

## STARTERS

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

## SALADS

<b>CLASSIC CAESAR</b> Lemon-Anchovy Dressing & Parmigiano Reggiano	12
<b>BABY ICEBERG WEDGE</b> House Smoked Bacon, Point Reyes Blue & Heirloom Tomatoes	14
<b>SIGNATURE SALAD</b> Manchego, Tomatoes, Onion, Mango, Avocado & Spiced Cashews	14

## SEAFOOD

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

## PRIME CUTS

<b>PETITE FILET MIGNON</b> 8oz (21 Day)	42
<b>FILET MIGNON</b> 12oz (21 Day)	55
<b>BONE-IN RIBEYE</b> 22oz (35 Day)	59
<b>NEW YORK STRIP</b> 14oz (35 Day)	52
<b>DELMONICO</b> 18oz (35 Day Dry-Aged)	69
<b>DRY-AGED STRIP</b> 12oz (40 Day Dry-Aged)	58
<b>PORTERHOUSE</b> 36oz (35 Day - For Two)	AQ
<b>VEAL CHOP</b> 16oz	58
<b>BERKSHIRE PORK CHOP</b> 14oz	38

<b>WAGYU FILET</b> (Australian Westholme Cattle) 6oz   65    8oz   90    10oz   120
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All steaks available uncooked. Please inquire!

### Steak Sauces (4 oz for 2)

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

## ENTRÉES

<b>CHEESESBURGER</b> 21 Jackman Ranch Wagyu, Aged Vermont Cheddar & Hand-Cut Fries
<b>ROASTED HALF CHICKEN</b> 29 Prosciutto Wrapped Asparagus, Fingerling Potatoes & Pan Jus
<b>COLORADO RACK OF LAMB</b> 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

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

### RED

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