

STARTERS

- Caesar Salad
parmesan cheese, lemon & chili
- Iceberg Wedge
tomato, blue cheese & crispy bacon
- Tomato Salad
heart of palm & coconut vinaigrette
- Arugula Salad
shaved asparagus, manchego cheese green olive dressing
- Broccoli Soup
aged cheddar cheese puffs & herbs
- Char Grilled Octopus
crispy potatoes, smoked paprika aioli
- Bacon Wrapped Shrimp
harry's berries strawberry mustard
- Japanese Wagyu Carpaccio*
comte cheese fritters & truffle aioli

RAW BAR

- Chilled Shellfish Platter*
maine lobster, gulf shrimp, king crab, oysters & clam
- Ossetra Caviar*, 1 oz.
traditional accompaniments
- Market Sashimi*
spicy ponzu & fresh wasabi
- Tuna Tartare*
shiitake yuzu dressing & puffed rice
- Gulf Shrimp Cocktail
cocktail sauce & lemon
- Oysters on the Half Shell*
east & west coast
- Crispy Sushi Sampler*
chipotle mayonnaise & crispy rice

JAPANESE CERTIFIED BEEF

Traditional F1 Beef is known for its premium marbling, flavor & tenderness

F1 Wagyu Filet, 6 oz.*
F1 Wagyu NY Strip, 10 oz.*
F1 Wagyu Ribeye, 16 oz.*



A5 Certified Kobe Beef*
one of a select few restaurants in the united states to offer genuine certified kobe beef

New York Sirloin
Hyogo Prefecture, Kobe City
Available 3 oz., 6 oz.* & 9 oz.**

TABLESIDE CARVERY

Larger cuts of beef carved tableside finished with roasted herbs & flaked sea salt

Wagyu Tomahawk Ribeye*
Mishima Ranch, CA

36 oz. Prime Porterhouse*
Greeley, CO

WOOD BURNING GRILL

Simply grilled over sustainable apricot wood and mesquite, finished with rendered beef fat, sea salt & cracked pepper

USDA PRIME, COLORADO

Filet Mignon, 8 oz.*
New York Strip, 14 oz.*
Bone In Ribeye, 18 oz.*

OTHER CUTS

Double Lamb Chops*

AMERICAN WAGYU, CALIFORNIA

Ribeye Cap, 8 oz.*
Mishima Ranch

CERTIFIED PIEDMONTESE, NEBRASKA

All-Natural Filet Mignon, 8 oz.*

ACCOMPANIMENTS

Hudson Valley Foie Gras*
caramelized with thyme

U3 Jumbo Prawns
grilled with herbs & lemon

Tristan Lobster Tail
drawn butter & lemon

Bone Marrow
roasted with lemon gremolata

ENTRÉES

- Chilean Sea Bass*
miso yuzu glaze & maitake mushroom
- Roasted Salmon*
garlic lime sauce, crunchy potatoes & asparagus
- Slow Cooked Halibut*
stew of new onions, carrots, peas & saffron
- Crunchy Organic Chicken
spinach & buttery hot sauce
- Veal Milanese*
warm potato salad, sugar snap peas & horesradish
- Soy Glazed Short Rib
apple-jalapeño purée & rosemary crumbs
- JG Cheeseburger*
truffle mayonnaise, brie & yuzu pickle

SIDES

- Black Truffle Mac n Cheese
- Grilled Asparagus
- Creamed or Sautéed Spinach
- Roasted Market Mushrooms
jalapeño, garlic & lemon
- Tender Broccoli de Cicco
sicilian pistachio, chili & mint
- Salt Crusted Baked Potato
- Hand Cut Fries
- Mashed Yukon Gold Potatoes