

WINE

CHAMPAGNE & SPARKLING

NAVERAN, Cava, “Brut Reserva”, Spain, 2010.....	10/40
TREVISIOL, Prosecco, Veneto, N.V.	12/48
CHARLES HEIDSIECK, Brut, Remis, N.V.	18/72

PINOT GRIGIO

DISCOVERIES, Pinot Grigio, Napa Valley, 2011	9/36
BANFI, Pinot Grigio, Montalcino, 2011	12/48

SAUVIGNON BLANC

WHITEHAVEN, New Zealand, 2012.....	9/36
ROUND POND, Napa Valley, 2012	12/48
FERNAND GIRARD, Sancerre, Loire Valley, 2011	14/56

CHARDONNAY

DISCOVERIES, Napa Valley, 2012.....	9/36
J. DROUHIN, “Laforet”, France, 2011	10/40
MORGAN, “Metallico”, Monterey Valley, 2011	12/48
BYRON, Santa Maria Valley, 2011	14/56
CHALK HILL, Sonoma, 2011	16/64
PATZ & HALL, Sonoma, 2010	18/72

ALTERNATIVE WHITES

MILBRANDT, Riesling, Columbia Valley, 2012	9/36
DOMAINE DE NIZAS, Rose, Languedoc, France, 2011	9/36
PIERRE SPARR, Gewurztraminer, Alsace, 2011	10/40
WIMMER-CZERNY, Gruner Veltliner, Austria, 2010	10/40
E. GUIGAL, Crozes-Hermitage Blanc, Rhône, 2009	14/56

PINOT NOIR

LINCOURT, Santa Rita Hills, 2010	12/48
CLOS DU VAL, Caneros, 2010	13/52
LAETITIA, Arroyo Grande Valley, 2011	14/56
BYRON, Santa Maria Valley, 2010.....	16/64
GRANT FAMILY, “Straight Line”, Anderson Valley, 2010	18/72

ITALIAN RED

BANFI, Rosso di Montalcino, Tuscany, 2011	12/48
TOMMASO BUSSOLA, Ripasso, “Ca’ del Laito”, Veneto 2008	12/48
ORNELLAIA “LE VOLTE”, Tuscany, 2011	16/64
CAPARZO, Brunello di Montalcino, Tuscany, 2008	20/80
RENATO RATTI, Barolo, Piedmont, 2008	25/100

RED BLENDS

STRATTON LUMMIS, “The Riddler”, Napa Valley, N.V.	12/48
FARRIER, “Presshouse”, Alexander Valley, 2009	14/56
KULETO “Frog Prince”, Napa Valley, 2009	16/64

MERLOT

DISCOVERIES, Napa Valley, 2010.....	9/36
CLOS DU VAL, Napa Valley, 2010.....	12/48
TWOMEY, Napa Valley, 2008	16/64

ALTERNATIVE REDS

PALACIOS REMONDO, Garnacha/Tempranillo, “Montesa”, Rioja, 2009.....	10/40
DON MIGUEL GASCÓN, Malbec, “Reserva”, Mendoza, 2010	12/48
YANGARRA, GRENACHE, “Old Vine”, McLaren Vale, 2007	14/56

CABERNET

DISCOVERIES, Napa Valley, 2011.....	9/36
SEAN MINOR, Napa Valley, 2009	12/48
FREI BROTHERS, Alexander Valley, 2010	14/56
CADRANS DE LASSÈGUE, Saint-Émilion “Grand Cru”, 2008	16/64
WILLIAM HILL, Napa Valley, 2008	18/72
2480, “Short Ends”, Napa Valley, 2009	20/80
HONIG, Napa Valley, 2010	22/88
CHALK HILL, “Estate Red”, Sonoma, 2009	25/100
SILVER OAK, Alexander Valley, 2008	28/112
DARIOUSH, Napa Valley, 2009.....	35/140

ZINFANDEL & SYRAH

KLINKER BRICK, Zinfandel, Lodi, 2010	12/48
BIANCHI, Petite Sirah, Paso Robles, 2009.....	14/56
E. GUIGAL, Syrah, Crozes Hermitage, Rhône, 2009	16/64

RAW BAR

Daily Selection of East & West Oysters **3**
please inquire

Kusshi, Washington State	Kumamoto, Washington State
Blue Point, Connecticut	James River, Virginia

Giant Shrimp 7	Colossal Blue Crab 16
Alaskan King Crab MKT	
Seafood Tower (Chilled or Baked) MKT	

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 **8 | 11**

Iceberg Wedge **9 | 12**

Watermelon & Feta **13**

Signature Salad **14**

APPETIZERS

Maine Lobster Bisque **13**
Dry Sack Sherry

Ceviche **12**
Peruvian Style | Aji Amarillo | Smoked Sea Salt

Hamachi Sashimi **16**
Fresh and Pickled Celery | Fresno Chiles | Black Lava Salt

Tuna Tartare **13**
Golden Beets | Avocado | Thai Chiles

Cheese of the Week **6**
McCoys Local Honey

Burrata **17**
Heirloom Tomatoes | Local Basil | Lemon Pressed Olive Oi

Steak Tartare **16**
Crostinis | Fleur De Sel | Quail Egg | Olio Verde

Jumbo Lump Crabcake **16**
Local Watercress | Carrot Butter Sauce

Oysters Rockefeller **13**
Arrowood Spinach | Parmigiano Reggiano | Escargot Butter

Chargrilled Octopus **16**
Marinated Gigande Beans | Salsa Verde | Local Radish

Mussels Marinieres **16**
Soffritto | Crusty French Bread

Meatball Parmigiana **16**
Imported Buffalo Mozzarella
San Marzano Tomatoes | Crusty Italian Bread

FARMS

ANSON MILLS
HARRIS RANCH

MISHIMA RANCH
MOZZARITA
BERKSHIRE

JACKMAN RANCH
SWANK FARMS



PRIME CUTS

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

- FILET 8oz. 36
- FILET 12oz. 45
- NEW YORK STRIP 14oz. 45
- BONE-IN RIBEYE 20oz. 45
- PORTERHOUSE FOR TWO MKT

VEAL CHOP 16oz. 42

- BERKSHIRE PORK CHOP 14oz. 32
- COLORADO RACK OF LAMB 16oz. 45

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

- DELMONICO 16oz. 48
- KANSAS CITY STRIP 16oz. 52

"KOBE STYLE" BEEF FROM MISHIMA RANCH, CALIFORNIA

- FILET 6oz. 54 | 8oz. MKT | 10oz. MKT

BUTCHER'S CUT
PLEASE INQUIRE

POTATOES

7 | 10

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

*only full orders

VEGETABLES

7 | 10

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

SAUCES

- Bernaise
- Creamy Horseradish
- CUT 432 Steak
- Toasted Peppercorn
- Chimichurri



VEGETARIANS

Our Chef is happy to prepare something especially for you.

SEAFOOD

Moroccan Spiced
Yellowfin Tuna
Harissa Yogurt
Quinoa Tabbouleh
32

Wild King Salmon
Spring Pea Risotto
29

Day Boat Swordfish
Lemon Coriander Aioli
Local Greens
29

Wood-Fired Sea Bass
Yuzu-Miso Sauce
Coconut Sticky Rice
36

Giant Shrimp Scampi
Grilled Country Bread
34

Australian Lobster Tail
Smoked Sea Salt
MKT



AMERICAN
CLASSICS

Roasted Organic Half Chicken
Prosciutto Wrapped Asparagus
Fingerling Potatoes | Pan Jus
23

Prime Edge Steak
Crispy Corn Fries | Braised Kale
Blue Cheese Butter
36

CHEESEBURGER

Akaushi | Aged Vermont Cheddar
Sesame Seed Brioche | Fries
16

"As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans."
—ERNEST HEMINGWAY, A MOVEABLE FEAST