

## ICE COLD SHELLFISH & CAVIAR

* OYSTERS	east and west coast seasonal selection.....	18
* LITTLENECK CLAMS	traditional condiments.....	12
TIGER PRAWNS	spice-poached, cocktail sauce .....	22
MAINE LOBSTER	steamed & chilled.....	24
BRISTOL BAY ALASKAN KING CRAB	green goddess dressing.....	MP
* SHELLFISH PLATTER	maine lobster, king crab, shrimp, clams, oysters .....	51
IMPORTED & DOMESTIC CAVIAR	traditional accompaniments.....	MP

## APPETIZERS

MAINE LOBSTER FRITTERS	bacon, shiso leaf, meyer lemon crème fraîche.....	20
* FOIE GRAS SLIDERS	pineapple chutney, pink peppercorns, sweet onion jus .....	22
ROASTED MUSHROOM SOUP	garlic confit, parmesan butter.....	18
DUCK SPRING ROLLS	smoked confit, hot and sour sauce .....	19
* HAMACHI SASHIMI	white soy, garlic, citrus greens.....	20
* KOBE BEEF CARPACCIO	coconut, thai chili, shallot.....	21
KING CRAB LETTUCE CUPS	sambal aioli, avocado .....	21
* KOBE FILET TARTARE	classic garnish, grilled pocket bread.....	23
* SHABU SHABU	american kobe beef, mushroom consommé .....	24
* AHI TUNA AND HAMACHI POPPERS	ponzu, wasabi tobiko .....	22
ROASTED BEET SALAD	burrata, arugala, walnut vinaigrette.....	18
ROMAINE HEARTS	black olive caesar, white anchovy .....	16
WEDGE SALAD	bleu cheese, bacon & polenta croutons, red chili cucumbers .....	14

## ENTRÉES

* COLORADO LAMB	rosemary jus, aged balsamic tapenade .....	45
GOLDEN TROUT	cipollini onion, chanterelle, bacon .....	46
* VEAL CHOP	spaghetti squash, root vegetables, lemon caper veal glaze.....	58
* AMERICAN KOBE BURGER	duck fat fries, fennel slaw, watercress.....	25
ORGANIC GRILLED HALF CHICKEN	truffled mac & cheese, caramelized onion jus.....	30
* BRAISED PORK SHANK	spicy long beans.....	34

## FROM THE WOOD-BURNING GRILL

ANGUS	WAGYU BEEF	FISH	ACCOMPANIMENTS
* 18 OZ DRY-AGED BONE-IN RIB EYE...52	* 8 OZ AMERICAN KOBE FILET.....72	* DIVER SCALLOPS.....39	ROASTED MARROW BONES.....15
* 12 OZ SKIRT STEAK.....36	* 8 OZ AMERICAN KOBE RIB "EYE"....64	* AHI TUNA.....41	* GRILLED FOIE GRAS.....19
* 10 OZ FILET MIGNON.....56	* 8 OZ AMERICAN KOBE RIB CAP.....67	LOUP DE MER.....37	CLEARWATER LOBSTER TAIL.....26
* 16 OZ KANSAS CITY STRIP.....48	* 12 OZ GOLD LABEL KOBE NY.....85	* KING SALMON..... 36	KING CRAB.....MP
* 30 OZ PORTERHOUSE.....69			

## CLASSIC AMERICAN SIDE DISHES

POTATO "classic" baked.....	10	POTATO PURÉE TRIO	lobster, sour cream & onion, horseradish... 14	
ONION RINGS	tomato-dusted .....	10	ROASTED ARTICHOKEs	warm goat cheese..... 15
SPINACH SOUFFLÉ	parmesan cream .....	12	ROASTED MUSHROOMS	maitake .....
BROCCOLINI	chorizo, herbed breadcrumbs.....	13	BRUSSELS SPROUTS	apple, bacon lardon .....
SPINACH	bacon-creamed.....	10	SCALLOPED POTATOES	chipotle, grilled onion, queso fresco .....
MAC & CHEESE	truffled.....	12	SHALLOT-POTATO CAKES	scallion crème fraiche..... 9

An 18% gratuity will be added to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.