

*** S H E L L F I S H**

MARKET OYSTERS	• TRADITIONAL GARNISH	21
ALASKAN KING CRAB	• CHILLED, CRACKED & CLEANED	29
JUMBO SHRIMP COCKTAIL	• SPICE-POACHED, COCKTAIL SAUCE	19
HALF MAINE LOBSTER	• STEAMED & CHILLED	24
SHELLFISH PLATTER	• MAINE LOBSTER, CRAB, SHRIMP, OYSTERS, CEVICHE.... FOR TWO	69
PETROSSIAN CAVIAR	• TSAR IMPERIAL OR ALVERTA PRESIDENTE 1OZ.....	MP

*** I T E M S T O S H A R E**

BERKSHIRE PORK BELLY	• HOISIN GLAZE, WATERMELON, SESAME, JALAPEÑO	14
ROYAL RED SHRIMP CEVICHE	• AJI AMARILLO, CILANTRO, LIME	12
FOIE GRAS HUSHPUPIES	• WILD HUCKLEBERRIES, LAVENDER-HONEY BUTTER	16
SASHIMI OF THE DAY	• FRESH WASABI, HOUSEMADE PONZU, PICKLED CUCUMBER.....	16
SPICY THAI BEEF SALAD	• LETTUCE CUPS, COCONUT VINIAGRETTE, TOASTED PEANUTS.....	14

*** A P P E T I Z E R S**

AMERICAN WAGYU BEEF TARTARE	• TRADITIONAL GARNISH, GRILLED PITA BREAD	21
ORGANIC MIXED GREENS	• GODDESS DRESSING, WATERMELON RADISH, VERMONT CHÈVRE. .	14
PARSNIP SOUP	• LOCAL ROYAL RED SHRIMP, BROWN BUTTER, PARSLEY.....	16
LOCAL HEIRLOOM TOMATOES	• BURRATA CHEESE, BASIL, BANYULS VINAIGRETTE	18
ICEBERG WEDGE	• PT. REYES BLUE CHEESE, PANCETTA, QUAIL EGG	12
BLACK OLIVE CAESAR	• BABY ROMAINE, WHITE ANCHOVIES, PARMESAN	14
SWEET POTATO AGNOLOTTI	• CHESTNUT PURÉE, SHAVED PECORINO, MATSUTAKE CONSOMMÉ	16
AHI TUNA TARTARE	• ANCHO CHILE, BOSCH PEAR, SESAME OIL	21
CRISPY VEAL SWEETBREADS	• CARAMELIZED SALSIFY, MEYER LEMON, HONEYCRISP APPLE.....	19

*** C L A S S I C S**

WHOLE "CRISPY" CHICKEN FOR 2	• TRUFFLED MAC & CHEESE	48
GLAZED BEEF SHORT RIB	• CELERY ROOT PURÉE, BABY VEGETABLES, PERIGOURDINE.....	30
ORGANIC CHICKEN BREAST	• BUTTERNUT SQUASH, BACON, CHICKEN-APPLE SAUSAGE	27
MAINE LOBSTER POT PIE	• TRUFFLE CREAM, SEASONAL VEGETABLES.....	MP
10 OZ RACK OF LAMB	• BALSAMIC TAPENADE, ROSEMARY JUS	49
LIVE MAINE LOBSTER	• STEAMED OR GRILLED, 3 POUNDS.....	MP

*** W O O D - G R I L L E D S T E A K S**

PRIME CUTS

- 18 oz BONE-IN RIB EYE 49
- 8 oz FILET MIGNON 41
- 14 oz NEW YORK STRIP 49
- 32 oz PORTERHOUSE 75
- 12 oz SKIRT STEAK..... 29
- 14 oz VEAL CHOP 49
- 15 oz DRY-AGED BONELESS RIB EYE 52
- 16 oz "KANSAS CITY" STRIP 56

AMERICAN WAGYU

- 8 oz RIB EYE FILET 60
- 10 oz NEW ZEALAND GRASS-FED FILET MIGNON..... 52
- 8 oz FILET MIGNON..... 55

*** S E A F O O D**

- BIG EYE TUNA 39
- SCOTTISH SALMON 32
- YELLOWTAIL SNAPPER 32
- MAINE SCALLOPS 36

A C C O M P A N I M E N T S

BUTTER-POACHED HALF MAINE LOBSTER	24	HUDSON VALLEY FOIE GRAS	21
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S I D E D I S H E S (10 EACH)

• BUTTERNUT SQUASH PURÉE	• TRUFFLED MAC & CHEESE	• CAULIFLOWER, MARCONA ALMOND GREMOLATA
• SALT-BAKED LOADED POTATO	• GARLIC MASHED POTATOES	• SAUTEED BABY BOK CHOY, SHIITAKE SOY VINAIGRETTE
• CLASSIC CREAMED SPINACH	• STEAMED BROCCOLI	• BRUSSELS SPROUTS, FETA CHEESE, PINE NUTS

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.
 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
 MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

