

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	16
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	
COLOSSAL SOUTH AFRICAN LOBSTER TAIL	AQ
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
PORTERHOUSE 36oz (35 Day - For Two)	AQ
VEAL CHOP 16oz	58
BERKSHIRE PORK CHOP 14oz	38

DRY AGED

DELMONICO 18oz (35 Day Dry-Aged)	69
NY STRIP 16oz (Creekstone Ranch - 28 Day Dry-Aged)	68

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

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
TRIG POINT "Diamond Dust" <i>Merlot</i> , Alexander Valley, 2017	14
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, 2019	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

PYCM, "Les Chenevottes," Chassagne-Montrachet, 2018 > 240 Chardonnay

Aromas of crisp yellow orchard fruit, honeycomb, spices and white flowers introduce the 2018 Chassagne-Montrachet 1er Cru Les Chenevottes, a medium to full-bodied wine with tangy acids and a chalky, tensile profile, concluding with a long, saline finish. This is another cuvée from Colin's domaine holdings, deriving from two plantings, one aged 45 and the other 60 years old.

Arnot-Roberts, "Coastlands Vineyard," Sonoma Coast, 2012 > 150 Pinot Noir

The iconic Coastlands Vineyard was planted by the Cobb family in 1989, just four miles from the Pacific Ocean above the small hamlet of Occidental on the Sonoma Coast. This epic site is at the absolute edge of where the Pinot Noir grape can ripen in California, and the resulting wine is a looking glass into that upbringing. The vineyard is situated at 1200' elevation on a western facing slope with views to the ocean and unobstructed interactions with the weather that rolls in off the coast.

Opus One, Napa Valley, 2017 > 495 Bordeaux Blend

The wine has a brilliant ruby red color of considerable depth. The wine's aroma gives impressions of smoke and cedarwood. It is developing a bouquet that is becoming more truffle-like and earthy with age. In the mouth, the wine displays a round and full entry on the palate with broad and soft tannins. The evolution of its flavor is a rich and velvety impression with a firm finish.

COCKTAILS

BLUEBERRY MULE 13 Nantucket Blueberry Vodka, Fresh Lime Fever Tree Ginger Beer
BLOOD ORANGE MARGARITA 14 El Camino Blanco Tequila, Fresh Lime Blood Orange-Hibiscus Cordial
HEMINGWAY G&T 12 Malfy Rosa, Maraschino, Fresh Lime Mediterranean Tonic
NEGRONI 13 Beefeater, Noilly Prat Rouge Campari & Orange Oil
SMOKED OLD FASHIONED 14 Buffalo Trace, Black Walnut Bitters Demerara & Smoked White Oak
WHISKEY SOUR 2.0 14 Rittenhouse Rye, Fresh Lemon, Orange Aquafaba & Angostura Bitters
MANHATTAN 14 Redemption Rye, House Vermouth Tart Cherry Cordial & Angostura
ULTIMATE ESPRESSO MARTINI 14 Tito's Vodka, Mr. Black Cold Brew Chilled Espresso & Vanilla

BOURBON FLIGHT

Three 1 oz pours

Bookers - Boston Batch

Named after the production site where Booker Noe started his career. Located in Boston, KY, the distillery was purchased by James B. Distilling Co. in the 1950s and is now named Booker Noe Distillery. The bourbon for this batch was selected by Fred Noe and as always is bottled uncut and unfiltered. It was aged for 6 years, 3 months, and 10 days and is bottled at 126.5 proof.

Maker's Mark - SE4 X PR5

Ten oak staves are placed in just-emptied standard Maker's Mark barrels, which are then refilled and returned to the warehouses to finish aging. The company used two unique stave profiles (SE4xPR5) – These staves are a marriage of virgin toasted American oak (PR5) and virgin French oak (SE4) staves which were aged outside for a full year. In the end the company used a blend of these stave finishes. The final bourbon blend is approximately 13% of the SE4 stave aged for six weeks, 32% of the SE4 stave aged for five weeks, and 55% of the PR5 stave aged for four weeks.

Henry McKenna - 10 Year Single Barrel

This high proof, Bottled-in-Bond Bourbon was named for Henry McKenna, the Irish immigrant who adapted his family's whiskey recipe to work with the grains he found in Kentucky. Henry McKenna is one of the longest aged Bottled-in-Bond whiskeys available today.

25

CRAFT BEER

SOCIAL & REFRESHING

STELLA ARTOIS Style: Euro Lager 4.2% 12oz	7
LA RUBIA Style: Blonde Ale 5.0% 12oz	7
FLORIDIAN Style: Hefeweizen 5.2% 12oz	7

SOUR & FRUITY

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

FRESH & HOPPY

JAI ALAI IPA 7.5% 12oz	7
HOP GUN IPA 7.0% 12oz	7

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