

Salads and Starters...

Kobe Steak Sashimi, Spicy Radishes*
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad*
Hand Cut Prime Sirloin "Steak Tartare", Herb Aioli, Mustard*
Warm Veal Tongue, Marinated Artichokes, Shelling Beans, "Salsa Verde"
Maine Diver Scallop Gratin, Shaved Italian Black Truffles, Toasted Brioche *
Root Vegetable & Italian Farro Soup, Black Trumpet Mushrooms, Cavolo Nero, Crisp Sage
Prime Filet Mignon "Carpaccio," Celery Hearts, Truffle Hollandaise, White Truffles from Alba, Italy*
Roasted Baby Beet Salad, Humboldt Fog Goat Cheese, Toasted Pistachio, Citrus, Micro Basil, Mint
Fuji & Honey Crisp Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds, Shropshire
Maryland Blue Crab & Carolina Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish*
Maple Glazed Pork Belly, Asian Spices, Sesame-Orange Dressing, Apple Compote
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette
Austrian Oxtail Bouillon, Chive Blossoms, Chervil, Bone Marrow Dumplings
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy*
Warm Asparagus, Poached Organic Egg, Warm Bacon Vinaigrette*

Grilled Over Hard Wood & Charcoal then finished under a 1200 Degree Broiler...

U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days

Porterhouse 34 Oz* (For Two)
Bone In New York Sirloin 20 Oz*
Bone In Rib Eye Steak 20 Oz*
Bone In Filet Mignon 16 Oz*
Petit Cut Filet Mignon 8 Oz*

U.S.D.A. PRIME, Nebraska Corn Fed, Dry Aged 35 Days

Petit Cut New York 10 Oz*
New York Sirloin 14 Oz*
Rib Eye Steak 14 Oz*

U.S.D.A. PRIME, "Double R Ranch", Loomis, Washington, Corn Fed, Aged 28 Days

New York Sirloin 14 Oz*

U.S.D.A. PRIME, Black Angus Beef, Creekstone Farms, Arkansas City, Kansas, Aged 28 Days

Rib Eye 12 Oz*

American Wagyu / Angus "Kobe Style" Beef From Snake River Farms, Idaho

Porterhouse 34 Oz* (For Two)
Filet Mignon 6 Oz*
Rib Eye Steak 9 Oz*
New York Sirloin 8 Oz*

A Tasting of New York Sirloin

American "Kobe Style" From Snake River Farms 4 Oz*
U.S.D.A. PRIME Dry Aged 35 Days 4 Oz*
Australian Wagyu From Blackmore Ranch 2 Oz*

Australian 100% Wagyu Beef From David Blackmore Ranch, Victoria, Alexandria

Rib Eye Steak 8 Oz*
Filet Mignon 6 Oz*

Organic Poussin Cooked On The Rotisserie, Thyme, Black Truffle Natural Jus *
Double Thick Kurobuta Pork Chop, Bartlett Pear-Quince "Moustarda"*
Colorado Lamb Chops, Cucumber-Mint Raita*

Slow Simmered and Pan Roasted...

Kobe Beef Short Ribs "Indian Spiced", Slowly Cooked For Eight Hours, Curried Pumpkin Puree, Garam Masala
Whole Roasted Loup De Mer, Sweet Pepper Romesco, Garlic, Toasted Almonds*
Sautéed Dover Sole "À La Meunière", Preserved Lemon, Italian Parsley
Whole Roasted French Turbot, Saffron Mascarpone Emulsion, Braised Fennel, Black Olives "For Two"*
Pan Roasted Maine Lobster, Black Truffle Emulsion

The Sauces

Whole Grain Mustard
House Made Steak Sauce
Wasabi-Yuzu Kosho Butter
Argentinean Chimichurri
Shallot-Red Wine Bordelaise
Creamy Horseradish
Armagnac & Green Peppercorn
Béarnaise*

Add to the Cuts

Wild Field Mushrooms
Caramelized Onions
Point Reyes Blue Cheese
Fried Organic Egg*
Bone Marrow
White Italian Truffle

On the Side

French Fries with Herbs
Yukon Gold Potato Puree
Tempura Onion Rings
Soft Polenta with Parmesan
Creamed Spinach with Fried Organic Egg*
Autumn Root Vegetables, Thyme, Honey
Brussels Sprouts, Smoky Bacon, Pearl Onions
Butternut Squash, Roasted Chestnuts, Braised Leeks
Braised Swiss Chard, Cavolo Nero, Escarole, Garlic
Broccoli-Rapini, Chili, Sun Dried Tomato, "Fiore Di Sardo"
Cavatappi Pasta, "Mac & Cheese", Quebec Cheddar
Wild Field Mushrooms & Japanese Shishito Peppers
Potato Tarte Tatin

A gratuity of 18% will be added to parties 8 or more

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs

May increase your risk of food borne illness, especially in the case of certain medical conditions