

AMERICAN CUT

COLD

OYSTERS East and West Coast	1/2 dz.	20
LITTLE NECK CLAMS	1/2 dz.	16
SHRIMP COCKTAIL BATCH 22 Horseradish		23
KAMPACHI TARTARE Avocado, Radish, Pine Nuts		18
TUNA CRUDO Shiso, Miso Dashi, Caviar		22
STEAK TARTARE Sunny Side Egg, Potato “Toast”		19

“THE TIDE IS HIGH”

Raw Oysters, Little Neck Clams,
Shrimp Cocktail, Crab Cocktail,
Poached Lobster,
Tuna Tartare
110

“RAPTURE”

DJB Oysters, Chili Lobster,
Raw Oysters, Little Neck Clams,
Shrimp Cocktail, Crab Cocktail,
Poached Lobster,
Tuna Tartare
165

Japanese A5 Miyazaki Wagyu, Béarnaise Reduction 29

SALADS

OG 1924 HOTEL CAESAR Parmigiano Reggiano, Soft Egg, Pullman Crouton <i>(prepared tableside)</i>	16	STEAK KNIFE WEDGE Bacon, Point Reyes Blue Cheese, Sun Dried Tomatoes	17
ROASTED BEETS Coach Farm Goat Cheese, Pumpkin Seed Gremolata	17	CHOPPED Red Wine Vinaigrette, Feta	15

HOT

DIAMOND JIM BRADY OYSTERS Champagne, Black Truffle, Crucolo	22	OCTOPUS Marcona Almond Romesco, Celery Salsa Verde	18
SEARED FOIE GRAS Bread, Salt, Fruit	25	BONE MARROW JD Spread, Filone Toast	21
BACON, SCHALLER & WEBBER MF Steak Sauce, Black Onion	16	CORNFLAKE CRAB CAKE Smoked Onion Remoulade, Charleston Slaw	21

CHILI LOBSTER Texas Toast MP

Our steaks are hand selected certified black angus from Creekstone Farms

STEAKS

WET AGED

FILET MIGNON	8oz	49
	12 oz	58
HANGER	10 oz	32
NY STRIP	14oz	59

DRY AGED

BONE-IN RIB EYE	20 oz	59
30 day dry aged - Bone Marrow Butter		
THE NEW YORK CITY CUT	20 oz	61
30 day dry aged		
SURF & TURF		175
for 2 Tomahawk Ribeye Chop, 2lb Chili Lobster		

tableside flambé

PORTERHOUSE	40 oz	120
for 2 28 day wet aged		

TOMAHAWK CHOP	40 oz	130
for 2 30 day dry aged		

SPECIALTY CUTS

BELL & EVANS CHICKEN	31	VEAL PORTERHOUSE	46
Garlic Butter, Lemon		Au Poivre	
BEEF SHORT RIB	42	RACK OF LAMB	54
Cabernet Sauvignon Reduction		Sauce Charcuterie	
MIYAZAKI WAGYU	24/oz	WASHUGYU	MP
Japanese A5		Oregon, USA	

GLATT KOSHER DELMONICO MP
18 oz Boneless Rib Eye

SAUCE & BUTTER

- Chimichurri
- Béarnaise
- Au Poivre
- Red Wine
- Maître D’ Butter
- { 2 per sauce / 8 for all }

ON TOP

- Farm Fresh Egg 3
- Blue Cheese 4
- Bacon 6
- Bone Marrow 12
- Foie Gras 18
- Oscar 19
- Chili Lobster MP

FROM THE SEA

MONTAUK TUNA	40	CEDAR PLANK SALMON	34
Fines Herbs, Piperade		Quinoa, Pickled Shiitake	

DOVER SOLE Sauce Meunière 64

SIDES

Dry Aged Potatoes, Bacon, Mushrooms	Sunchoked Spinach, Fontina, Smoked Salt
Twice Baked Potato, Cheddar, Truffle	Carrot Glazed Carrot, Mint, Maldon
Potato Purée “Robuchon”, Local Butter	Jumbo Asparagus, Sauce Proposal, Hazelnuts
Fries, AC Secret Sauce	Sausage ‘n Peppas, Shishitos, Bang Bang

Wild Mushrooms, Grits 14

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.