

# CUT 32

## RAW/CHILLED

<b>EAST &amp; WEST COAST OYSTERS</b>	3.50 ea
Changes daily, please inquire	
<b>GIANT SHRIMP COCKTAIL</b>	9 ea
Bloody Mary Cocktail Sauce	
<b>ALASKAN KING CRAB</b>	AQ
<b>COLOSSAL BLUE CRAB</b>	21
<b>TUNA TARTARE</b>	18
Golden Beets, Avocado & Thai Chiles	
<b>CEVICHE</b>	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

<b>OYSTERS ROCKEFELLER</b>	17
Blue Point Oysters, Spinach Mornay & Crispy Pancetta	
<b>STEAK TARTARE</b>	21
Cornichon, Shallot, Capers, Preserved Lemon & Quail Egg	
<b>BRAISED SHORT RIB MEATBALL</b>	18
San Marzano Tomatoes, Homemade Ricotta & Grilled French Bread	
<b>JUMBO LUMP CRABCAKE</b>	18
Piquillo Pepper Aioli, Swank Farm Frisée & Meyer Lemon Preserve	
<b>SMOKED BACON WRAPPED DATES</b>	13
Organic Dates, Aged Manchego & Housemade Chorizo	

## SALADS

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

## SEAFOOD

<b>ŌRA KING SALMON</b>	40
Mandarin Orange & Almond Organic Quinoa Salad + Aged Balsamic-Beet Beurre Rouge	
<b>JUMBO SHRIMP SCAMPI</b>	39
Grilled Country Bread	
<b>CHILEAN SEA BASS</b>	39
Yuzu-Miso Sauce, Black Coconut Rice & Bok Choy	
<b>MOROCCAN SPICED AHI TUNA</b>	36
Barbecue Baby Heirloom Carrots, Black Lentils, Local Mint Swank Farms Pea Tenders	
<b>COLOSSAL SOUTH AFRICAN LOBSTER TAIL</b>	AQ
Drawn Butter	

## 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>PORTERHOUSE</b> 36oz (35 Day - For Two)	AQ
<b>VEAL CHOP</b> 16oz	58
<b>BERKSHIRE PORK CHOP</b> 14oz	38

## DRY AGED

<b>DELMONICO</b> 18oz (35 Day Dry-Aged)	69
<b>NY STRIP</b> 16oz (DemKota Ranch - 40 Day Dry-Aged)	68
<b>TOMAHAWK STEAK</b> 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

<b>MASCARPONE CHEESECAKE</b>	10
<b>BANANA CREAM PIE</b>	12
<b>PEANUT BUTTER PIE</b>	10
<b>DOUBLE CHOCOLATE FUDGE CAKE</b>	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
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

**BLUEBERRY MULE 13**  
Nantucket Blueberry, Fresh Lime  
Fever Tree Ginger Beer

**WATERMELON MARGARITA 14**  
El Camino Blanco Tequila, Watermelon Juice  
Jalapeño & Smoked Sea Salt

**HEMINGWAY G&T 12**  
Malfy Rosa, Maraschino, Fresh Lime  
Mediterranean Tonic

**NEGRONI 13**  
Bombay, 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

## 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
SKIN FROOT Hoof Hearted   Mango Sour   4.5%   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
HOPPY TIMBS Southern Grist   DIPA   7.9%   16oz	9

#### DARK & FLAVORFUL

DOUBLE MAPLE Mikerphone - Imperial Stout w/ Vermont Maple   10.5%   12oz	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