

CUT 32

RAW/CHILLED

EAST & WEST COAST OYSTERS	3.50 ea
Changes daily, please inquire	
GIANT SHRIMP COCKTAIL	9 ea
Bloody Mary Cocktail Sauce	
ALASKAN KING CRAB	AQ
COLOSSAL BLUE CRAB	21
TUNA TARTARE	18
Golden Beets, Avocado & Thai Chiles	
CEVICHE	14
Aji Amarillo, Papaya & Crispy Yucca	

SAUCES

Cocktail Sauce | Hot Sauce | Apple-Cucumber Mignonette | Drawn Butter

Seafood Tower AQ

The collection of seafood below is either chilled or baked

BAKED

Jumbo Lump Crabcakes, Oysters Rockefeller, Shrimp Scampi & South African Lobster Tail

CHILLED

East & West Coast Oysters, Giant Shrimp, Alaskan King Crab & Ceviche

STARTERS

OYSTERS ROCKEFELLER	17
Blue Point Oysters, Spinach Mornay & Crispy Pancetta	
STEAK TARTARE	21
Cornichon, Shallot, Capers, Preserved Lemon & Quail Egg	
BRAISED SHORT RIB MEATBALLS	18
San Marzano Tomatoes, Homemade Ricotta & Grilled French Bread	
JUMBO LUMP CRABCAKE	18
Wild Arugula & Carrot Butter Sauce	
SMOKED BACON WRAPPED DATES	13
Organic Dates, Aged Manchego & Housemade Chorizo	

SALADS

CLASSIC CAESAR	12
Lemon-Anchovy Dressing & Parmigiano Reggiano	
BABY ICEBERG WEDGE	14
House Smoked Bacon, Point Reyes Blue & Heirloom Tomatoes	
SIGNATURE SALAD	14
Manchego, Tomatoes, Onion, Mango, Avocado & Spiced Cashews	
BUFFALO MOZZARELLA & HEIRLOOM TOMATOES	19
25-year-Old Balsamic, Thai Basil, Meyer Lemon Sea Salt Avocado & Olio Verde	

SEAFOOD

WOOD GRILLED ORA KING SALMON	38
Mandarin Orange and Almond Organic Quinoa Salad + Aged Balsamic-Beet Beurre Rouge	
JUMBO SHRIMP SCAMPI	39
Grilled Country Bread	
CHILEAN SEA BASS	39
Yuzu-Miso Sauce, Black Coconut Rice & Bok Choy	
SEARED AHI TUNA	36
Edamame Emulsion, Plum Soy, Pickled Daikon Radish & Wasabi Aioli	
TWIN LOBSTER TAILS	AQ
South African Lobster & Drawn Butter	

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)	52
DELMONICO 18oz (35 Day Dry-Aged)	69
DRY- AGED STRIP 12oz (40 Day Dry-Aged)	58
PORTERHOUSE 36oz (35 Day - For Two)	AQ
VEAL CHOP 16oz	58
BERKSHIRE PORK CHOP 14oz	38

WAGYU FILET

(Australian Westholme Cattle)

6oz | 65 8oz | 90 10oz | 120

Steak Sauces (Complimentary)

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

Accompaniment

Foie Gras 16 | King Crab Oscar 21 | South African Lobster Tail 32

Butters

Foie Gras 5 | Bleu Cheese 3 | Truffled 3

ENTRÉES

CHEESEBURGER 21

Jackman Ranch Wagyu, Aged Vermont Cheddar & Hand-Cut Fries

ROASTED HALF CHICKEN 29

Prosciutto Wrapped Asparagus, Fingerling Potatoes & Pan Jus

COLORADO RACK OF LAMB 59

Potatoes Au Gratin

SIDES

VEGETABLES 11

Jumbo Asparagus
Caramelized Onions
Roasted Forest Mushrooms
Truffled Cream Corn
Creamed Spinach
Pancetta Brussels Sprouts

POTATOES 11

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

Truffled Mac & Cheese

DESSERT

MASCARPONE CHEESECAKE	10
BANANA CREAM PIE	12
PEANUT BUTTER PIE	10
DOUBLE CHOCOLATE FUDGE CAKE	10

WINES BY THE GLASS

WHITE

SPARKLING

COL DE' SALICI <i>Prosecco</i> , Valdobbiadene, N.V.	12
GERARD BERTRAND <i>Brut Rosé</i> , Cremant, N.V.	12
NICOLAS FEUILLATTE "Brut Reserve" <i>Champagne</i> , N.V.	16

LIGHT & REFRESHING

KIM CRAWFORD <i>Sauv Blanc</i> , New Zealand, 2020	12
FONT FREYE <i>Rose</i> , Cotes de Provence, 2018	12
R. PRÜM "Essence" <i>Riesling</i> , Mosel, 2019	12
BARONE FINI <i>Pinot Grigio</i> , Alto Adige, 2019	12
DELAPORTE <i>Sauv Blanc</i> , Sancerre, 2019	18

FULL BODIED

CAVE DE LUGNY "Les Charmes" <i>Chardonnay</i> , Burgundy, 2018	12
BRAVIUM <i>Chardonnay</i> , Russian River, 2019	14
STAG'S LEAP "Karia Vineyard" <i>Chardonnay</i> , Napa Valley, 2018	16
CAKEBREAD <i>Chardonnay</i> , Napa Valley, 2018	20

RED

LIGHT & REFRESHING

NOBLE VINES "667" <i>Pinot Noir</i> , Monterey, 2018	12
COMPLICATED <i>Pinot Noir</i> , Sonoma County, 2018	14
HYLAND "Old Vine" <i>Pinot Noir</i> , McMinnville, 2018	15
BELLE GLOS "Clark & Telephone" <i>Pinot Noir</i> , Santa Maria Valley, 2018	20

FULL BODIED

SKYFALL <i>Merlot</i> , Columbia Valley, 2017	12
PESSIMIST <i>Red Blend</i> , Paso Robles, 2018	12
CLOS DE LOS SIETE <i>Malbec</i> , Mendoza, 2017	12
JOEL GOTT <i>Cabernet</i> , California, 2018	12
DAOU <i>Cabernet</i> , Paso Robles, 2018	14
RUFFINO "Modus" <i>Sangiovese/Cab/Merlot</i> , Tuscany, 2017	15
NAPA CELLARS <i>Cabernet</i> , Napa Valley, 2017	16
QUILT <i>Cabernet</i> , Napa Valley, 2018	18
AUSTIN HOPE <i>Cabernet</i> , Paso Robles, 2018	20
THE PRISONER <i>Red Blend</i> , California, 2019	20
PINE RIDGE <i>Cabernet</i> , Napa Valley, 2017	25
SILVER OAK <i>Cabernet</i> , Alexander Valley, 2016	35

FEATURED WINES

Aubert "Eastside Vineyard" Russian River, 2016 > 195 *Chardonnay*

the 2016 Chardonnay Eastside Vineyard, which comes from a site on the east side of the Russian River Valley. All from a suitcase clone from Montrachet, it has a perfumed, vibrant bouquet of caramelized green citrus, crushed rocks, orange blossom, and candied ginger. While it's a full-bodied, powerful wine, it has an incredible sense of freshness and purity.

Sea Smoke "Southing" Sta. Rita Hills, 2018 > 195 *Pinot Noir*

The ever-changing nose of the Southing exhibits Watermelon, Jasmine, Victoria plum; and subtle baking spices. The fine tannins and minerality are enhanced by our estate vineyard's characteristic cool climate acidit

Opus One, Napa Valley, 2017 > 495 *Bordeaux Blend*

harmonious aromatic balance of rich dark fruit, stems of roses, and earthy forest floor. The juicy entry offers a round, silky mouthfeel with just enough acidity to complement the satin texture.

COCKTAILS

ULTIMATE ESPRESSO MARTINI 12

Tito's, Mr. Black Cold Brew
Chilled Espresso & Vanilla

SPICED PEAR MARGARITA 12

Poached Pear Reposado, Spiced Pear Cordial
Fresh Lime & Toasted Cinnamon

NEGRONI 12

Beefeater, Noilly Prat Rouge
Campari & Orange Oil

SMOKED OLD FASHIONED 12

Maker's Mark, Black Walnut Bitters
Demerara & Smoked Maple

MANHATTAN 12

Redemption Rye, House Vermouth
Tart Cherry Cordial & Angostura

APPLE CIDER MULE 12

Vodka, Unfiltered Apple Cider
House Apple Bitter & Ginger Beer

SINGLE MALT TASTING

Three 1 oz pours

Springbank 10 Year

A fabulous 10 year old Springbank, matured in bourbon casks as well as sherry casks, adding a wonderful depth of flavour. Slightly peated, it marries a complex mixture of maritime notes as well as a fresh and fruity balance. The definition of a Campbeltown classic.

Springbank 12 Year "Cask Strength"

A staggeringly good cask strength edition of the 12 year old Springbank. 60% matured in first fill and the remainder in refill sherry hogsheads. A favourite amongst Campbeltown whisky fans already.

Springbank 21 Year

Aged in a mixture of ex-Oloroso sherry and ex-bourbon casks, this is bottled at 92 proof. Limited availability of 3600 bottles worldwide. Of course, as with all Springbank bottlings, this is distilled 2.5 times and is lightly peated.

25

CRAFT BEER

SOUR & FRUITY

LONELY MALL BENCHES Style: Cinnabon Sour 5.5% 16oz	9
APPLE OF MY EYE Style: Apple Pie Sour 5.5% 16oz	9
HEY BARTENDER Style: Rum Runner Sour 8.5% 12oz	9
KEY LIME FRUIT PIE Style: Fruited Berliner Weisse 5.5% 16oz	9
BEARSKI Style: Fruited Berliner Weisse 5.5% 16oz	9

FRESH & HOPPY

MONORAILS ARE THE FUTURE NE-IPA 7.8% 16oz	9
FIRE, SKULLS & MONEY NE-IPA 7.2% 16oz	9
DOUBLE SCATTERBRAIN DDH IPA 8.0% 16oz	9
TOTALLY TUBULAR DIPA 8.5% 16oz	9

DARK & FLAVORFUL

CRUMBLING Style: S'mores Imperial Stout 10.0% 16oz	9
MARSHAL ZHUKOV'S Style: Imperial Stout 11.8% 22oz	20
DOUBLE NEGATIVE Style: Imperial Stout 10.0% 500ml	20
BOURBON COUNTY STOUT Style: Imperial Stout 14.7% 16.9oz	25