

SMALL PLATES

<b>BABY BACK RIBS</b> Pure Spanish Ibérico Pork, Housemade Spicy BBQ Sauce	19   38	<b>SPINACH ARTICHOKE DIP</b> Naan	16	<b>MUSSELS</b> Lemon Garlic Butter Sauce	20   40
<b>CANDIED BACON</b> Organic Maple Syrup, Cayenne Pepper	15   28	<b>ALASKAN KING CRAB</b>	MP	<b>OYSTERS ROCKERFELLER</b>	24   48   72
<b>CHICKEN WINGS</b> Choice of Dry Rub, House Fire, Old Bay, BBQ, Buffalo	16   31	<b>BOURBON BAKED OYSTERS</b>	48	<b>RAW OYSTERS</b>	20   40   60
<b>FOIE GRAS</b>	27   49	<b>CALAMARI &amp; PEPPERS</b>	19   37	<b>SHRIMP COCKTAIL</b>	20   40
<b>HUMMUS PLATTER</b>	16   32	<b>CRAB CAKES</b>	MP	<b>STONE CRAB</b>	MP
<b>IBÉRICO PORK BELLY BITES</b> Stuffed Pani Puri, Sweet Tamarind Sauce	19   38	<b>ESCARGOT</b>	18	<b>WAGYU SLIDERS</b> Open Faced, Caramalized Onions	MP
<b>LAMB LOLLIPOP</b>	26   49	<b>GARLIC SHRIMP</b>	20   40	<b>BEEF TARTARE</b>	MP
		<b>GOLDEN SCALLOPS</b> U8	MP	<b>FILET MIGNON SKEWERS</b>	22   42
		<b>MALIBU SHRIMP</b>	20   40	<b>BONE MARROW</b> Roasted, Bacon, Parsley, Pickled Onions, Toast	22   42

PLATTERS

**CHARCUTERIE**    Petite 16 | Reg 32 | Grande 75 | Party 150  
Cheese, Meats, Toast, Olives, Jam, Crackers, Nuts

**APPETIZER SAMPLER**    Petite MP | Grande MP  
Garlic Shrimp, Candied Bacon, Lamb Lollipop, Golden Scallops, Baby Back Ribs, A5 Miyazaki Wagyu

**SEAFOOD FLIGHT**    Petite MP | Grande MP  
Raw Oysters, Garlic Shrimp, Lobster Tail, King Crab

SOUPS

**FRENCH ONION SOUP**    13  
Provolone Cheese, Mushrooms, Croutons

**LOBSTER BISQUE**    17  
Add Lobster Tail | MP

SALADS

Add Protein - Salmon | Tuna | Scallops | Crab Cake | Filet Mignon | Lobster Tail | Shrimp | Chicken

<b>CAESAR SALAD</b> Pecorino, Croutons, Caesar Dressing	8   15
<b>FRESH MARKET SALAD</b> Fresh Greens, Orange, Cucumber, Goat Cheese, Pickled Onions, White Balsamic Vinaigrette	8   15
<b>AVOCADO MANGO SALAD</b> Avocado, Mango, Jalapeno, Red Onion, Cilantro, Lemon+EVO Dressing	16
<b>BURRATA WITH HEIRLOOM TOMATOES</b> Multi-Grain Bread, Arugula, EVO, Balsamic Glaze	21
<b>FARRO STRAWBERRY SALAD</b> Arugula, Cherry Tomatoes, Radish, Pistachios, Fresh Herbs, Herbed Feta, Honey Mustard Vinaigrette	19
<b>FIG, PROSCIUTTO, AND GOAT CHEESE SALAD</b> Black Balsamic, Cherry Tomatoes, Honey, Mint	17
<b>ICEBERG WEDGE</b> Tomato, Croutons Pickled Onions, Crumbled Blue Cheese, Blue Cheese Dressing, Bacon	15
<b>SUMMER WATERMELON SALAD</b> Watermelon, Strawberry, Feta Cheese, Mint, Honey Mustard	18

<div>A5 WAGYU</div> <div>Average 4 oz Serving, Rated 11-12 BMS</div>	
<div>WAGYU TASTING TRIO</div> <div>Kobe, Miyazaki, and Olive Fed</div>	MP
<div>KOBE</div> <div>Highly Prized Tajima-Gyu Strain (Pure Lineage of Kuroge Washu) Hyogo Prefecture</div>	50 per oz
<div>NIIGATA YUKIMORO/MIYAZAKI</div>	25 per oz
<div>MIYAZAKI OLIVE FED</div>	43 per oz

STEAKS A LA CARTE

Rare – Cool Red Center, Medium Rare – Warm Red Center  
Medium – Warm Pink Center, Medium Well – Light Pink Center

<div>BISON RIBEYE (14 oz)</div>	68
<div>FILET MIGNON (8/12 oz)</div>	49   74
Prime	
<div>NY STRIP (14 /20 oz)</div>	59   84
Prime Dry-Aged	
<div>RIBEYE (16/24 oz)</div>	69   99
Prime Dry-Aged	
<div>TOMAHAWK RIBEYE 32oz</div>	
169	
Dry-Aged, Bone-in Ribeye, Perfect Steak to Share, Ask for a show if you like one.	
<div>THE BEAST 20-25lbs</div>	1200
Prime Dry-Aged	
<div>WAGYU COULOTTE 8oz</div>	56
Australian 8/9	
<div>WAGYU RIBEYE 12 oz</div>	98
Australian 9/10	
<div>WAGYU TOMAHAWK 40+ oz</div>	289
Australian 8/9	
<div>Filet Trio</div>	79
Three 4-oz Steaks, Béarnaise, Blue Cheese Crusted, and Au Poivre	

TOPPERS		SAUCES	
OSCAR STYLE	19	AU POIVRE	5
FRESH TRUFFLES	MP	BÉARNAISE	7
ALASKAN KING CRAB	MP	BORDELAISE	10
CRAB CAKE	MP	BOURBON DEMI-GLACE	5
BLUE CHEESE	8	CHIMICHURRI	5
FOIE GRAS	MP	GARLIC BUTTER	5
GRILLED SHRIMP	18	HORSERADISH CREAM	5
SAUTÉED WILD MUSHROOMS	13	HORSERADISH - RAW	7
SEARED SCALLOPS	MP	HOUSE STEAK SAUCE	5
LOBSTER TAIL	MP	TRUFFLE BUTTER	8

\*These items may be served undercooked. Consumer Advisory Consumption of undercooked meat or seafood may. increase the risk of food-borne illnesses.  
As a way to offset rising costs, we have added a 5% surcharge to all checks.

ENTREES

CHEESE WHEEL PASTA 39

Table-side Experience, Optional Toppers - Fresh Truffles, Steak, Shrimp, Chicken, Scallops, Lobster

TOURNEDOS ROSSINI 79

10 oz Filet, Foie Gras, Truffle, Périgueux Sauce

FILET MIGNON WITH LOBSTER TAIL 84

Filet Mignon 8oz, Lobster Tail 6-7oz

WAGYU BURGER 32

LTO, Bacon, Smoked Gouda, Fries

CHICKPEA CURRY 27

Saffron Basmati Rice, Naan, Clarified Butter

LAMB RACK 49

4 Piece, Potato Fondant, Mint Jelly

LOBSTER RAVIOLI 39

Truffle Cream Sauce

SEARED SCALLOPS 59

U8 Scallops, Smoked Cream Trout Roe Sauce, Roasted Fingerling Potatoes

SEARED SALMON 35

Char Grilled Broccolini, Caper Tarragon

DUCK LEG CONFIT 35

Potatoes Sarladaises

SIDES

FRIES WITH ROMANO CHEESE 10

Add Truffle +6

GRILLED ASPARAGUS 12

BAKED POTATO 10

Scallions, Sour Cream, Bacon, Cheddar Cheese

CRISPY BRUSSEL SPROUTS 15

Toasted Almonds, Balsamic Glaze, Pickled Onions

CHAR GRILLED BROCCOLINI 14

COLLARD GREENS 12

FINGERLING POTATOES 12

Garlic Butter, Parsley

MAC & CHEESE 15

LOBSTER MAC & CHEESE 36

Lobster Meat, Half Lobster Tail

MASHED POTATOES 12|18

Garlic, Butter

MUSHROOM RISOTTO 12

CORN CHEESE (KON CHIJEU) 12

SAFFRON BASMATI RICE 5

Clarified Butter

NAAN BREAD 8

POTATO FONDANT 12

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