

raw/chilled

oysters on the half shell* (gf) (df)

chef's daily selection, hk mignonette, cocktail sauce
half dozen 25 | full dozen 47

shrimp cocktail (gf) (df)

espelette, lemon, cocktail sauce 23

tuna tartare* (gf) (df)

ahi tuna, soy chili vinaigrette, pickled fresno, asian pear, taro chips 25

snapper crudo (gf) (df)

pickled mango purée, fresno chile, tiger's milk, jalapeno oil, cilantro 26

appetizers

pan-seared scallops* (gf) (df)

corn purée, braised bacon lardons, pickled shallots, chives 28

lobster risotto* (gf)

butter-poached lobster tail, saffron, roasted tomatoes, chives 33

shrimp scampi

lemon garlic butter, chili flakes, white wine, grilled baguette 25

truffled oysters rockefeller

truffle spinach ragù, italian bread crumbs, fontina cheese 22

jumbo lump crab cake

apple relish, avocado purée, green goddess dressing 32

wagyu meatballs

american wagyu, pork, slow-roasted tomato sauce, polenta croutons,
parmesan, basil 23

salad/soup

tomato burrata salad (gf) (v)

heirloom tomatoes, white balsamic vinaigrette, basil crystals 23

quinoa salad (gf)

honeycrisp apples, dried currants & cranberries, candied pecans,
ricotta salata 21

caesar salad*

parmesan frico, garlic croutons, lemon zest 19
with grilled chicken 25 | with chilled shrimp 27

sweet corn soup (v)

charred corn & scallions, chili oil, jalapeño cornbread croutons 17

(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free

Allergy Notice: Please be advised that food offered at this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

entrées

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace
served medium rare 66

braised short rib

yukon potato cake, spinach, crispy onions, beef jus 49

chicken succotash (gf)

summer corn, cherry tomato, swiss chard, garlic lemon butter,
micro basil 33

crispy skin salmon* (gf)

coconut green curry, sticky rice, thai apple slaw 41

grilled branzino* (gf) (df)

sauce vierge, swiss chard, almond gremolata, roasted cherry tomatoes 45

8 oz. filet mignon* (gf)

herb-roasted tomato, charred scallion, horseradish hollandaise 62

20 oz. bone-in ribeye*

roasted garlic, glazed maitake mushrooms, peppercorn sauce 99

steak enhancements

lobster tail* (gf) 27

crab oscar* (gf) 28

foie gras* (gf) (df) 21

shaved truffles (gf) (df) 29

sides

baked macaroni & cheese

smoked gouda sauce, crispy prosciutto, chives 15

brussels sprouts (gf) (df)

chili glaze, cilantro 15

wild mushrooms (gf) (v)

shallot-white wine glaze 15

grilled asparagus (gf) (v)

lemon butter, lemon aioli, espelette 15

potato purée (gf) (v)

crème fraîche, chives 15

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