

STARTERS

- MAINE LOBSTER BISQUE**
Dry Sack Sherry
- JUMBO LUMP CRABCAKE**
Wild Arugula & Carrot Butter Sauce
- GRILLED SPANISH OCTOPUS**
Shaved Romanesco, Smoked Paprika Aioli, Sweet Potato Marcona Almond Powder
- OYSTERS ROCKEFELLER**
Blue Point Oysters, Spinach Mornay & Crispy Pancetta
- STEAK TARTARE**
Grass-Fed, Gribiche, Pickled Quail Egg, Brioche & Preserved Lemon

SALADS

- CLASSIC CAESAR**
Lemon-Anchovy Dressing & Parmigiano Reggiano
- ICEBERG WEDGE**
House Smoked Bacon, Creamy Blue & Heirloom Tomatoes
- HEIRLOOM TOMATO & BUFFALO MOZZARELLA**
Swank Farms Basil & Champagne Vinaigrette
- SIGNATURE SALAD**
Aged Manchego, Baby Heirloom Tomatoes, Spiced Cashews & Green Goddess

RAW/CHILLED

- EAST & WEST COAST OYSTERS** 3.50 each
Changes daily, please inquire
- GIANT SHRIMP COCKTAIL** 9 each
Bloody Mary Cocktail Sauce
- COLOSSAL BLUE CRAB** 21
- ALASKAN KING CRAB** mkt
- CEVICHE** 13
Peruvian Style, Aji Amarillo & Smoked Sea Salt
- TUNA TARTARE** 18
Golden Beets, Avocado & Thai Chiles
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- SAUCES**
Bloody Mary Cocktail Sauce | House Made Hot Sauce | Key Lime Mustard
Apple-Cucumber Mignonette | Drawn Butter

Seafood Tower mkt

The collection of seafood below is either chilled or baked

BAKED
Jumbo Lump Crabcakes, Oysters Rockefeller
Shrimp Scampi & Australian Lobster Tail

CHILLED
East & West Coast Oysters, Giant Shrimp
Colossal Blue Crab & Ceviche

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.

PRIME CUTS

28 DAY WET AGED

- PETITE FILET MIGNON 8oz 39
- FILET MIGNON 12oz 52
- BONE-IN RIBEYE 22oz 59
- NEW YORK STRIP 14oz 49
- VEAL CHOP 14oz 45
- BUTCHER'S CUT mkt
- PRIME RIB 16oz (Sunday Only) 45

DRY AGED

- 28 DAY DRY-AGED NEW YORK STRIP 16oz 64
- 35 DAY DRY-AGED DELMONICO 18oz 69
- 50 DAY DRY-AGED PORTERHOUSE 40oz (For Two) mkt

KOBE From Greg Norman Ranch, Australia

- PETITE FILET MIGNON 8oz 70
- FILET MIGNON 10oz 90
- FILET MIGNON 12oz 110

Accompaniments

Hudson Valley Foie Gras 16 | King Crab Oscar 18

Butters

Foie Gras 5 | Bleu Cheese 3 | Escargot 3

Steak Sauces (Complimentary)

CUT 432 Steak Sauce, Bearnaise, Creamy Horseradish, Chimichurri
Maitake Mushroom Sauce & Toasted Peppercorn

SEAFOOD

- ØRA KING SALMON** 32
Ravigote Farro, Roasted Heirloom Carrots, Shaved Fennel & Apple Salad
- SEARED AHI TUNA** 35
Edamame Emulsion, Plum Soy, Pickled Daikon Radish & Wasabi Aioli
- GIANT SHRIMP SCAMPI** 38
Grilled Country Bread
- AUSTRALIAN LOBSTER TAIL** mkt
Drawn Butter
- CHILEAN SEA BASS** 38
Yuzu-Miso Sauce, Black Coconut Rice & Bok Choy

ENTRÉES

- ROASTED ORGANIC HALF CHICKEN** 29
Prosciutto Wrapped Asparagus, Fingerling Potatoes & Pan Jus
- STEAK FRITES** 36
12oz Prime Skirt Steak, Caramelized Onions & Steak Fries
- DOUBLE CUT PORK CHOP** 38
Black Mission Fig-Apple Mostarda & Cinnamon-Maple Sweet Potatoes
- BRAISED COLORADO LAMB OSSO BUCO** 45
Cheesy Polenta & Horseradish Gremolata
- CHEESEBURGER** 21
Jackman Ranch Wagyu, Aged Vermont Cheddar & Hand-Cut Fries
- VEGETARIANS** mkt
Our Chef is happy to prepare something especially for you.

SIDES

VEGETABLES half 9 | full 12

- Jumbo Asparagus
Roasted Mushrooms
Caramelized Onions
Truffled Cream Corn
Creamed Spinach
Brussels Sprouts
Giant Onion Rings

POTATOES half 9 | full 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