

CUT 32

RAW/CHILLED

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| EAST & WEST COAST OYSTERS Changes daily, please inquire | 3.50 ea |
| GIANT SHRIMP COCKTAIL Bloody Mary Cocktail Sauce | 9 ea |
| ALASKAN KING CRAB | AQ |
| TUNA TARTARE Golden Beets, Avocado & Thai Chiles | 18 |
| CEVICHE Aji Amarillo, Mango & Crispy Yucca | 16 |

SAUCES

Cocktail Sauce | Hot Sauce | Strawberry-Black Pepper 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

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

SALADS

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| CLASSIC CAESAR Lemon-Anchovy Dressing & Parmigiano Reggiano | 12 |
| BABY ICEBERG WEDGE House Smoked Bacon, Point Reyes Blue & Heirloom Tomatoes | 14 |
| SIGNATURE SALAD Manchego, Tomatoes, Onion, Mango, Avocado & Spiced Cashews | 14 |
| IMPORTED ITALIAN BURRATA Compressed Strawberries, Thai Basil & Almond Crumble | 21 |

SEAFOOD

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| GRILLED FAROE ISLAND SALMON Pear and Pomegranate, Blackberry Beurre Rouge & Crispy Parsnips | 38 |
| JUMBO SHRIMP SCAMPI Grilled Country Bread | 39 |
| CHILEAN SEA BASS Yuzu-Miso Sauce, Black Coconut Rice & Bok Choy | 42 |
| NUT & SEED CRUSTED AHI TUNA Citrus Kale-Quinoa Salad & Red Chili Salsa Romesco | 36 |
| COLOSSAL SOUTH AFRICAN LOBSTER TAIL Drawn Butter | AQ |

PRIME CUTS

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| PETITE FILET MIGNON 8oz (21 Day) | 45 |
| FILET MIGNON 12oz (21 Day) | 58 |
| BONE-IN RIBEYE 22oz (35 Day) | 65 |
| NEW YORK STRIP 14oz (35 Day) | 52 |
| PORTERHOUSE 36oz (35 Day - For Two) | AQ |
| TOMAHAWK STEAK (Westholme Score 9 Wagyu - 50 Day) | AQ |
| VEAL CHOP 16oz | 58 |
| BERKSHIRE PORK CHOP 14oz | 38 |

DRY AGED

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| DELMONICO 18oz (35 Day Dry-Aged) | 69 |
| NY STRIP 16oz (DemKota Ranch - 40 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 25 | 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

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

MAC & CHEESE

Truffled 11
Lobster 28

DESSERT

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| MASCARPONE CHEESECAKE | 12 |
| BANANA CREAM PIE | 12 |
| PEANUT BUTTER PIE | 12 |
| DOUBLE CHOCOLATE FUDGE CAKE | 12 |

WINES BY THE GLASS

WHITE

CHAMPAGNE & SPARKLING

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| CANEVEL <i>Prosecco</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

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| BERGER <i>Grüner Veltliner</i> , Niederösterreich, 2018 | 11 |
| SAN GIORGIO <i>Pinot Grigio</i> , Alto Adige, 2019 | 12 |
| R. PRÜM <i>Riesling</i> , Mosel, 2019 | 12 |
| FRANÇOIS CHIDAINE <i>Chenin Blanc</i> , Touraine, 2018 | 12 |
| THE CROSSINGS <i>Sauv Blanc</i> , New Zealand, 2020 | 12 |
| CHÂTEAU PEYRASSOL "Reserve" <i>Rosé</i> , Côtes de Provence, 2019 | 14 |
| YVES MARTIN <i>Sauv Blanc</i> , Sancerre Chavignol, 2019 | 16 |

FULL BODIED

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| CHALK HILL <i>Chardonnay</i> , Sonoma County, 2019 | 12 |
| BRICK & MORTAR <i>Chardonnay</i> , Anderson Valley, 2019 | 14 |
| CHARLET "La Crochette" <i>Chardonnay</i> , Mâcon-Villages, 2018 | 15 |
| DUMOL "Wester Ranch" <i>Chardonnay</i> , Russian River Valley, 2018 | 20 |

RED

LIGHT & REFRESHING

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|---|----|
| 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

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| FREELANDER <i>Cabernet</i> , California, 2019 | 12 |
| TAPIZ <i>Malbec</i> , Mendoza, 2018 | 12 |
| DIEVOLE <i>Chianti Classico</i> , Tuscany, 2018 | 13 |
| DECOY <i>By Duckhorn Merlot</i> , Sonoma County, 2019 | 14 |
| UNSHACKLED <i>by The Prisoner Red Blend</i> , California, 2019 | 15 |
| ROUTE STOCK <i>Cabernet</i> , Napa Valley, 2018 | 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 | 20 |
| P. COPPO <i>Barolo</i> , Piedmont, 2016 | 20 |
| PEJU <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
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
Elijah Craig 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 - 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

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|---|---|
| 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

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|---|----|
| MALL BENCHES Hidden Springs Cinnabon Sour 5.5% 16oz | 9 |
| ALL THE WAY UP Mast Landing Strawberry Sour 4.8% 16oz | 10 |
| COASTAL SUNRISE Humble Forager Fruit Parfait Sour 6.0% 16oz | 12 |

FRESH & HOPPY

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|---|----|
| JAI ALAI Cigar City IPA 7.5% 12oz | 7 |
| HOP GUN Funky Buddha IPA 7.0% 12oz | 7 |
| ALONE AND ADRIFT Vitamin Sea Hazy IPA 6.8% 12oz | 12 |
| ONE WAY #9 Blaze Hazy IPA 6.7% 16oz | 12 |

DARK & FLAVORFUL

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| HONORARY GIRL SCOUT Pontoon Samoa Cookie Porter 8.0% 16oz | 12 |
| TORITO RYE (Cherry) Odd Breed Rye Barrel Aged Porter 11.3% 375ml | 25 |
| BRING OUT YOUR DEAD Bellwoods Imperial Stout 12.2% 500ml | 25 |
| CBS (Canadian Breakfast Stout) Founders Imperial Stout 11.3% 750ml | 40 |