

raw bar & seafood cocktails

- tuna tartare*** ahi tuna, lemon aioli **17**
- shrimp cocktail** cocktail sauce **21** | **jumbo • 28** | **colossal**
- alaskan king crab cocktail** cocktail sauce **29**
- chilled maine lobster cocktail** cocktail sauce **27**
- oysters on the half shell*** six east or west coast, red wine mignonette **21**
- shellfish sampler*** create your own shellfish platter

salads & appetizers

- the wedge** baby iceberg, neuske bacon, point reyes bleu cheese **14**
- chopped salad** baby gem, crispy vegetables, olives, feta, herb vinaigrette **14**
- wagyu beef carpaccio*** aged parmesan, arugula, lemon **23**

mains

- ora king salmon*** baby carrots, vichyssoise **38**
- branzino** mediterranean sea bass, lemon butter **38**
- chilean sea bass*** potato, leek, “new england clam chowder” **41**
- butter poached lobster** served out of the shell, lemon **85**
- roasted chicken** swiss chard, horseradish jus **32**
- rack of lamb*** confit potato, niçoise olive, rosemary **46**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

steaks

filet mignon 8 oz.* 45

filet mignon 12 oz.* prime 62

filet mignon 16 oz.* bone-in 65

ny strip 14 oz.* prime 28 day dry-aged 51

ny strip 20 oz.* bone-in prime 40 day dry-aged 63

porterhouse 32 oz.* prime 35 day dry-aged 105

ribeye 18 oz.* prime 28 day dry-aged 62

wagyu selections

filet mignon 8 oz.* snake river farms, usa 84

ny strip 10oz.* a5 wagyu, japan 125

ribeye 18 oz.* a5 wagyu, japan 195

sides

tater tots 11

grilled broccoli 12

baked idaho potato 12

potato gratin 12

whipped potatoes 11
truffle whipped 17

roasted cauliflower 12

brussels sprouts 13

kennett square mushrooms 16

sauce au poivre • roquefort • bearnaise • house steak sauce • horseradish crème fraîche **4**

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