

CUT³²

RAW/CHILLED

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

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

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
BUFFALO MOZZARELLA & HEIRLOOM TOMATOES 25-year-Old Balsamic, Thai Basil, Meyer Lemon Sea Salt Avocado & Olio Verde	21

SEAFOOD

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
SESAME CRUSTED AHI TUNA Seared Rare, Edamame Emulsion, Yuzu Kosho Aioli Pickled Local Radish & Plum Sauce	38
COLOSSAL AUSTRALIAN LOBSTER TAIL Drawn Butter	AQ

PRIME CUTS

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

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 | Australian Lobster Tail 38

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

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.

WINES BY THE GLASS

WHITE

CHAMPAGNE & SPARKLING

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

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

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

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
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

MANGO MULE 13

Tito's Vodka, Fresh Mango, 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

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

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
ALL THE WAY UP Mast Landing Strawberry Sour 4.8% 16oz	10
JUST THE JUICE Prairie Pastry Sour 7.5% 12oz	12

FRESH & HOPPY

JAI ALAI Cigar City IPA 7.5% 12oz	7
HOP GUN Funky Buddha IPA 7.0% 12oz	7
LUPO LAB Equilibrium Hazy IPA 8.5% 16oz	12
LOVE YOUR FRIENDS Non Sequitur Hazy IPA 8.0% 16oz	12

DARK & FLAVORFUL

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