WINE

SPARKLING

PICCINI, Prosecco,Veneto, N.V.....12
SCHRAMSBERG, Blanc de Blancs, North Coast, 2013.....18
VEUVE CLICQUOT, Brut, Champagne, N.V.....20
DOM PERIGNON, Brut, Champagne, 2004.....35

ROSE

CHATEAU GASSIER, Cotes de Provence, 2015.....12
CHENE BLEU, Vaucluse, 2015.....16

PINOT GRIGIO

VISTA POINT, California, N.V.....9
BORGO, Delle Venezie, 2015.....12
EYRIE, Pinot Gris, Willamette Valley, 2014.....14

SAUVIGNON BLANC

MOHUA, New Zealand, 2015.....9
HONIG, "Reserve", Napa Valley, 2014.....14
DOMAINE DELAPORTE, Sancerre, 2015.....14

ALTERNATIVE WHITES

THE SEEKER, Riesling, Mosel, 2015.....10
TERRAZAS, "Reserva", Torrontes, Argentina, 2015.....10

CHARDONNAY

VISTA POINT, California, N.V.....9
CUVAISON, Carneros, 2013.....12
CHALK HILL, Sonoma, 2015.....14
CAKEBREAD, Napa Valley, 2014.....20

PINOT NOIR

LINCOURT, Santa Rita Hills, 2014.....12
CHALK HILL, Sonoma, 2014.....14
FOUR GRACES, Willamette Valley, 2014.....15
SMOKE TREE, Sonoma County, 2015.....16
BELLE GLOS, "Clark & Telephone", Santa Barbara, 2015.....22
DOMAINE SERENE, "Yamhill Cuvee", Willamette Valley, 2015.....25

MERLOT

VISTA POINT, California, N.V.....9
MATANZAS CREEK, Sonoma County, 2013.....14
DUCKHORN, Napa Valley, 2013.....20
SHAFER, Napa Valley, 2014.....25

RED BLENDS

JAX, "Y3 Taureau", Napa Valley, 2014.....13
SIDEBAR, Russian River Valley, 2014.....15
RAMEY, "Claret", Napa Valley, 2014.....18
ORIN SWIFT, "Cuttings", California, 2014.....25

CABERNET

VISTA POINT, California, N.V.....9
RICKSHAW, Paso Robles, 2014.....12
SEAN MINOR, Napa Valley, 2014.....13
BISHOP'S PEAK, Paso Robles, 2014.....14
ROTH, Sonoma, 2014.....16
RAMEY, Napa Valley, 2013.....18
PINE RIDGE, Napa Valley, 2014.....18
VON STRASSER, Diamond Mountain, 2012.....20
JAX, Napa Valley, 2014.....25
ROMBAUER, Napa Valley, 2014.....25
SILVER OAK, Alexander Valley, 2012.....30
FISHER, "Mountain Estate", Sonoma, 2012.....40
DARIOUSH, Napa Valley, 2013.....45

ALTERNATIVE RED

ALTOS LOS HORMIGAS, Malbec, Mendoza, 2015.....12
FELSINA, Chianti Classico, Tuscany, 2014.....15
BEDROCK, "Old Vine", Zinfandel, California, 2014.....16
STAGS LEAP, Petite Sirah, Napa Valley, 2014.....18

RAW BAR

Daily Selection of East & West Coast Oysters 3.50
please inquire

Giant Shrimp 9 Colossal Blue Crab 17

Alaskan King Crab MKT

Seafood Towers & Platters (Chilled or Baked) MKT

sauces: citron bloody mary cocktail sauce
house made hot sauce • champagne mignonette

There is risk associated with consuming raw oysters. Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.

Florida Stone Crab Claws MKT
Honey Key Lime Mustard Sauce

Osetra Caviar MKT
Traditional Accompaniments

SALADS

Caesar Salad 10 | 13
Iceberg Wedge 10 | 13
Heirloom Tomato & Buffalo Mozzarella 11 | 18
Signature Salad 11 | 17

APPETIZERS

Maine Lobster Bisque 14
Dry Sack Sherry

Ceviche 13
Peruvian Style | Aji Amarillo | Smoked Sea Salt

Tuna Tartare 18
Golden Beets | Avocado | Thai Chiles

Steak Tartare 18
Crostinis | Fleur De Sel | Quail Egg | Olio Verde

Oysters Rockefeller 17
Blue Point Oyster | Spinach Mornay | Crispy Pancetta

Jumbo Lump Crabcake 18
Wild Arugula | Carrot Butter Sauce

Chargrilled Octopus 17
Chorizo | Corona Beans | Spanish Sherry Vinegar

Mom's Meatball 16
San Marzano Tomatoes | Parmigiano Reggiano

FARMS

ANSON MILLS
HARRIS RANCH
MISHIMA RANCH
JACKMAN RANCH
SWANK FARMS

PRIME CUTS

U.S.D.A. PRIME, NEBRASKA CORN FED

FILET 8oz. 39
FILET 12oz. 52
NEW YORK STRIP 14oz. 49
BONE-IN RIBEYE 22oz. 59
PRIME RIB 16oz. (Sundays Only) 39

VEAL CHOP 14oz. 45
COLORADO RACK OF LAMB 16oz. 49

DRY AGED 21 DAYS
U.S.D.A. PRIME
NEBRASKA CORN FED

KANSAS CITY STRIP 18oz. 59

DRY AGED 35 DAYS
U.S.D.A. PRIME
NEBRASKA CORN FED

DELMONICO 18oz. 59

DRY AGED 50 DAYS
U.S.D.A. PRIME, NEBRASKA CORN FED

PORTERHOUSE FOR TWO MKT

"KOBE STYLE"
FROM GREG NORMAN RANCH, AUSTRALIA

FILET 8oz. 55 | 10oz. MKT | 12oz. MKT

BUTCHER'S CUT
PLEASE INQUIRE

ACCOMPANIMENTS

Hudson Valley Foie Gras 16
Alaskan King Crab "Oscar Style" 18

BUTTERS

Foie Gras | Bleu Cheese | Escargot 3

POTATOES

9 | 12

Parmesan Truffle Fries
Blue Cheese Tater-Tots
Buttermilk Mashed
Loaded Baked Potato*
Truffled Mac & Cheese
Lobster Mac & Cheese 18
Potato Gratin*

** only full orders*

VEGETABLES

9 | 12

Jumbo Asparagus
Roasted Mushrooms
Caramelized Onions
Creamed Corn
Creamed Spinach
Pancetta Brussels Sprouts
Giant Onion Rings

STEAK SAUCES

(complimentary)

Bearnaise | CUT 432 Steak Sauce
Chimichurri | Toasted Peppercorn
Creamy Horseradish | Maitake Cognac Cream

VEGETARIANS

Our Chef is happy to prepare something especially for you.

SEAFOOD

Faroe Island Wild Salmon
Citrus Bouillabaisse | Spaghetti Squash
Preserved Lemon
29

Moroccan Spiced Yellowfin Tuna
Barbecued Swank Farm Carrots
Smoked Lentil Salad
34

Giant Shrimp Scampi
Grilled Country Bread
38

Australian Lobster Tail
Drawn Butter
MKT

Chilean Sea Bass
Yuzu-Miso Sauce
Black Coconut Rice
38

AMERICAN CLASSICS

Roasted Organic Half Chicken
Prosciutto Wrapped Asparagus
Fingerling Potatoes | Pan Jus
29

Steak and Fries
12oz. Prime Skirt Steak
Caramelized Onions | Steak Fries
32

Double Cut Pork Chop 14oz.
Fig Conserva | Celery Root Remoulade
34

CHEESEBURGER
Jackman Ranch Wagyu
Aged Vermont Cheddar
Sesame Seed Brioche | Fries
16