

### **Salads and Starters...**

Kobe Steak Sashimi, Spicy Radishes\* \$24  
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad\* \$19  
Hand Cut Prime Sirloin "Steak Tartare", Herb Aioli, Mustard\* \$22  
Warm Veal Tongue, Marinated Artichokes, Shelling Beans, "Salsa Verde" \$18  
Maine Diver Scallop Gratin, Shaved Italian Black Truffles, Toasted Brioche \*\$28  
Root Vegetable & Italian Farro Soup, Black Trumpet Mushrooms, Cavolo Nero, Crisp Sage \$16  
Prime Filet Mignon "Carpaccio," Celery Hearts, Truffle Hollandaise, White Truffles from Alba, Italy\*\$45  
Roasted Baby Beet Salad, Humboldt Fog Goat Cheese, Toasted Pistachio, Citrus, Micro Basil, Mint \$17  
Fuji & Honey Crisp Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds, Shropshire \$16  
Maryland Blue Crab & Carolina Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish\* \$28  
Maple Glazed Pork Belly, Asian Spices, Sesame-Orange Dressing, Apple Compote \$18  
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette \$19  
Austrian Oxtail Bouillon, Chive Blossoms, Chervil, Bone Marrow Dumplings \$18  
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy\* \$28  
Warm Asparagus, Poached Organic Egg, Warm Bacon Vinaigrette\* \$17

### **Grilled Over Hard Wood & Charcoal then finished under a 1200 Degree Broiler...**

#### **U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days**

Porterhouse 34 Oz\* (For Two) \$112  
Bone In New York Sirloin 20 Oz\* \$56  
Bone In Rib Eye Steak 20 Oz\* \$62  
Bone In Filet Mignon 16 Oz\* \$68  
Petit Cut Filet Mignon 8 Oz\* \$52

#### **U.S.D.A. PRIME, Nebraska Corn Fed, Dry Aged 35 Days**

Petit Cut New York 10 Oz\* \$51  
New York Sirloin 14 Oz\* \$59  
Rib Eye Steak 14 Oz\* \$62

#### **U.S.D.A. PRIME, "Double R Ranch", Loomis, Washington, Corn Fed, Aged 28 Days**

New York Sirloin 14 Oz\* \$56

#### **U.S.D.A. PRIME, Black Angus Beef, Creekstone Farms, Arkansas City, Kansas, Aged 28 Days**

Rib Eye 12 Oz\* \$58

#### **American Wagyu / Angus "Kobe Style" Beef From Snake River Farms, Idaho**

Porterhouse 34 Oz\* (For Two) \$190  
Filet Mignon 6 Oz\* \$84 (\$30 each additional 2 ounces)  
Rib Eye Steak 9 Oz\* \$88 (\$30 each additional 2 ounces)  
New York Sirloin 8 Oz\* \$85 (\$30 each additional 2 ounces)

#### **A Tasting of New York Sirloin \$135**

American "Kobe Style" From Snake River Farms 4 Oz\*  
U.S.D.A. PRIME Dry Aged 35 Days 4 Oz\*  
Australian Wagyu From Blackmore Ranch 2 Oz\*

#### **Australian 100% Wagyu Beef From David Blackmore Ranch, Victoria, Alexandria**

Rib Eye Steak \$145 8 Oz\* (\$40 each additional 2 ounces)  
Filet Mignon \$140 6 Oz\* (\$40 each additional 2 ounces)

Organic Poussin Cooked On The Rotisserie, Thyme, Black Truffle Natural Jus \* \$38  
Double Thick Kurobuta Pork Chop, Bartlett Pear-Quince "Moustarda"\* \$38  
Colorado Lamb Chops, Cucumber-Mint Raita\* \$58

### **Slow Simmered and Pan Roasted...**

Kobe Beef Short Ribs "Indian Spiced", Slowly Cooked For Eight Hours, Curried Pumpkin Puree, Garam Masala \$39  
Whole Roasted Loup De Mer, Sweet Pepper Romesco, Garlic, Toasted Almonds\* \$36  
Sautéed Dover Sole "À La Meunière", Preserved Lemon, Italian Parsley \$54  
Whole Roasted French Turbot, Saffron Mascarpone Emulsion, Braised Fennel, Black Olives "For Two"\* \$90  
Pan Roasted Maine Lobster, Black Truffle Emulsion 2lb\* \$70 / 3lb \$110

#### **The Sauces \$2**

Whole Grain Mustard  
House Made Steak Sauce  
Wasabi-Yuzu Kosho Butter  
Argentinean Chimichurri  
Shallot-Red Wine Bordelaise  
Creamy Horseradish  
Armagnac & Green Peppercorn  
Béarnaise\*

#### **Add to the Cuts**

Wild Field Mushrooms \$12  
Caramelized Onions \$8  
Point Reyes Blue Cheese \$9  
Fried Organic Egg\* \$6  
Bone Marrow \$9  
White Italian Truffle \$85

#### **On the Side \$12**

French Fries with Herbs  
Yukon Gold Potato Puree  
Tempura Onion Rings  
Soft Polenta with Parmesan  
Creamed Spinach with Fried Organic Egg\*  
Autumn Root Vegetables, Thyme, Honey  
Brussels Sprouts, Smoky Bacon, Pearl Onions  
Butternut Squash, Roasted Chestnuts, Braised Leeks  
Braised Swiss Chard, Cavolo Nero, Escarole, Garlic  
Broccoli-Rapini, Chili, Sun Dried Tomato, "Fiore Di Sardo"  
Cavatappi Pasta, "Mac & Cheese", Quebec Cheddar \$21  
Wild Field Mushrooms & Japanese Shishito Peppers \$19  
Potato Tarte Tatin \$16

A gratuity of 18% will be added to parties 8 or more

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs

May increase your risk of food borne illness, especially in the case of certain medical conditions