

APPETIZERS

COUNCIL OAK BACON \$19

*Frisée & Green Apple Salad,
Calvados Reduction*

JUMBO LUMP CRAB CAKES \$35

Citrus, Fennel, Chives, Grainy Mustard Aioli

***BEEF TARTARE \$25**

*Quail Egg, French Pickle, Remoulade,
Toasted Bread*

CALAMARI \$24

*Pepperoncini Peppers, Garlic Chips,
Squid Ink Aioli, Pistou*

ESCARGOT \$18

Garlic Butter, Brioche

OYSTERS ROCKEFELLER \$20

Spinach, Parmesan, Hollandaise

RAW BAR

JUMBO SHRIMP COCKTAIL \$23

Horseradish Cocktail Sauce

COLOSSAL CRAB COCKTAIL \$35

Mustard Sauce, Ginger Aioli

MARSHALLBERG FARM

OSETRA CAVIAR \$250 Per Oz.

Blini, Traditional Garnishes

***EAST & WEST COAST OYSTERS \$24**

Half Dozen

RAW BAR SAMPLER

*Colossal Crab, Maine Lobster,
Shrimp Cocktail*

**East & West Coast Oysters*

For Two \$85 | For Four \$160

SPECIALTY APPETIZERS

CITRUS LOBSTER SALAD \$38

Avocado, Grapefruit, Harpke Farms Basil

SHRIMP SCAMPI \$25

Smoked Tomato, Garlic Butter

CHARRED OCTOPUS \$26

*Romesco Sauce,
Roasted Marcona Almonds*

KING CRAB \$45

*Tomato Gelee, Sherry Vinaigrette,
Toasted Brioche*

SOUPS

LOBSTER BISQUE \$19

Lobster, Crème Fraîche, Brandy

FRENCH ONION \$15

*Caramelized Onions, Beef Broth,
Parmesan, Gruyère Cheese*

SALADS

CHOPPED \$21

*Romaine, Red Onion, Grilled Corn, Bacon,
Blue Cheese, Dry Cranberries, Candied
Walnuts, Creamy White Balsamic Dressing*

ICEBERG \$19

*Onion, Tomatoes, Blue Cheese Dressing,
Applewood Smoked Bacon, Radish,
Affinée Blue Cheese*

CAESAR \$19

**Caesar Dressing, Shredded Parmesan,
White Anchovies, Croutons*

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.

NEW YORK STRIP

12 oz. \$63

PORTERHOUSE

24 oz. \$85

BONE-IN NEW YORK STRIP

18 oz. \$78

LONG BONE RIBEYE

34 oz. \$132

BONE-IN RIBEYE

24 oz. \$92

CERTIFIED WAGYU BEEF

JAPANESE A5 RIBEYE

KUMAMOTO PREFECTURE

5 oz. MKT

10 oz. MKT

SPECIALTIES

FILET MIGNON

8 oz. \$58

BONE-IN FILET MIGNON

16 oz. \$85

COLORADO LAMB CHOPS

12 oz. \$70

VEAL CHOP

16 oz. \$64

STUFFED BRANZINO \$70

Roasted Tomato Confit, Mushroom Conserva, Wilted Spinach, Sauce Verte

SCALLOPS \$54

Bourride Sauce, Roasted Garlic, Smoked Marble Potatoes, Fennel Confit

SEA BASS \$58

Truffle Vichyssoise, Lemon Gremolata, Braised Leeks, Charred Broccolini

SALMON \$44

Crispy Skin, Celery Root & Almond Puree, Capers Brown Butter

CHICKEN ROULADE \$42

Corn Puree, Fermented Cauliflower, Piccalilli

BRAISED SHORT RIB \$48

Root Vegetables, Whipped Horseradish, Cola Demi-Glace

KING CRAB LEGS

1/2 lb. MKT 1 lb. MKT

SIDES

ASPARAGUS & HOLLANDAISE	\$17
CREAMED SPINACH	\$16
GARLIC MASHED POTATOES	\$15
HERBED FRENCH FRIES	\$15
LOADED BAKED POTATO	\$15
POTATO AU GRATIN	\$15
BRUSSELS SPROUTS & BACON	\$15
CREAMED CORN	\$15
DUCK FAT HASH BROWNS	\$17
SEASONAL MUSHROOMS	\$18
LOBSTER MAC & CHEESE	\$26

SAUCES

BÉARNAISE	\$8
CHIMICHURRI	\$8
HORSERADISH CREAM	\$8
RED WINE DEMI	\$8
THREE PEPPERCORN	\$8

ADDITIONS

KING CRAB OSCAR	\$30
GRILLED JUMBO SHRIMP	\$22
SEARED SCALLOPS	\$26
2 LB WHOLE MAINE LOBSTER	\$90
LOBSTER TAIL	\$65

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