

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 Aji Amarillo, Papaya & Crispy Yucca	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	18
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	14
SIGNATURE SALAD Manchego, Tomatoes, Onion, Mango, Avocado & Spiced Cashews	14

SEAFOOD

WOOD GRILLED ORA KING SALMON Mandarin Orange and Almond Organic Quinoa Salad + Aged Balsamic-Beet Beurre Rouge	38
JUMBO 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
COLOSSAL SOUTH AFRICAN LOBSTER TAIL Drawn Butter	AQ

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

<p>WAGYU FILET (Australian Westholme Cattle)</p> <p>6oz 65 8oz 90 10oz 120</p>

All steaks available uncooked. Please inquire!

Steak Sauces (4 oz for 2)

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

ENTRÉES

CHEESESBURGER 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

WINE BOTTLES

WHITE

FONT FREYE Rose Cotes de Provence, 2018	18
BARONE FINI Pinot Grigio, Alto Adige, 2019	18
KIM CRAWFORD Sauv Blanc New Zealand, 2020	18
COL DE' SALICI Prosecco, Valdobbiadene, N.V.	18
STAG'S LEAP Chardonnay "Karia Vineyard" Napa Valley, 2018	25

RED

NOBLE VINES Pinot Noir Monterey, 2018	18
JOEL GOTT Cabernet California, 2018	20
SKYFALL Merlot Columbia Valley, 2017	20
RUFFINO Super Tuscan "Modus" Tuscany, 2017	25
PESSIMIST Red Blend Paso Robles, 2018	25
NAPA CELLARS Cabernet Napa Valley, 2017	28