

# 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 MEATBALL 18  
San Marzano Tomatoes, Homemade Ricotta & Grilled French Bread

JUMBO LUMP CRABCAKE 18  
Piquillo Pepper Aioli, Swank Farm Frisée & Meyer Lemon Preserve

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

ORA KING SALMON 40  
Mandarin Orange & 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

MOROCCAN SPICED AHI TUNA 36  
Barbecue Baby Heirloom Carrots, Black Lentils, Local Mint  
Swank Farms Pea Tenders

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 (DemKota Ranch - 40 Day Dry-Aged) 68

TOMAHAWK STEAK 36oz (DemKota Ranch - 38 Day Dry-Aged) AQ

## 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

### CHEESBURGER 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

#### CHAMPAGNE & SPARKLING

SOMMARIVA <i>Prosecco Superiore</i> , Conegliano Valdobbiadene, N.V.	12
SCHRAMSBERG "Mirabelle" <i>Brut Rosé</i> , North Coast, N.V.	15
VOIRIN-JUMEL "Blanc de Blancs" <i>Grand Cru Champagne</i> , N.V.	18

#### LIGHT & REFRESHING

BERGER <i>Grüner Veltliner</i> , Niederösterreich, 2018	11
ELENA WALCH <i>Pinot Grigio</i> , Alto Adige, 2019	12
DR. LOOSEN "Blue Slate" <i>Riesling</i> , Kabinett, 2019	12
FRANÇOIS CHIDAINE <i>Chenin Blanc</i> , Touraine, 2017	12
MOMO <i>Sauv Blanc</i> , New Zealand, 2019	12
DOMAINE DE FONTSAINTE <i>Rosé</i> , Corbières-en-Provence, 2019	14
YVES MARTIN <i>Sauv Blanc</i> , Sancerre Chavignol, 2019	16

#### FULL BODIED

CHALK HILL <i>Chardonnay</i> , Sonoma County, 2018	12
BRICK & MORTAR <i>Chardonnay</i> , Anderson Valley, 2019	14
DUMOL "Wester Ranch" <i>Chardonnay</i> , Russian River Valley, 2018	20
CAMILLE GIROUD <i>Chardonnay</i> , Saint-Romain, 2016	25

### RED

#### LIGHT & REFRESHING

LANDMARK <i>Pinot Noir</i> , Sonoma County, 2017	12
DAVIS BYNUM <i>Pinot Noir</i> , Russian River Valley, 2017	14
MARCEL LAPIERRE "Raisins Gaulois" <i>Gamay</i> , Burgundy, 2019	14
KEN WRIGHT <i>Pinot Noir</i> , Willamette Valley, 2019	16
MARTINELLI "Bella Vigne" <i>Pinot Noir</i> , Russian River Valley, 2018	20

#### FULL BODIED

FREELANDER <i>Cabernet</i> , California, 2019	12
TAPIZ <i>Malbec</i> , Mendoza, 2018	12
DIEVOLE <i>Chianti Classico</i> , Tuscany, 2018	13
TRIG POINT "Diamond Dust" <i>Merlot</i> , Alexander Valley, 2017	13
JEAN LUC COLOMBO <i>Syrah</i> , Rhône Valley, 2018	14
CASANOVA DI NERI <i>Rosso di Montalcino</i> , Tuscany, 2016	15
NEYERS "Sage Canyon" <i>Red Blend</i> , California, 2018	15
ROUTE STOCK <i>Cabernet</i> , Napa Valley, 2017	15
SALDO <i>Zinfandel</i> , California, 2019	15
ANTINORI "Il Bruciato" <i>Super Tuscan</i> , Tuscany, 2018	15
CAIN "Cuvée" <i>Red Blend</i> , Spring Mountain, NV 16	18
QUILT <i>Cabernet</i> , Napa Valley, 2018	18
P. COPPO <i>Barolo</i> , Piedmont, 2015	20
JONATA "Todos" <i>Red Blend</i> , Santa Ynez Valley, 2016	25
FAR NIENTE "Post & Beam" <i>Cabernet</i> , Napa Valley, 2018	25
ORIN SWIFT "Papillon" <i>Cabernet</i> , Napa Valley, 2018	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, 2018 > 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.

## COCKTAILS

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

## PAPPY VAN WINKLE

**OLD RIP VAN WINKLE - 10 YEAR**  
A sweet vanilla nose with caramel, pecan and oak wood. Smooth, mellow flavor consisting of robust wheat, cherries and oak.  
50

**VAN WINKLE "LOT B" - 12 YEAR**  
Highlighted by light aromas of dried mango, cocoa, fruit and spiced peach. Flavors of honey, oak and tobacco dance on the pallet.  
75

**PAPPY VAN WINKLE - 15 YEAR**  
An elegant and sweet aroma with caramel corn and vanilla. Features big flavor of leather, oak and complex fruitiness.  
150

**PAPPY VAN WINKLE - 20 YEAR**  
Intense and tantalizing. Smooth with a citrus zest note. Some sherry notes, dried fruits and vanilla.  
200

**PAPPY VAN WINKLE - 23 YEAR**  
Early aromas of caramel and cream with soft notes of oak, nuts and leather. Features a sweet taste composed of vanilla, maple and honey joined by complimentary flavors of citrus and spice.  
250

## CRAFT BEER

#### SOCIAL & REFRESHING

STELLA ARTOIS Euro Lager   4.2%   12oz	7
LA RUBIA Wynwood   Blonde Ale   5.0%   12oz	7
FLORIDIAN Funky Buddha   Hefeweizen   5.2%   12oz	7

#### SOUR & FRUITY

MALL BENCHES Hidden Springs   Cinnabon Sour   5.5%   16oz	9
BRING ME SUNLIGHT Sun Lab - Fruited Gose   5.7%   16oz	9
BEARSKI Hidden Springs   Fruited Berliner Weisse   5.5%   16oz	9

#### FRESH & HOPPY

JAI ALAI Cigar City   IPA   7.5%   12oz	7
HOP GUN Funky Buddha   IPA   7.0%   12oz	7
N.I.B. Widowmaker   DIPA   8.0%   16oz	9
BroCoNut Southern Grist   Coconut IPA   6.2%   16oz	9
BY MY SIDE Sun Lab   NE-IPA   7.0%   16oz	9

#### DARK & FLAVORFUL

DOUBLE MAPLE Mikerphone - Imperial Stout w/ Vermont Maple   10.5%   16oz	12
MARSHAL ZHUKOV'S Cigar City   Imperial Stout   11.8%   22oz	20
DOUBLE NEGATIVE Grimm   Imperial Stout   10.0%   500ml	20
BOURBON COUNTY STOUT Goose Island   Imperial Stout   14.7%   16.9oz	25