

CUT 32

RAW/CHILLED

*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

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

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

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

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

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

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

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

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

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
GRGICH HILLS <i>Chardonnay</i> , Napa Valley, 2019	25

RED

LIGHT & REFRESHING

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

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 "Juvenile" <i>Zinfandel</i> , California, 2019	20
QUILT <i>Cabernet</i> , Napa Valley, 2019	25
PAHLMEYER "Jayson" <i>Red Blend</i> , Napa Valley, 2018	30

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

HEMINGWAY G&T 12

Malfy Rosa, Maraschino, Fresh Lime
Mediterranean Tonic

NEGRONI 14

Citadelle Gin, Cocchi di Torino
Campari & Orange Oil

SMOKED OLD FASHIONED 16

Buffalo Trace, Black Walnut Bitters
Demerara & Smoked White Oak

MANHATTAN 15

Elijah Craig Rye, House Vermouth
Tart Cherry Cordial & Angostura

ULTIMATE ESPRESSO MARTINI 16

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

PRIVATE BARREL

FLIGHT

All flights consist of three 1oz pours

BLANTON'S

Warehouse H | Floor 1 | 7 years 8 months

E.H. TAYLOR SINGLE BARREL

Warehouse Q | Floor 4 | 9 years 4 months

WELLER "FULL PROOF"

Warehouse T | Floor 4 | 7 years 6 months

\$40

CRAFT BEER

SOCIAL & REFRESHING

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

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

JAI ALAI Cigar City IPA 7.5% 12oz	8
HS5 WITH VITAMIN SEA Humble Sea Hazy IPA 8.2% 16oz	14
EVER CLEVER Bearded Iris Hazy IPA 8.5% 16oz	14

DARK & FLAVORFUL

GUINNESS Irish Stout 4.2% 16oz	9
BANANA SPLIT 10W-40 Hi-Wire Stout 8.0% 16oz	12
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