

STARTERS

GIANT SHRIMP COCKTAIL Bloody Mary Cocktail Sauce	9 ea
ALASKAN KING CRAB	AQ
COLOSSAL BLUE CRAB	21
TUNA TARTARE Golden Beets, Avocado & Thai Chiles	18
CEVICHE Local Mango, Avocado, Jicama & Aji Limo	14
JUMBO LUMP CRABCAKE Wild Arugula & Carrot Butter Sauce	18
OYSTERS ROCKEFELLER Blue Point Oysters, Spinach Mornay & Crispy Pancetta	17
BRAISED SHORT RIB MEATBALLS San Marzano Tomatoes, Homemade Ricotta & Grilled French Bread	17
STEAK TARTARE Cornichon, Shallot, Capers, Preserved Lemon & Quail Egg	21

SALADS

CLASSIC CAESAR Lemon-Anchovy Dressing & Parmigiano Reggiano	12
BABY ICEBERG WEDGE House Smoked Bacon, Point Reyes Blue & Heirloom Tomatoes	12
SIGNATURE SALAD Aged Manchego, Baby Heirloom Tomatoes, Red Onion, Mango, Avocado, Spiced Cashews & Green Goddess	14

SEAFOOD

FAROE ISLAND SALMON Local Beet - Balsamic Emulsion, Sliced Almonds, Orange Quinoa Swank Farms Watercres	35
GIANT SHRIMP SCAMPI Grilled Country Bread	39
CHILEAN SEA BASS Yuzu-Miso Sauce, Black Coconut Rice & Bok Choy	39
SEARED AHI TUNA Edamame Emulsion, Plum Soy, Pickled Daikon Radish & Wasabi Aioli	36
TWIN LOBSTER TAILS South African Lobster & Drawn Butter	AQ

DESSERT

MASCARPONE CHEESECAKE	10
BANANA CREAM PIE	10
PEANUT BUTTER PIE	10
DOUBLE CHOCOLATE FUDGE CAKE	10

PRIME CUTS

PETITE FILET MIGNON 8oz (21 Day)	42
FILET MIGNON 12oz (21 Day)	55
BONE-IN RIBEYE 22oz (35 Day)	59
NEW YORK STRIP 14oz (35 Day)	49
DELMONICO 18oz (35 Day Dry-Aged)	69
PORTERHOUSE 36oz (35 Day - For Two)	AQ

All steaks available uncooked. Please inquire!

Steak Sauces

(4 oz for 2)
CUT 432 Steak Sauce, Bearnaise, Creamy Horseradish
Toasted Peppercorn & Chimichurri

ENTRÉES

CHEESEBURGER 18 Jackman Ranch Wagyu, Aged Vermont Cheddar & Hand-Cut Fries
ROASTED HALF CHICKEN 29 Prosciutto Wrapped Asparagus, Fingerling Potatoes & Pan Jus

BUTCHER SHOP STEAK KIT 185

Cut daily by our in-house butcher for cooking at home
(2) FILET MIGNON 8oz | (2) NEW YORK STRIP 14oz
(2) BONE-IN RIBEYE 22oz

SIDES

VEGETABLES 10
Jumbo Asparagus
Caramelized Onions & Mushrooms
Truffled Cream Corn
Creamed Spinach
Pancetta Brussels Sprouts

POTATOES 10
Parmesan Truffle Fries
Blue Cheese Tater-Tots
Buttermilk Mashed
Loaded Baked Potato
Potato Gratin

Truffled Mac & Cheese

WINE BOTTLES

WHITE

FONT FREYE Rose Cotes de Provence, 2018	18
BARONE FINI Pinot Grigio, Alto Adige, 2018	18
KIM CRAWFORD Sauv Blanc New Zealand, 2018	18
COL DE' SALICI Prosecco, Valdobbiadene, N.V.	18
STAG'S LEAP Chardonnay "Karia Vineyard" Napa Valley, 2017	25

RED

NOBLE VINES Pinot Noir Monterey, 2017	18
JOEL GOTT Cabernet California, 2017	20
SKYFALL Merlot Columbia Valley, 2016	20
RUFFINO Super Tuscan "Modus" Tuscany, 2016	25
PESSIMIST Red Blend Paso Robles, 2017	25
NAPA CELLARS Cabernet Napa Valley, 2017	28