

CUT 32

RAW/CHILLED

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| *EAST & WEST COAST OYSTERS | 3.95 ea |
| Changes daily, please inquire | |
| GIANT SHRIMP COCKTAIL | 9 ea |
| Bloody Mary Cocktail Sauce | |
| ALASKAN KING CRAB | AQ |
| *TUNA TARTARE | 23 |
| Golden Beets, Avocado & Thai Chiles | |
| *CEVICHE | 21 |
| 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

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| OYSTERS ROCKEFELLER | 20 |
| Blue Point Oysters, Spinach Mornay & Crispy Pancetta | |
| *STEAK TARTARE | 25 |
| Cornichon, Shallot, Capers, Preserved Lemon & Quail Egg | |
| BRAISED SHORT RIB MEATBALL | 18 |
| San Marzano Tomatoes, Homemade Ricotta & Grilled French Bread | |
| JUMBO LUMP CRABCAKE | 25 |
| Piquillo Pepper Aioli, Swank Farm Frisée & Meyer Lemon Preserve | |
| OCTOPUS À LA PLANCHA | 27 |
| Tabbouleh, Harissa Aioli, Shaved Heirloom Cauliflower Salad & Green Chili Oil | |
| SMOKED BACON WRAPPED DATES | 14 |
| Organic Dates, Aged Manchego & Housemade Chorizo | |
| BURRATA CHEESE TOAST | 25 |
| Prosciutto di Parma, Saba Balsamico, Basil-Pistachio Pesto Swank Farms Heirloom Tomatoes & Local Arugula | |

SALADS

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| CLASSIC CAESAR | 14 |
| Lemon-Anchovy Dressing & Parmigiano Reggiano | |
| BABY ICEBERG WEDGE | 16 |
| House Smoked Bacon, Point Reyes Blue & Heirloom Tomatoes | |
| SIGNATURE SALAD | 18 |
| Manchego, Tomatoes, Onion, Mango, Avocado & Spiced Cashews | |

SEAFOOD

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| GRILLED FAROE ISLAND SALMON | 38 |
| Pear and Pomegranate, Blackberry Beurre Rouge & Crispy Parsnips | |
| JUMBO SHRIMP SCAMPI | 42 |
| Grilled Country Bread | |
| CHILEAN SEA BASS | 52 |
| Yuzu-Miso Sauce, Black Coconut Rice & Bok Choy | |
| SESAME CRUSTED AHI TUNA | 39 |
| Seared Rare, Edamame Emulsion, Yuzu Kosho Aioli Pickled Local Radish & Plum Sauce | |
| AUSTRALIAN LOBSTER TAIL | AQ |
| Drawn Butter | |

PRIME CUTS

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| PETITE FILET MIGNON 8oz (21 Day) | 58 |
| FILET MIGNON 12oz (21 Day) | 70 |
| BONE-IN RIBEYE 22oz (35 Day) | 80 |
| NEW YORK STRIP 14oz (35 Day) | 72 |
| PORTERHOUSE 36oz (35 Day - For Two) | AQ |
| VEAL CHOP 16oz | 65 |
| COLORADO LAMB RACK 12oz | 68 |

DRY AGED

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| KC STRIP 18oz (28 Day Dry-Aged) | 89 |
| DELMONICO 18oz (35 Day Dry-Aged) | 89 |

WAGYU RIB EYE 145
(Westholme Score 9 Wagyu - 18oz)

WAGYU FILET
(Australian Westholme - Score 9)
6oz | 85 8oz | 110 10oz | 140

Steak Sauces (Complimentary)

CUT 432 Steak Sauce, Bearnaise, Creamy Horseradish
Toasted Peppercorn & Chimichurri

Accompaniment

Foie Gras 25 | Australian Lobster Tail 38

Butters

Foie Gras 9 | Bleu Cheese 5 | Truffled 6

ENTRÉE

CHEESEBURGER 25
Jackman Ranch Wagyu, Aged Vermont Cheddar & Hand-Cut Fries

ROASTED HALF CHICKEN 32
Prosciutto Wrapped Asparagus, Fingerling Potatoes & Pan Jus

PRIME SKIRT STEAK 58
Rosemary Steak Fries, Bone Marrow Au Jus & Caramelized Shallots

SIDES

VEGETABLES 12
Jumbo Asparagus
Caramelized Onions
Roasted Forest Mushrooms
Truffled Cream Corn
Creamed Spinach
Pancetta Brussels Sprouts

POTATOES 12
Parmesan Truffle Fries
Blue Cheese Tater-Tots
Buttermilk Mashed
Loaded Baked Potato
Potato Gratin

MAC & CHEESE
Truffled 16
Lobster 35

DESSERT

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|------------------------------------|----|
| MASCARPONE CHEESECAKE | 15 |
| BANANA CREAM PIE | 15 |
| PEANUT BUTTER PIE | 15 |
| DOUBLE CHOCOLATE FUDGE CAKE | 15 |

*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

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| LALUCA <i>Prosecco</i> , Conegliano Valdobbiadene | 15 |
| TAITTINGER "Réserve" <i>Brut Champagne</i> | 25 |
| PAUL BARA <i>Brut Rosé Grand Cru Champagne</i> | 35 |
| POL ROGER <i>Brut Réserve Champagne</i> | 35 |

LIGHT & REFRESHING

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|---|----|
| BARONE FINI <i>Pinot Grigio</i> , Alto Adige, 2020 | 14 |
| R. PRÜM <i>Riesling</i> , Mosel, 2020 | 14 |
| THE CROSSINGS <i>Sauv Blanc</i> , New Zealand, 2020 | 14 |
| CHÂTEAU PEYRASSOL "Reserve" <i>Rosé</i> , Côtes de Provence, 2020 | 16 |
| DOMAINE RAIMBAULT-PINEAU <i>Sancerre</i> , 2020 | 22 |

FULL BODIED

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|---|----|
| CHALK HILL <i>Chardonnay</i> , Sonoma County, 2020 | 14 |
| SANDHI <i>Chardonnay</i> , Central Coast, 2020 | 16 |
| DOMAINE LAROCHE "Saint Martin" <i>Chardonnay</i> , Chablis, 2019 | 20 |
| DUMOL "Wester Ranch" <i>Chardonnay</i> , Russian River Valley, 2019 | 25 |

RED

LIGHT & REFRESHING

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|---|----|
| LANDMARK <i>Pinot Noir</i> , Sonoma County, 2018 | 14 |
| THE CALLING <i>Pinot Noir</i> , Monterey, 2019 | 16 |
| KEN WRIGHT <i>Pinot Noir</i> , Willamette Valley, 2019 | 18 |
| MARTINELLI "Bella Vigne" <i>Pinot Noir</i> , Russian River Valley, 2018 | 25 |

FULL BODIED

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| RAVEL & STITCH <i>Cabernet</i> , California, 2018 | 14 |
| CUARTO DOMINIO "Lote 44" <i>Malbec</i> , Mendoza, 2019 | 15 |
| JOSEPH CARR <i>Cabernet</i> , Paso Robles, 2018 | 16 |
| DECOY <i>By Duckhorn Merlot</i> , Sonoma County, 2019 | 16 |
| GUADO AL TASSO "Il Bruciato" <i>Tuscany</i> , 2020 | 18 |
| UNSHACKLED <i>by The Prisoner Red Blend</i> , California, 2019 | 18 |
| ROUTE STOCK <i>Cabernet</i> , Napa Valley, 2020 | 20 |
| TURLEY "Old Vines" <i>Zinfandel</i> , California, 2019 | 20 |
| QUILT <i>Cabernet</i> , Napa Valley, 2019 | 25 |
| MARCARINI "La Morra" <i>Barolo</i> , Piedmont, 2017 | 25 |
| PEJU <i>Cabernet</i> , Napa Valley, 2019 | 30 |
| PAHLMAYER "Jayson" <i>Red Blend</i> , Napa Valley, 2018 | 30 |
| ORIN SWIFT "Papillon" <i>Cabernet</i> , Napa Valley, 2018 | 45 |

FEATURED WINES

Pott "Kicu Me Vineyard" Spring Mountain District, 2019 > 395 *Cabernet Sauvignon*

The mountain's cool climate gives this wine keen power and endless age-ability. Darkly colored and exotic. Blackberry, forest floor, black truffle, mint and boysenberry in a hugely rich attack. The wine is supple in the mouth with multiple layers of fruit it is very rich and velvety. The finish is long and lingering with plum, blackberry, coffee and coconut. 172 cases were made.

Grgich Hills "Estate" Napa Valley, 2011 > 275 *Cabernet Sauvignon*

Bright medium red-ruby. Tight aromas and flavors of dark berries and licorice complicated by tobacco, spicecake and flowers. Bright and juicy in the mouth, with a touch of sweetness counterpointed by sound acidity.

COCKTAILS

MANGO MULE 14

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

BLOOD ORANGE MARGARITA 15

Blanco Tequila, Fresh Lime
Blood Orange-Hibiscus Amaro

HEMINGWAY G&T 12

Malfy Rosa, Maraschino, Fresh Lime
Mediterranean Tonic

NEGRONI 14

Gray Whale Gin, Vermouth di Torino
Campari & Orange Oil

SMOKED OLD FASHIONED 16

Buffalo Trace, Black Walnut Bitters
Demerara & Smoked White Oak

MANHATTAN 15

Redemption Rye, House Vermouth
Tart Cherry Cordial & Angostura

EXTRA ANEJO OLD FASHIONED 18

San Matías Extra Añejo, Cinnamon
House Chocolate Bitters

ULTIMATE ESPRESSO MARTINI 16

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

CRAFT BEER

SOCIAL & REFRESHING

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|---|---|
| STELLA ARTOIS Euro Lager 4.2% 12oz | 8 |
| LA RUBIA Wynwood Blonde Ale 5.0% 12oz | 8 |
| FLORIDIAN Funky Buddha Hefeweizen 5.2% 12oz | 8 |

SOUR & FRUITY

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| A THOUSAND BEERS BETWEEN Cascade Sour 5.5% 12oz | 12 |
| GRAPE OVERLOAD Urban South PB&J Sour 6.5% 16oz | 14 |
| MAPLE BLUEBERRY LEMON Untitled Art Pastry Sour 6.5% 16oz | 14 |
| BANANA SPLIT Woven Water Smoothie Sour 6.0% 16oz | 16 |

FRESH & HOPPY

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| JAI ALAI Cigar City IPA 7.5% 12oz | 8 |
| NANTICOKE NECTAR RAR IPA 7.4% 12oz | 10 |
| HOW IT'S SUPPOSED TO BE Civil Society Hazy IPA 8.8% 16oz | 14 |
| HS5 WITH VITAMIN SEA Humble Sea Hazy IPA 8.2% 16oz | 14 |
| EVER CLEVER Bearded Iris Hazy IPA 8.5% 16oz | 14 |

DARK & FLAVORFUL

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| GUINNESS Irish Stout 4.2% 16oz | 9 |
| MEXICAN STYLE CHOCOLATE Untitled Art Stout 11.0% 16oz | 15 |
| FRAANCH TOAST Bhramari Stout 12.6% 16oz | 16 |
| 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 |