

JAPANESE A5 WAGYU*

MINIMUM 4OZ SERVING, RATED 11-12 BMS

WAGYU TASTING TRIO ^{GF}
Kobe, Miyazaki, and Olive Fed

MP

KOBE ^{GF}
Highly Prized Tajima-Gyu Strain, Hyogo Prefecture

50 per oz

MIYAZAKI ^{GF}

25 per oz

OLIVE FED ^{GF}
Miyazaki Prefecture

43 per oz

SMALL PLATES

PETITE | GRANDE | PARTY

SEAFOOD

ALASKAN KING CRAB LEGS ^{GF} **MP**

GOLDEN SCALLOPS U8 ^{GF} **MP**

CRAB CAKES ^{GF} **MP**

STONE CRAB ^{GF} **MP**

CALAMARI WITH CHERRY PEPPERS **19|37**

BOURBON BAKED OYSTERS ^{GF} **48|96**

OYSTERS ROCKERFELLER ^{GF} **24|48|72**
Parmigiano Reggiano, Bacon, Onions, Spinach

RAW OYSTERS* ^{GF R} **20|40|60**

ESCARGOT **18|36**

GARLIC BUTTER SHRIMP ^{GF} **20|40**

MALIBU SHRIMP **20|40**

SHRIMP COCKTAIL ^{GF} **20|40|60**

TUNA TARTARE* ^R **24|48**
Crsipy Rice Bowl, Ahi Tuna

SEARED AHI TUNA **23|45**
Pan Seared with Black Salt, Sesame Seed, Tamari Sauce

TOM'S LOBSTER THERMIDOR ^{GF} **89**

BEEF & OTHER

FILET MIGNON SKEWERS **22|42**

Soy Sauce, Garlic, Sesame Oil Marinade, Chili Crisp

WAGYU SLIDERS* **19|38**

Open Faced, Caramalized Onions

BONE MARROW **22|42**

Roasted, Bacon, Pickled Onions, Toast

BEEF TARTARE* ^R **24**

Horse Radish, Quail Egg

LAMB LOLLIPOP ^{GF}  **26|49**

CHICKEN WINGS ^{GF}  **16|31**

Choice of Dry Rub|House Fire|BBQ|Buffalo|Old Bay +2

CANDIED BACON ^{GF} **15|28**

Organic Maple Syrup,Cayenne Pepper

IBÉRICO PORK BELLY BITES **19|38**

Stuffed Pani Puri, Sweet Tamarind Sauce

BABY BACK RIBS ^{GF} **19|38**

Pure Spanish Ibérico Pork, Housemade Spicy BBQ Sauce

FOIE GRAS **27|49**

SPINACH ARTICHOKE DIP ^V **16**

HUMMUS PLATTER ^V **16|32**

PLATTERS

PETITE | GRANDE | PARTY

CHARCUTERIE **16|32|75|150**

Cheese, Meats, Toast, Olives, House-Made Jam, Crackers, Nuts

APPETIZER SAMPLER ^{GF} **MP**

Garlic Shrimp, Candied Bacon, Lamb Lollipop, Golden Scallops, Baby Back Ribs, A5 Miyazaki Wagyu*

SEAFOOD FLIGHT ^{GF R} **MP**

Raw Oysters*, Garlic Shrimp, Lobster Tail, King Crab

SOUPS & SALADS

+ADD PROTEIN - STEAK* | SALMON | TUNA | SCALLOPS | CRAB CAKE | LOBSTER TAIL | SHRIMP | CHICKEN

FRENCH ONION SOUP **13**

Provolone Cheese, Mushrooms, Croutons

LOBSTER BISQUE **17**

Add Lobster Tail +MP

CAESAR SALAD **8|15**

Pecorino Romano, Croutons, Caesar Dressing

FRESH MARKET SALAD ^{V GF} **8|15**

Fresh Greens, Orange, Cucumber, Goat Cheese, Pickled Onions, Grape Tomatoes, White Balsamic Vinaigrette

AVOCADO MANGO SALAD ^{V GF} **16**

Avocado, Mango, Jalapeño o, Red Onion, Cilantro, Lemon+EVO Dressing

FARRO STRAWBERRY SALAD ^V **19**

Arugula, Cherry Tomatoes, Cucumber, Radish, Pistachios, Fresh Herbs, Herbed Feta, Honey Mustard Vinaigrette, Pickled Onions

FIG, PROSCIUTTO, & GOAT CHEESE SALAD ^{GF} **17**

Balsamic Glaze, Cherry Tomatoes, Honey, Mint

BURRATA WITH HEIRLOOM TOMATOES SALAD ^V **21**

Multi-Grain Bread, Arugula, Olive Oil, Balsamic Glaze

ICEBERG WEDGE SALAD **15**

Tomato, Croutons, Pickled Onions, Crumbled Blue Cheese, Blue Cheese Dressing, Bacon

SUMMER WATERMELON SALAD ^{V GF} **18**

Watermelon, Strawberry, Feta Cheese, Mint, Honey Mustard

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

STEAKS À LA CARTE*		
RARE – COOL RED CENTER, MEDIUM RARE – WARM RED CENTER MEDIUM – WARM PINK CENTER, MEDIUM WELL – LIGHT PINK CENTER		
BISON RIBEYE 14oz	GF	68
RIBEYE 16oz 24oz	GF	69 99
Prime, Dry-Aged		
24K GOLD WRAPPED RIBEYE 24oz	GF	200
Prime, Dry-Aged		
TOMAHAWK RIBEYE 32oz-48oz		
GF		169
Prime, Dry-Aged, Bone-in Ribeye, Sharing Size. Dare to ask for a show from the owner!		
Owner show depending on availability		
NY STRIP 14oz 20oz		
GF		59 84
Prime, Dry-Aged		
FILET MIGNON 8oz 12oz		
GF		49 74
Prime		
WAGYU COULOTTE 8oz		
GF		56
Australian 8/9		
WAGYU RIBEYE 12oz		
GF		98
Australian 9/10		
WAGYU TOMAHAWK 40+oz		
GF		289
Australian 9+		
FILET TRIO		
GF		79
Three 4oz Steaks, Béarnaise, Blue Cheese Crusted, and Au Poivre		
KOBE A5 WAGYU 8oz 16oz		
GF		50 per oz
MIYAZAKI A5 WAGYU 8oz 16oz		
GF		25 per oz
OLIVE-FED A5 WAGYU 8oz 16oz		
GF		43 per oz
THE BEAST		
GF		1200
Prime, Dry-Aged, 20-25lbs		

TOPPERS	
GF	
FRESH TRUFFLES	MP
24K GOLD	MP
ALASKAN KING CRAB	MP
BLUE CHEESE	8
CRAB CAKE	MP
FOIE GRAS	18
GRILLED SHRIMP	18
LOBSTER TAIL	MP
OSCAR STYLE	19
SAUTÉED WILD MUSHROOMS	13
SEARED SCALLOPS	MP

SAUCES	
GF	
TRUFFLE BUTTER	8
AU POIVRE	5
BORDELAISE	10
BÉARNAISE	7
BOURBON DEMI-GLACE	5
CHIMICHURRI	5
GARLIC BUTTER	5
HORSERADISH CREAM	5
HORSERADISH - RAW	7
HOUSE STEAK SAUCE	5

SIDES

CRISPY BRUSSEL SPROUTS	GF	15	MAPLE SRIRACHA BRUSSEL SPROUTS	GF	13
Almonds, Balsamic Glaze, Pickled Onions			Cooked With Bacon & Onions		
FRIES	GF V	10	MUSHROOM RISOTTO	GF V	12
Romano Cheese Truffle Oil +6 Fresh Truffle +15			GARLIC MASHED POTATOES		
GF V			Loaded +6		
LOBSTER MAC & CHEESE		36	LOADED BAKED POTATO	GF	10
MAC & CHEESE			Scallions, Sour Cream, Bacon, Cheese		
FINGERLING POTATOES	GF V	12	GRILLED ASPARAGUS	GF V	12
Wagyu Tallow +10			CREAMED SPINACH		
GF V			15		
CHAR GRILLED BROCCOLINI	GF V	14	COLLARD GREENS		12
			Cooked in Pork		

ENTREES

LOBSTER RAVIOLI	39	LAMB RACK*	GF		49
Truffle Cream Sauce, Half Lobster Tail		4pc Lamb, Mixed Veggies, Mint Jelly			
CHEESE WHEEL PASTA	V	39	SEARED SCALLOPS	GF	59
Table-side Experience, +Add Truffles		U8 Scallops, Smoked Cream Trout Roe Sauce, Roasted Fingerling		Potatoes	
Steak * Shrimp Chicken Scallops Lobster MP					
WAGYU BURGER*	32	SEARED SALMON	GF		35
Charcoal Infused Bun, LTO, Bacon, Smoked Gouda, Fries		Char Grilled Broccolini, Caper Tarragon Cream			
TOURNEDOS ROSSINI*	89	DUCK BREAST*	GF		35
12oz Filet, Foie Gras, Fresh Truffle, Périgueux Sauce		Wild Rice, Berry Coulis Gastrique			
FILET MIGNON & LOBSTER TAIL*	GF	LAMB SHANK	GF		38
84		Mashed Potato			
Filet Mignon 8oz, Lobster Tail 6-7oz		CHICKEN TIKKA MASALA	GF		25
		Saffron Basmati Rice, Naan, Ghee			

V= vegetarian GF= gluten free R= raw

First Sunday of the month, free meal for veterans. Ask server for details.
As a way to offset rising costs, we have added a 5% surcharge to all checks.

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