

# 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>STONE CRAB CLAWS</b>	AQ
<b>*TUNA TARTARE</b>	18
Golden Beets, Avocado & Thai Chiles	
<b>*CEVICHE</b>	16
Aji Amarillo, Mango & Crispy Yucca	

## SAUCES

Cocktail Sauce | Hot Sauce | Cucumber-Apple 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>	21
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>	16
Manchego, Tomatoes, Onion, Mango, Avocado & Spiced Cashews	
<b>BUFFALO MOZZARELLA &amp; HEIRLOOM TOMATOES</b>	21
25-year-Old Balsamic, Thai Basil, Meyer Lemon Sea Salt Avocado & Olio Verde	

## SEAFOOD

<b>GRILLED FAROE ISLAND SALMON</b>	38
Pear and Pomegranate, Blackberry Beurre Rouge & Crispy Parsnips	
<b>JUMBO SHRIMP SCAMPI</b>	39
Grilled Country Bread	
<b>CHILEAN SEA BASS</b>	45
Yuzu-Miso Sauce, Black Coconut Rice & Bok Choy	
<b>SESAME CRUSTED AHI TUNA</b>	38
Seared Rare, Edamame Emulsion, Yuzu Kosho Aioli Pickled Local Radish & Plum Sauce	
<b>AUSTRALIAN LOBSTER TAIL</b>	AQ
Drawn Butter	

## PRIME CUTS

<b>PETITE FILET MIGNON</b> 8oz (21 Day)	48
<b>FILET MIGNON</b> 12oz (21 Day)	65
<b>BONE-IN RIBEYE</b> 22oz (35 Day)	65
<b>NEW YORK STRIP</b> 14oz (35 Day)	62
<b>DRY AGED DELMONICO</b> 18oz (38 Day Dry-Aged)	69
<b>PORTERHOUSE</b> 36oz (35 Day - For Two)	AQ
<b>VEAL CHOP</b> 16oz	58

### WAGYU RIB EYE 145

(Westholme Score 9 Wagyu - 18oz)

### WAGYU FILET

(Australian Westholme - Score 9)

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 25

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

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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
SCHRAMBERG "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, 2019	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.

### Checkerboard "King's Row" Napa Valley, 2017 > 325 Cabernet Sauvignon

Lively aromas of Blackberry, Cassis, Blueberry, and dried exotic Herbs. On the palate, the wine is expansive and full, with a linear and seamless display of fruit complemented by Dark Chocolate and Vanilla Bean.

Kings Row remains an expression of the Aurora Vineyard which is located in a small valley midway up Diamond Mountain on a large knoll at an elevation of 1,200 feet.

## COCKTAILS

### MANGO MULE 13

Tito's Vodka, Fresh Mango, Lime  
Fever Tree Ginger Beer

### BAKED APPLE MARGARITA 14

Baked Apple Tequila, Fall Apple Mix  
Toasted Cinnamon Bark

### HEMINGWAY G&T 12

Malfy Rosa, Maraschino, Fresh Lime  
Mediterranean Tonic

### NEGRONI 13

Beefeater, Cocchi di Torino  
Campari & Orange Oil

### SMOKED OLD FASHIONED 14

Buffalo Trace, Black Walnut Bitters  
Demerara & Smoked White Oak

### FALL APPLE SMASH 14

Elijah Craig Rye, Honey Crisp Apple  
Cinnamon, Lemon & Aquafaba

### MANHATTAN 14

Redemption Rye, House Vermouth  
Tart Cherry Cordial & Angostura

### ULTIMATE ESPRESSO MARTINI 14

Tito's Vodka, Mr. Black Cold Brew  
Chilled Espresso & Vanilla

## 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

FRUITY MORNINGS Vitamin Sea   Cereal Sour   6.0%   16oz	12
5th ANNIVERSARY Southern Grist   Fruited Sour   5.6%   16oz	12
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
BLINDED BY THE COLORS Blaze   Hazy IPA   8.0%   16oz	12
EVERYDAY FOG Abomination   Hazy IPA   7.1%   16oz	12
IT'S A UNICORN THING WeldWerks   Hazy IPA   8.6%   16oz	12
STRONGEST GEOMETRIC SHAPE Barrier   Hazy IPA   10.3%   16oz	12
FOIL Vitamin Sea   Hazy IPA   7.2%   16oz	

### DARK & FLAVORFUL

KBS Cinnamon Vanilla Founders   Imperial Stout   12.0%   12oz	15
BANANAS FOSTER Pontoon   Dessert Stout   9.0%   500ml	25
TORITO RYE (Cherry) Odd Breed   Rye Barrel Aged Porter   11.3%   375ml	25
CBS (Canadian Breakfast Stout) Founders   Imperial Stout   11.3%   750ml	40