPPED WITH PARMESAN CHEESE, FRIED KALE AND CRISPY CHICKPEAS 19 
- BRAISED PORK CHEEKS** SMOKED APPLE PUREE, CRÈME FRAICHE, SHAVED BRUSSEL SPROUTS, PICKLED GRANNY SMITH APPLE, CORIANDER GLAZE, LAVENDER GARNISH 35
- ROASTED CHICKEN** ROASTED HALF CHICKEN WITH SWEET CORN, WILD MUSHROOM SAVORY BREAD PUDDING, BACON LARDONS & DIJON CHICKEN JUS, WINE BRAISED CRANBERRIES 35

FROM THE SEA

- CHILEAN SEA BASS** CITRUS PISTACHIO CRUSTED, ASPARAGUS PUREE, CITRUS BEURRE BLANC, BABY GREEN AND YELLOW SQUASH, ASPARAGUS, WHITE QUINOA 43
- WILD KING SALMON** FARRO-FORBIDDEN RICE PILAF, FENNEL, CRANBERRY-CITRUS COMPOTE, RADISH, CAPER VINAIGRETTE 39
- SEARED SEA SCALLOPS** CAULIFLOWER PUREE, ROASTED ROOT VEGETABLES, TOASTED WALNUTS, SEA SALT MISO CARAMEL GLAZE 47

STEEL & COUNTRY

-  **AMERICAN** 22 OZ. PRIME BONE-IN RIBEYE, BROILED BLUE CHEESE, CARAMLEIZED ONION JAM, WHIPPED YUKON POTATO, GRILLED ASPARAGUS 83
-  **JAPANESE** "GYUKATSU" - 20 OZ. PRIME NEW YORK, BREADED & FRIED, STEAMED JASMINE RICE WITH FURIKAKE, JAPANESE CABBAGE SLAW, KOMBU SOY SAUCE, WASABI 67
-  **GERMAN** 24 OZ. PRIME PORTERHOUSE, GRATIN POTATOES, WILD MUSHROOM, BLISTERED CHERRY TOMATO, BURGUNDY SAUCE 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

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

- AUSTRALIAN WAGYU TOMAHAWK** 32 OZ. 135

SURF

- 1/2 LBS. STEAMED KING CRAB LEGS**
steamed, drawn butter, charred lemon 125

SOUTH AFRICAN LOBSTER TAIL

- poached, drawn butter, charred lemon 49

SAUCES

AU POIVRE
BORDELAISE

BÉARNAISE
HOUSE STEAK

CHIMICHURRI
WHIPPED GARLIC CONFIT

RAW HORSERADISH
CREAMY HORSERADISH

ACCOMPANIMENTS 9

- 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
- ROASTED CARROTS** WHOLE GRAIN DIJON-MAPLE GLAZE, GARLIC, POMEGRANATE SEEDS, PINE NUTS

CHEF DE CUISINE: CHERYL CRUZ

MANAGER/SOMMELIER: DENNIS REITER

MAÎTRE D': GARY-JOSEPH ROBERTSON

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 consume 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.