

raw bar

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|-------------------------------------|----|----------------------------------|----|
| east & west coast oysters | 15 | colossal crab cocktail | 16 |
| shrimp cocktail | 19 | day boat crudo | 18 |
| caviar | MP | | |

appetizers

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|-----------------------------------|----|
| kobe sliders | 16 |
| nueske bacon & scallops | 16 |
| kobe beef tartare | 16 |
| tuna tartare | 13 |
| oxtail ravioli | 19 |

soups & salads

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| lobster bisque | 12 |
| the wedge | 14 |
| caesar salad | 11 |
| octopus carpaccio | 22 |
| chopped salad | 11 |

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|-------|------------------------------------|----|-------------------------------|----|
| steak | 28 day dry aged 16 oz. ny strip | | 48 | |
| | <i>20 oz. dry aged ribeye</i> | 48 | <i>short rib</i> | 34 |
| | <i>24 oz. dry aged porterhouse</i> | 58 | <i>double-cut lamb chops</i> | 43 |
| | <i>12 oz. filet</i> | 42 | <i>8 oz. tajima filet</i> | 85 |
| | <i>16 oz. bone-in filet</i> | 54 | <i>16 oz. tajima ny strip</i> | 95 |

entrées

| | | | |
|--------------------------------|----|----------------------------------|----|
| organic half chicken | 29 | dover sole | MP |
| whole bronzino | 29 | alaskan king crab cake | 32 |
| striped bass | 36 | butter poached lobster | MP |

sides 10

| | | | |
|-------------------------------|--------------|---------------------------|-----------------|
| truffle whipped potatoes (+4) | butter corn | truffle mac & cheese (+7) | asparagus |
| whipped potatoes | broccolini | caramelized onions | potato nachos |
| sautéed mushrooms | nueske bacon | shaved potatoes & onions | creamed spinach |
| | french fries | | tater tots |

executive chef james locascio

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

