

# WINE

## ■ SPARKLING

LIVIO SASSETTI, Prosecco, Valdobbiadene, N.V.....	12
CHARLES HEIDSIECK, "Brut Reserve," Champagne, N.V.....	20
GOSSET, "Grand Rosé," Brut Rosé, Champagne, N.V.....	25

## ■ ROSE

CHATEAU GASSIER, Cotes de Provence, 2016.....	12
ARNOT ROBERTS, "Luchsinger Vineyard," Lake County, 2017.....	16

## ■ PINOT GRIGIO

VISTA POINT, California, N.V.....	10
GRADIS CIUTTA, Collio, 2016.....	12

## ■ SAUVIGNON BLANC

MOHUA, New Zealand, 2016.....	10
LUCIEN CROCHET, Sancerre, 2016.....	16

## ■ ALTERNATIVE WHITE

MÖNCHHOF, "Estate," Riesling, Mosel, 2015.....	12
PAX, "Buddha's Dharma," Chenin Blanc, Mendocino, 2015.....	18

## ■ CHARDONNAY

VISTA POINT, California, N.V.....	10
CUVAISON, Carneros, 2015.....	12
CHALK HILL, Sonoma, 2016.....	14
RAMEY, Russian River Valley, 2014.....	18
PAHLMAYER, "Jayson," Sonoma Coast, 2015.....	20

## ■ PINOT NOIR

HITCHING POST, "Hometown," Santa Barbara, 2015.....	12
SALEM, Eola-Amity Hills, 2015.....	14
PAUL HOBBS, "Crossbarn," Sonoma Coast, 2015.....	18
MARTINELLI, "Bella Vigna," Russian River, 2015.....	20

## ■ MERLOT

VISTA POINT, California, N.V.....	10
MATANZAS CREEK, Sonoma County, 2013.....	14
DUCKHORN, Napa Valley, 2014.....	20

## ■ ITALIAN RED

LUIGI GIORDANO, Nebbiolo, Langhe Rosso, Piedmont, 2016.....	12
FELSINA, Chianti Classico, Tuscany, 2014.....	14

## ■ RED BLENDS

JAX, "Y3 Taureau," Napa Valley, 2015.....	14
ORIN SWIFT, "Abstract," California, 2016.....	18
ITALICS, "Sixteen Appellations," Napa Valley, 2012.....	20
PAHLMAYER, "Jayson," Napa Valley, 2015.....	25

## ■ CABERNET SAUVIGNON

VISTA POINT, California, N.V.....	10
SEAN MINOR, Napa Valley, 2015.....	12
FRANCISCAN, Napa Valley, 2015.....	14
EDGE, Alexander Valley, 2015.....	16
BAND OF VINTNERS, "Consortium," Napa Valley, 2015.....	18
PINE RIDGE, Napa Valley, 2015.....	20
JAX, Napa Valley, 2015.....	25
SINEGAL, "Estate," Napa Valley, 2015.....	28

## ■ ALTERNATIVE RED

ALTOS LAS HORMIGAS, Malbec, Mendoza, 2016.....	12
BEDROCK, "Old Vine," Zinfandel, California, 2016.....	14
ARNOT ROBERTS, Syrah, North Coast, 2015.....	20

# RAW BAR

Daily Selection of East & West Coast Oysters 3.50  
*please inquire*

Giant Shrimp 9      Colossal Blue Crab 21

Alaskan King Crab MKT  
Seafood Towers & Platters (Chilled or Baked) MKT

**saucers:** citron bloody mary cocktail sauce  
house made hot sauce • apple-cucumber 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 .*

# SALADS

Caesar Salad 10 | 13

Iceberg Wedge 10 | 13

Heirloom Tomato & Buffalo Mozzarella 18

Signature Salad 11 | 18

# APPETIZERS

Maine Lobster Bisque 14  
Dry Sack Sherry

Cheese of The Week MKT  
Black Cherries | Toffee Pecans

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

NIMAN RANCH  
HARRIS RANCH

MISHIMA RANCH  
NOMAD FARMS

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) 45

VEAL CHOP 14oz. 45

### DRY AGED 28 DAYS

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

NEW YORK STRIP 16oz. 64

### DRY AGED 35 DAYS

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

DELMONICO 18oz. 69

### 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. MKT | 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\*

Potato Gratin\*

Lobster Mac & Cheese 18

Truffled Mac & Cheese

\*only full orders

### VEGETABLES

9 | 12

Jumbo Asparagus

Roasted Mushrooms

Caramelized Onions

Truffled Cream Corn

Creamed Spinach

Pancetta Brussels Sprouts

Giant Onion Rings

### STEAK SAUCES

(complimentary)

Bearnaise | CUT 432 Steak Sauce

Creamy Horseradish | Maitake Mushroom Sauce

Chimichurri | Toasted Peppercorn

### VEGETARIANS

Our Chef is happy to prepare something especially for you.

## SEAFOOD

### Faroe Island Salmon

Citrus Bouillabaisse | Sugar Snap Peas

Preserved Lemon

29

### Moroccan Spiced Yellowfin Tuna

Ancient Grains Organic Quinoa | Sliced Almonds

Orange-Carrot Yogurt Sauce

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

36

### Grilled Colorado Rack of Lamb

Swank Farm Peas | Mint Israeli Couscous Salad

56

### CHEESEBURGER

Jackman Ranch Wagyu

Aged Vermont Cheddar

Sesame Seed Brioche | Fries

21