

raw/chilled

oysters on the half shell* (gf) (df)

chef's daily selection, hk mignonette, cocktail sauce
half dozen 25 | full dozen 47

shrimp cocktail (gf) (df)

cocktail sauce, espelette, lemon 23

tuna tartare* (gf) (df)

ahi tuna, soy chili vinaigrette, pickled fresno, asian pear, taro chips 25

appetizers

pan-seared scallops* (gf) (df)

pea purée, braised bacon lardons, pickled fennel, chives 28

lobster risotto* (gf)

butter-poached lobster tail, braised fennel, confit lemon zest, parmesan 33

shrimp scampi

lemon garlic butter, chili flakes, white wine, grilled baguette 25

jumbo lump crab cake

green goddess dressing, apple relish, avocado purée 32

wagyu meatballs

american wagyu, pork, slow-roasted tomato sauce, polenta croutons,
parmesan, basil 23

salad/soup

tomato burrata salad (gf) (v)

heirloom tomatoes, white balsamic vinaigrette, basil crystals 23

quinoa salad (gf)

honeycrisp apples, dried currants & cranberries, candied pecans,
ricotta salata 21

caesar salad*

parmesan frico, garlic croutons, lemon zest 19
with grilled chicken 25 | with chilled shrimp 27

sweet corn soup (v)

charred corn & scallions, chili oil, jalapeño cornbread croutons 17

(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free

Allergy Notice: Please be advised that food offered at this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

entrées

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace
served medium rare 65

braised short rib (df)

yukon potato cake, spinach, crispy onions, beef jus 48

chicken scallopini (gf)(df)

chicken breast, roasted pee wee potatoes, artichokes, lacinato kale,
truffle chicken jus 32

crispy skin salmon* (gf)

beluga lentils, shaved fennel salad, citrus beurre blanc 40

atlantic cod* (gf)

cilantro curry broth, ginger savoy cabbage, cherry tomatoes, olives 36

8 oz. filet mignon* (gf)

herb-roasted tomato, charred scallion, horseradish hollandaise 61

20 oz. bone-in ribeye*

roasted garlic, glazed maitake mushrooms, peppercorn sauce 98

steak enhancements

lobster tail* (gf) 27

crab oscar* (gf) 28

foie gras* (gf)(df) 21

shaved truffles (gf)(df) 29

sides

baked macaroni & cheese

smoked gouda sauce, crispy prosciutto, chives 15

brussels sprouts (gf)(df)

chili glaze, cilantro 15

wild mushrooms (gf)(v)

shallot-white wine glaze 15

grilled asparagus (gf)(v)

lemon butter, lemon aioli, espelette 15

potato purée (gf)(v)

crème fraîche, chives 15

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