BEGINNINGS

COUNCIL OAK BACON $25
Cornbread, Apple Butter,
Pickled Pearl Onions, Calvados Demi-Glace

JUMBO LUMP CRAB CAKES $35
Grain Mustard Aioli,
Frisée, Orange, Chives

BEEF TARTARE* $26
Remoulade, Aioli,
Fried Capers, Grilled Focaccia

CALAMARI $24
Pickled Peppers,
Pomodoro, Lemon Miso Aioli

OYSTERS ROCKEFELLER $24
Spinach, Pernod,
Hollandaise, Breadcrumbs

CHARRED OCTOPUS $23
Smashed & Roasted Potatoes,
Marcona Almonds, Gremolata, Romesco

GRILLED SHRIMP $25
Calabrian Chili, Beurre Blanc,
Charred Lemon, Grilled Baguette

SEARED SCALLOPS $39
Onion Soubise, Caper Meunière,

ESCARGOT $19
Herb Butter, Lemon, Grilled Focaccia

RAW BAR FOR TWO $120
Colossal Crab, Maine Lobster,
*Shrimp Cocktail, East & West Coast Oysters**

RAW BAR FOR FOUR $210
Colossal Crab, Maine Lobster,
*Shrimp Cocktail, East & West Coast Oysters**

Served with Cocktail Sauce, Horseradish, Lemon, Mignonette & Mustard Sauce

CHILLED

JUMBO SHRIMP COCKTAIL $24
Cocktail Sauce, Horseradish, Lemon

EAST & WEST COAST OYSTERS* $24
Cocktail Sauce, Horseradish,
Pink Peppercorn Mignonette, Lemon

COLOSSAL CRAB COCKTAIL $36
Cocktail Sauce, Mustard Sauce, Lemon

OSSETRA CAVIAR MKT
Traditional Garnishes, Blini

SOUPS & SALADS

LOBSTER BISQUE $20
Lobster, Crème Fraîche,
Chives, Brandy

CAESAR $18
Romaine, Parmesan,
*Sourdough Croutons, Caesar Dressing**

FRENCH ONION $16
Caramelized Onions, Beef Broth,
Gruyère & Provolone Cheese, Sourdough

ICEBERG $18
Red Onions, Tomatoes, Blue Cheese,
Smoked Bacon, Radish, Blue Cheese Dressing

CHOPPED $18
Romaine, Red Onions, Corn, Bacon, Blue Cheese,
Dried Cranberries, Candied Walnuts,
White Balsamic Vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Tax and gratuity not included.
**Denotes raw item.*

U.S.D.A DRY-AGED PRIME STEAKS

Provided by Purely Meat Co.

BONE-IN NEW YORK STRIP $79
18 oz

BONE-IN RIBEYE $89
24 oz

PORTERHOUSE $89
24 oz

LONG-BONE RIBEYE $195
45 oz

NEW YORK STRIP $66
12 oz

COLORADO LAMB CHOPS $76
12 oz

CERTIFIED WAGYU BEEF

JAPANESE A5 RIBEYE $110
4 oz

JAPANESE A5 RIBEYE $220
8 oz

LAND & SEA

FILET MIGNON $59
8 oz

BONE-IN FILET MIGNON $95
16 oz

PRIME SKIRT STEAK $59
12 oz

ROASTED HALF CHICKEN $39
Parsnip Purée,
Broccolini, Truffle Chicken Jus

SEA BASS $59
Veracruzana, Olive Oil, Charred Lemon

SALMON $48
Onion Soubise, Roasted Fennel,
Lemon Vinaigrette, Herb Oil

WHOLE LOBSTER $85
Drawn Butter, Charred Lemon

KING CRAB LEG MKT
Drawn Butter, Charred Lemon

ADDITIONS

TRUFFLE BUTTER	$8
RED WINE BUTTER	$8
BLUE CHEESE	$8
CRAB OSCAR	$25
GRILLED SHRIMP	$18
SEARED SCALLOPS	$21
LOBSTER TAIL	$68

SAUCES

C.O. STEAK SAUCE	$7
BÉARNAISE	$7
HOLLANDAISE	$7
RED WINE DEMI-GLACE	$7
THREE PEPPERCORN	$7
HORSERADISH CREAM	$7
CHIMICHURRI	$7

SPECIALTY SIDES

ASPARAGUS & HOLLANDAISE	$17
CREAMED SPINACH	$15
BRUSSELS SPROUTS & BACON	$16
ROASTED MUSHROOMS	$16
LOBSTER MAC & CHEESE	$26
MASHED POTATOES	$14
LOADED BAKED POTATO	$16
POTATO AU GRATIN	$16
HERBED FRENCH FRIES	$14

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