

SHELLFISH & CAVIAR

MARKET OYSTERS	• DAILY SELECTION, TRADITIONAL GARNISH	18
KING CRAB LEGS	• LIME COCKTAIL SAUCE	27
PRAWNS	• SPICE-POACHED	19
MAINE LOBSTER	• CHILLED	24
SHELLFISH PLATTER	• MAINE LOBSTER, CRAB, PRAWNS, OYSTERS	PER PERSON 50
CAVIAR	• MARKET SELECTION.....	M.P.

APPETIZERS

KOBE BEEF “KIBBEH”	• CUCUMBER YOGURT, PICKLED BEETS, GRILLED PITA BREAD	18
KOBE LETTUCE WRAPS	• THAI PEANUT, SPICY CHILI, GINGER PESTO.....	18
LOBSTER CORN DOGS	• WHOLE GRAIN MUSTARD CRÈME FRAÎCHE	12
AHI TUNA POPPERS	• GINGER, SESAME OIL, PONZU SAUCE.....	18
GULF SHRIMP FRITTERS	• BACON, BASIL, LEMON CRÈME FRAÎCHE.....	14
FALL MARKET SALAD	• BUTTERNUT SQUASH, SPICED PECANS, GOATS CHEESE, POMEGRANATE	9
BIBB WEDGE SALAD	• BACON, AVOCADO, MAYTAG BLUE CHEESE	13
LOBSTER & CORN BISQUE	• LOBSTER BEIGNETS, CORN & LOBSTER SAUTÉ.....	16
CAULIFLOWER & CHEDDAR PUREÉ	• SMOKED RED ONION SOUBISE, COUNTRY HAM, TOASTED BRIOCHE	10

MODERN AMERICAN CLASSICS

WHOLE FRIED CHICKEN	• FOR TWO, TRUFFLED MAC & CHEESE (GRILLED FOR ONE).....	48
AMERICAN WAGYU BURGER	• AGED CHEDDAR, BALSAMIC ONIONS, LETTUCE, SECRET SAUCE.....	18
BEEF “BOURGUIGNON”	• SHORT RIB, POTATO PUREÉ, APPLEWOOD BACON, RED WINE JUS	36
OLIVE OIL POACHED LAMB LOIN	• HERB GRITS, FALL VEGETABLES, LAMB JUS	36

FROM THE WOOD BURNING GRILL

CERTIFIED USDA BEEF	• 18oz DRY-AGED COWBOY RIB EYE.....	46
	• 10 oz FILET MIGNON	49
	• 30 oz PORTERHOUSE	67
	• 16 oz PORTERHOUSE	40
	• 16 oz KC STRIP	38
	• 10 oz TOP SIRLOIN.....	25
AMERICAN “KOBE” BEEF	• 8 oz EYE OF RIB EYE	64
	• 8 oz FILET MIGNON.....	72
	• 8 oz FLAT IRON	46
SEAFOOD	• SCOTTISH SALMON	26
	• ALASKAN HALIBUT	36

ACCOMPANIMENTS

GRILLED MAINE LOBSTER TAIL	27	HUDSON VALLEY FOIE GRAS.....	21
STEAMED KING CRAB.....	26	GARLIC-CHARRED PRAWNS	19

CLASSIC AMERICAN SIDE DISHES

SMASHED POTATOES & CHORIZO GRAVY.....	8	TRUFFLED MAC & CHEESE	8
BACON, CHEDDAR & JALAPEÑO “HASH BROWNS”	8	CREAMED SPINACH, RAMPS, BACON	8
BROCCOLI & CHEDDAR GRATIN, CORNBREAD STREUSEL.....	8	GREEN BEAN ROMESCO, ALMOND, BREAD CRUMBS	8
SALT-BAKED POTATO, BACON & SCALLIONS	8	MUSHROOM & PEARL ONION MEDLEY.....	10

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.