

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. GF - *Gluten Friendly* - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

raw bar

- daily fresh oysters*^{GF} mp

cucumber mignonette - champagne mignonette
- maine lobster cocktail^{GF} mp

house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- colossal shrimp cocktail^{GF} 13 ea

house-made cocktail sauce - atomic horseradish
- dungeness crab cocktail^{GF} 58

house-made cocktail sauce
atomic horseradish - creamy mustard
- iced norwegian king crab legs^{GF} mp

house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

caviar

- pure osetra sturgeon

our caviar is sustainably and
ethically raised in poland & italy
- caviar cones* 75 / 150

2 pcs or 4 pcs - siberian osetra
horseradish crème fraîche - gold leaf
- sasanian siberian osetra* 150

medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments
- sasanian royal osetra* 250

large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments
- sasanian imperial osetra* 350

large golden pearl - buttery, salty - hazelnut
fresh blinis - traditional accompaniments

appetizers

- prime steakhouse meatballs 16 / 20

prime beef + pork - family recipe
- chef's cut hanging bacon 29

truffle honey - togarashi - colorado farms
- crispy shrimp deviled eggs 24

deviled eggs - parmesan - crispy shrimp
- maine lobster escargot 38

chick lobster - truffle mornay sauce - caviar
- heirloom tomato & king crab^{GF} 49

fresh avocado - basil purée
- rhode island calamari & shrimp 27

cherry peppers - buttermilk - seasoned flour
- chicken fried lobster tails 56

crispy - chesapeake bay seasoning - green chili aioli
- A5 kobe "wine fed" ny strip*^{GF} 135

sliced - 3oz portions - seared

- new england clam chowder 19

butter poached little neck clams - chardonnay
hardwood bacon - three cheese semolina toast
- crispy shrimp 31

sweet thai chili - garlic aioli
- wagyu beef tartare* 43

deviled egg mousse - grilled soft bread
- sautéed shrimp vince 45

chardonnay - garlic butter - parmesan herb toast
- pacific yellowtail hamachi* 39

crispy shallot - yuzu ponzu - chive - heart of palm
- new england lobster rolls 39

maine lobster - butter poached - grilled new england roll
- torched scallops + caviar* 39

yuzu ponzu - truffle crème - siberian osetra caviar

wood roasted shellfish

- little neck clams 34

wood oven baked - shallots - chardonnay
caramelized leeks + fennel
- rockefeller style oysters 34

spinach - artichoke - smoked garlic
- saltspring island mussels 34

wood oven baked - shallots - chardonnay
caramelized leeks + fennel
- wood roasted shellfish tower 135

maine lobster - king crab - scallops
mussels - clams - chardonnay
roasted tomato garlic butter
- wood roasted spanish octopus 35

saffron aioli - fingerling potatoes
crumbled iberian pork - chive oil

salads

- steak knife BLT wedge^{GF} 19

baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato
- superfood^{GF} 19

baby lettuce - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing
- caesar* 20

poached farm fresh egg
crisp romaine warm croutons
- chopped napa^{GF} 18

heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- heirloom tomato & burrata^{GF} 29

prosecco vinaigrette - pickled onion
- maine lobster + shrimp^{GF} 38

butter lettuce - calamari
fresh herb bacon dressing



fresh fish + seafood

- our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon*^{GF} 10oz 51

fresh basil+herb rubbed arctic char*^{GF} 14oz 51

chilean sea bass*^{GF} 10oz 67

roasted mediterranean branzino^{GF} 10oz 63

pepper crusted big eye tuna* 10oz 63

new bedford sea scallops*^{GF} 10oz 62

linguini and clams 12oz 49

lobster + crab

- whole jumbo norwegian king crab legs^{GF} limited availability mp

maryland style crab cakes 10oz 61

butter poached maine lobster tails^{GF} 20oz 110

twin whole live maine lobsters^{GF} 1.25lb ea limited availability mp

steak 44

- responsibly farmed, wet aged 28 days, hand cut in-house by our master butcher

small

ny strip*^{GF} 12oz 65

australian tajima grass fed ny strip*^{GF} 12oz 65

petite filet mignon*^{GF} 8oz 68

bone-in filet mignon*^{GF} 12oz 82

steak farina* our bone-in filet with an egg 12oz 83

australian tajima wagyu filet*^{GF} 8oz limited availability mp

bone-in iberico pork chops*^{GF} 14oz 59

regular

- ny strip*^{GF} 16oz 79

filet mignon*^{GF} 12oz 82

bone-in kc strip*^{GF} 18oz 82

bone-in ribeye*^{GF} 22oz 85

bone-in filet mignon*^{GF} 18oz 95

45 day dry aged bone-in ribeye*^{GF} 22oz 105

australian tajima wagyu filet*^{GF} 12oz limited availability mp

bone-in wagyu tomahawk*^{GF} snake river farms 46oz 295

enhancements

- truffle butter^{GF} 9 - crispy shrimp 12 - black truffle sautéed maine lobster^{GF} 58 - crab cake "oscar" 26

butter poached norwegian king crab^{GF} 49 - black truffle green peppercorn 4 - sautéed blue cheese^{GF} 8

fresh chopped herbs + tomatoes + evoo^{GF} 6 - chardonnay butter with shallots + fresh mint^{GF} 6

potatoes & . . .

- crisp french fries 16

pecorino - white truffle oil - rosemary
- boursin cheese whipped potatoes^{GF} 16

yukon + russets - classic fine herb garlic boursin - sweet cream
- shells + cheese 18

boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- chive + cream cheese stuffed hashbrown 21

sea salt - crispy bacon - chive cream cheese - sour cream
- chef siegfried's au gratin potatoes^{GF} 24

caramelized onion - gouda - mozzarella
- loaded baked potato^{GF} 16

wisconsin cheddar - bacon lardon - chives - sour cream
- whipped praline sweet potato 19

madagascar vanilla bean - mascarpone - candied pecans - streusel crisp



[SUSTAINABILITY: (*noun*)
avoidance of the depletion of natural
resources in order to maintain an
ecological balance.]

vegetables

- sautéed sweet corn^{GF} 16

cilantro - chopped parsley
- corn crème brûlée 21

sweet corn - cream - turbinado sugar
- crispy onion strings 14

thin sliced - sea salt - malt vinegar
- roasted brussels sprouts^{GF} 19

sea salt - bacon lardon - get these!
- blistered shishito peppers 16

charred lemon aioli - smoked garlic - crispy shallots
- creamed spinach + artichoke 18

chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms^{GF} 19

seasonal variety - garlic - parsley - thyme
- fire roasted cauliflower^{GF} 21

caramelized - smoked basil aioli - aged pecorino
- broccoli, spinach or asparagus^{GF} 18

sautéed - sea salt - shaved parmesan