

## CANAPES

Truffled Egg

Beet Tartare, Toasted Rye, Pickled Mustard, Cured Yolk

Brown Buttered Radish, Fleur de Sel

Salmon Roe, Crispy Chicken Skin, Horseradish Mousse

## SEAFOOD & SHELLFISH

Oysters on the Halfshell • 3.25 ea

Cracked Crab Claws, Chili Oil Aioli • 14

Cold Water Lobster Cocktail, Avocado, Tamari, Yuzu • 21

Poached Shrimp Cocktail, Spicy Caper Cocktail Sauce • 16

Chilled Mussels, Tarragon Cream, Herbsaint • 8/6

Grilled Oysters Rockefeller, Spinach, Bacon, Parm • 16

## "SPLASHING" OUT EXPERIENCE

"Oesetra Bumps", Oesetra Caviar, Crème Fraiche, Chives • 24 pp

Seafood Sampler • 75

Full Monty Seafood Sampler • 145

## APPETIZERS

Lobster Bisque *Safron Aioli, Curry Oil* • 14

Hamachi Crudo *Chili Oil, Furikake* • ??

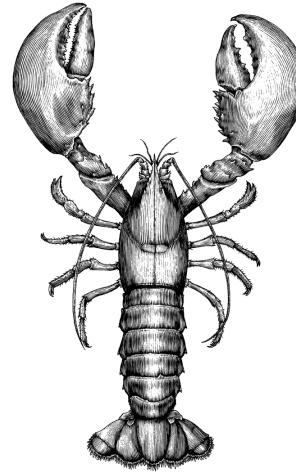
Lamb Tartare *Black Garlic, Crispy Shallots, Grilled Sourdough* • 14

Grilled Carrots *Shitake, Drained Yogurt, Coriander Crumble* • 13

Gently Cooked Dark Meat Tuna

*Green Beans, Anchovies, Cherry Tomatoes, Soy Egg, Nicoise Olives* • 13

Slow Smoked Baby Radishes *Soy Butter, Charred Leaves,*  
*Toasted Sesame Mousse* • ??



## ENTREES

Slowly Grilled Lobster  
*Lemon Thyme Beurre Blanc* • 46

Seared Tuna & Foie Gras "Patrick O'Connell"  
*Grilled Onions, Buerre Rouge* • 42

Braised Sweet Onion  
*Braised Lentils, Preserved Lemon* • 27

Double Cut Pork Chop  
*Grilled Apple* • 28

Slow Roasted Chicken Breast  
*Roasted Button Mushrooms, Parsley Salad* • 26

## STEAKS

Prime Filet Mignon 10 oz • 42

Dry Aged Sirloin 16 oz • 36

Dry aged Bone In Prime Rib Eye  
22 oz • 48

Wet Aged Strip Loin 14 oz • 38

Twin Petit Filet 8 oz • 36

"BEEFED UP"  
EXPERIENCE

48 oz Tamahawk  
Rib for Two \$65 pp

Kobe A5  
Strip Loin  
\$10/oz

## SIDES

Maitre'D Mashed Potatoes • 8

Loaded Grilled Potato, Bacon, Sour  
Cream,  
Scallions, Cheddar, Brown Butter • 12

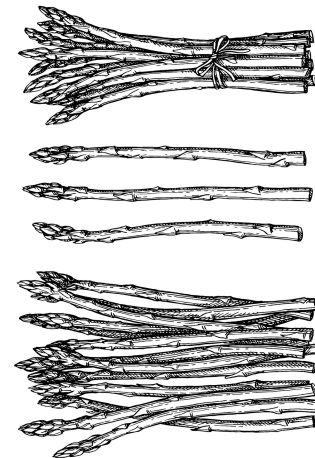
Grilled Button Mushrooms • 9

Classic Mac & Cheese • 10

Lobster Mac & Cheese, Chives • 22

Creamed Swiss Chard • 12

Tallow Roasted Carrots,  
Smoked Raw Honey, Togarashi • ??



Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses. We are happy to accommodate food allergies or strong preferences, but cannot guarantee that our kitchen or our suppliers are 100% allergen-free.



mail·lard/mə-'lärd /n.

Definition of Maillard reaction: a nonenzymatic reaction between sugars and proteins that occurs upon heating and that produces browning of some foods (such as meat and bread)

