

raw bar & seafood cocktails

shellfish sampler*

create your own shellfish platter

oysters on the half shell*

half dozen, red wine mignonette **21**

chilled maine lobster cocktail

cocktail sauce **27**

shrimp cocktail

jumbo | **21** • colossal | **28**

crab cocktail

alaskan king | **29** • jumbo lump | **21**

tuna tartare*

ahi tuna, lemon aioli **17**

hamachi crudo*

yellowtail, avocado, chili pepper ponzu **18**

petrossian caviar

royal ossetra imported ossetra sturgeon 1 oz. **125**

royal kaluga imported huso sturgeon 1 oz. **210**

served with blini, egg white, egg yolk, red onion, crème fraîche & chives

soups & salads

lobster bisque chives **18**

caesar salad crisp romaine, parmesan, ciabatta croutons **13**

the wedge iceberg, neuske bacon, point Reyes bleu cheese **14**

kale salad apple, cranberry, pecans, spiced autumn vinaigrette **14**

chopped salad baby gem, crispy vegetables, olives, feta, herb vinaigrette **14**

barclay prime cheesesteak*

wagyu ribeye, foie gras, onions, truffled cheese whiz on a fresh baked sesame roll **120**

served with a ½ bottle of champagne

appetizers

wagyu beef carpaccio* aged parmesan, arugula, lemon **23**

seared diver scallops* fried green tomato, maple-bacon jam **18**

wagyu slider duo* two mini burgers, housemade brioche **16**

sautéed foie gras* eggplant caponata, melba toast **25**

mains

- ora king salmon*** baby carrots, vichyssoise **38**
jumbo lump crabcake lemon aioli **42**
branzino mediterranean sea bass, lemon butter **38**
chilean sea bass potato, leek, “new england clam chowder” **41**
wild dover sole french mache, lemon caper brown butter **62**
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**

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 10 oz.* a5 wagyu, japan **125**
ribeye 18 oz.* a5 wagyu, japan **195**

sides

- | | | |
|------------------------------------|---|---|
| tater tots 11 | truffle mac & cheese 18 | brussels sprouts 12 |
| potato gratin 12 | grilled broccoli 12 | baked idaho potato 12 |
| shoestring onions 10 | whipped potatoes 11
truffle whipped 17 | roasted cauliflower 12 |
| creamed spinach 12 | | kennett square mushrooms 16 |

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

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