



 STARTERS

RAW BAR

OYSTERS* <i>atlantic and pacific 6/12 pc</i>	15/27
SPLIT LOBSTER TAIL <i>5.5 oz.</i>	18
SHRIMP COCKTAIL <i>4 pc</i>	18
KING CRAB LEG <i>1 LB</i>	MP
HAMACHI JALAPEÑO CRUDO* <i>radish, truffle ponzu</i>	16
SEAFOOD TASTING* <i>lobster, shrimp, oysters, king crab, crudo</i>	PER PERSON 30

SUSHI/SASHIMI

CURRY COCO SHRIMP ROLL <i>coconut-curry sauce, chives</i>	16
YUZU MISO SALMON ROLL* <i>avocado, cucumber, pineapple salsa</i>	16
SURF-N-TURF ROLL* <i>wagyu tataki, lobster, avocado, kimchi purée</i>	22
FISH-N-CHIPS* <i>spicy yellowtail, avocado, tobiko, potato crisp, red chile tartar sauce</i>	16
SASHIMI MORIAWASE* <i>changes daily</i>	MP

APPETIZERS

YELLOWFIN TUNA TACO TRIO* <i>yuzu guacamole, garlic yogurt, red fresno salsa, wonton tortilla</i>	18
BEEF TARTARE* <i>quail egg, "everything" bagel chips</i>	17
OYSTERS ROCKEFELLER <i>spinach, gruyere crumb</i>	16
LUMP CRAB CAKE <i>torn herb salad, tarragon dijonnaise</i>	20
HUDSON VALLEY FOIE GRAS* <i>funnel cake, season's jam</i>	21
DOM PETROFF OSSETRA CAVIAR* <i>deviled quail eggs, brioche toast, crème fraiche 10g</i>	65

SALADS

CHOP <i>bacon, egg, gruyere, tomato, cucumber, radish, sweet onion vinaigrette</i>	14
THE CAESAR <i>parmigiano reggiano, sundried tomato croutons</i>	12
BABY KALE <i>strawberries, candied pistachios, strawberry vinaigrette, feta</i>	14
ICEBERG WEDGE <i>creamy moody blue cheese, bacon, house smoked beets, tomato, red onion</i>	14
MIXED GREENS <i>marinated dried cranberries, sherry vinaigrette, maple-pecan granola, goat cheese</i>	12

 MAIN

FISH AND SHELLFISH

WHOLE MAINE LOBSTER <i>steamed, split and served with drawn butter</i>	MP	FAROE ISLAND SALMON* <i>peas, shiitake mushrooms, pea puree, tomato crumbs</i>	32
KING CRAB <i>out of the shell, drawn butter</i>	MP	RAINBOW TROUT <i>butternut squash, wild rice, currants, marcona almonds, sweet onion cream</i>	29
HANDMADE SPAGHETTI WITH LOBSTER <i>lobster cognac cream, chives</i>	42	DIVER SEA SCALLOPS <i>barley "risotto", cauliflower, lemon asparagus</i>	38
SEARED YELLOWFIN TUNA POKE BOWL <i>sesame crusted, wakame slaw, sushi rice, pineapple salsa, avocado</i>	38		

PRIME STEAKS, CHOPS, AND POULTRY

FILET* <i>6/8/12 oz.</i>	38/46/57	DOUBLE-BONE BERKSHIRE PORK CHOP* <i>chimichurri</i>	32
NEW YORK STRIP* <i>14 oz.</i>	48	HERBED LAMB CHOPS* <i>sundried tomato and ceringola olive tapenade,</i>	46
BONE-IN NEW YORK STRIP* <i>18 oz.</i>	58	ROASTED BREAST OF CHICKEN "TUSCAN STYLE"* <i>bell & evans, rosemary-garlic-lemon jus</i>	29
DELMONICO* <i>16 oz.</i>	49	SEARED HUDSON VALLEY DUCK BREAST* <i>forbidden rice, jicama, mango chutney</i>	36
DRY AGED DELMONICO* <i>18 oz.</i>	62	SNAKE RIVER FARM WAGYU SKIRT STEAK* <i>chimichurri, frites</i>	36
BONE-IN RIBEYE* <i>24 oz.</i>	64	A5 MIYAZAKI KOBE STRIP LOIN* <i>\$20 per ounce, 4oz minimum</i>	
LONG-BONE TOMAHAWK* <i>42 oz.</i>	125		
PORTERHOUSE* <i>40 oz.</i>	101		

ACCOMPANIMENTS

Toasted Garlic and Chile 3	Truffle Butter 3	Lobster Tail 8 oz 28	Bone Marrow 7
Garlic-Chive Butter 3	Foie Gras* 17	Crab Oscar Style 25	Blue Cheese 4

SAUCES

Foie Gras and Port Wine* 4	Peppercorn 3	Chimichurri 3	Shallot and Mustard 3	Béarnaise 3	Creamy Horseradish 3
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SIDE DISHES

CRISPY POTATO CAKE <i>roasted poblano and guajillo chilies, garlic, scallion, cojita cheese</i>	11	SNAP PEAS & BABY CARROTS <i>toasted almonds, citrus butter</i>	10
POTATO GRATIN <i>horseradish crumb</i>	11	MUSHROOM SAUTÉ <i>truffle butter, aromatics</i>	14
TWICE BAKED POTATO <i>adam's reserve cheddar, scallion, bacon, sour cream</i>	11	ROASTED CAULIFLOWER <i>marcona almonds, baby kale, currants</i>	12
TRUFFLE POMME FRITES <i>dipping trio</i>	10	CREAMED SPINACH <i>fontina mornay</i>	10
MAC & CHEESE <i>adam's reserve cheddar, white truffle oil</i>	12	STEAMED ASPARAGUS <i>herb-lemon infused EVOO</i>	10
		WHIPPED POTATOES <i>roasted garlic chive butter</i>	10