

raw/chilled

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

chef's daily selection, hk mignonette, cocktail sauce
half dozen 27 | full dozen 47

shrimp aquachile (gf) (df)

cilantro vinaigrette, cucumber watermelon relish, avocado, chili oil 23

shrimp cocktail (gf) (df)

cocktail sauce, espelette, lemon 24

tuna tartare* (gf) (df)

ahi tuna, soy chili vinaigrette, pickled fresno, asian pear, taro chips 26

appetizers

pan-seared scallops* (gf) (df)

corn purée, ham jam, fried shallots, micro arugula 28

lobster risotto

butter-poached lobster tail, saffron, roasted tomatoes, chives 33

lamb kofta

tahini romesco, sesame almond granola, herbs, mint oil 25

shrimp scampi

lemon garlic butter, chili flakes, white wine, grilled baguette 27

jumbo lump crab cake

lemon aioli, pea salad, lemon vinaigrette 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)

honey crisp 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

tomato gazpacho (v)

brioche crouton, cucumber, micro cilantro 17

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

Before placing your order, please inform your server if a person in your party has a food allergy.

**These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

entrées

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace, served medium rare 67

braised short rib

yukon potato cake, spinach, crispy onions, beef jus 49

roasted chicken

caramelized peach chicken jus, grilled peach salad, herb streusel 37

crispy skin salmon* (gf)

beluga lentils, shaved fennel salad, citrus beurre blanc 41

halibut (gf)

spinach gouda purée, fingerling potato, caper vinaigrette, herbs 44

8 oz. filet mignon* (gf)

Confit cipollini onion, horseradish hollandaise 65

20 oz. bone-in ribeye* (gf)

roasted garlic, glazed maitake mushrooms, roasted tomatoes, peppercorn sauce 99

steak enhancements

lobster tail (gf) 27

foie gras* (gf)(df) 25

shaved truffles (gf)(df) 29

crab oscar (gf) 28

sides

baked macaroni & cheese

smoked gouda sauce, crispy prosciutto, chives 15

brussels sprouts (gf)(v)

chili glaze, pickled fresno, cilantro 15

elote (gf)(v)

grilled corn, cotija cheese, crema, cholula sauce, lime, paprika salt 15

grilled asparagus (gf)(v)

lemon butter, lemon aioli, espelette 15

potato purée (gf)(v)

crème fraiche, chives 15

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