

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

GRILLED NORTEK BLUE SALMON	38
Chile - Honey Glaze, Fava Bean Succotash, Ramps, Sweet Corn Gratitude Garden Organic Hen Of The Wood Mushrooms Swank Farm Sugar Snap Peas	
JUMBO SHRIMP SCAMPI	39
Grilled Country Bread	
CHILEAN SEA BASS	40
Yuzu-Miso Sauce, Black Coconut Rice & Bok Choy	
AHI TUNA AU POIVRE	36
Tied Haricots Verts, Baby New Potatoes, Swank Farm Greens Gribiche Vinaigrette & Niçoise Olives	
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
TRAMIN <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
THE CROSSINGS <i>Sauv Blanc</i> , New Zealand, 2019	12
FABRE <i>Rosé</i> , Côtes de Provence, 2019	12
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

RED

LIGHT & REFRESHING

LANDMARK <i>Pinot Noir</i> , Sonoma County, 2017	12
DAVIS BYNUM <i>Pinot Noir</i> , Russian River Valley, 2017	14
KEN WRIGHT <i>Pinot Noir</i> , Willamette Valley, 2019	16
MARTINELLI "Bella Vigne" <i>Pinot Noir</i> , Russian River Valley, 2018	20
FLOWERS <i>Pinot Noir</i> , Sonoma Coast, 2019	25

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
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
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
BroCoNut Southern Grist Coconut IPA 6.2% 16oz	9
HOPPY TIMBS Southern Grist DIPA 7.9% 16oz	9
STAR SEARCHING Timber Ales NE-IPA 7.0% 16oz	9

DARK & FLAVORFUL

DOUBLE MAPLE Mikerphone - Imperial Stout w/ Vermont Maple 10.5% 12oz	12
HONORARY GIRL SCOUT Pontoon Samoa Cookie Porter 8.0% 16oz	12
BARREL-AGED TEN FIDY Oskar Blues Imperial Stout 12.9% 16oz	18
BOURBON COUNTY STOUT Goose Island Imperial Stout 14.7% 16.9oz	25