

## BEGINNINGS

**COUNCIL OAK BACON 20**

*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 25**

*Pickled Peppers,  
Pomodoro, Lemon Miso Aioli*

**OYSTER ROCKEFELLER 21**

*Spinach, Pernod,  
Hollandaise, Breadcrumbs*

**CHARRED OCTOPUS 26**

*Smashed & Roasted Potatoes,  
Marcona Almonds, Gremolata, Romesco*

**GRILLED SHRIMP 25**

*Calabrian Chili, Beurre Blanc,  
Charred Lemon, Grilled Baguette*

**SEARED SCALLOPS 42**

*Onion Soubise, Caper Meunière,  
Scallions, Breadcrumbs*

**ESCARGOT 19**

*Herb Butter, Lemon, Grilled Focaccia*

**RAW BAR FOR TWO 95**

*Colossal Crab, Maine Lobster,  
Shrimp Cocktail, East & West Coast Oysters\**

**RAW BAR FOR FOUR 175**

*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*

**COLOSSAL CRAB COCKTAIL 35**

*Cocktail Sauce, Mustard Sauce, Lemon*

**EAST & WEST COAST OYSTERS\* 25**

*Cocktail Sauce, Horseradish,  
Pink Peppercorn Mignonette, Lemon*

**OSSETRA CAVIAR MKT**

*Traditional Garnishes, Blini*

## SOUPS & SALADS

**LOBSTER BISQUE 19**

*Lobster, Crème Fraîche,  
Chives, Brandy*

**FRENCH ONION 16**

*Caramelized Onions, Beef Broth,  
Gruyère & Provolone Cheese, Sourdough*

**CAESAR 20**

*Romaine, Parmesan,  
Sourdough Croutons, Caesar Dressing\**

**ICEBERG 20**

*Red Onions, Tomatoes, Blue Cheese,  
Smoked Bacon, Radish, Blue Cheese Dressing*

**CHOPPED 22**

*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

Provided by Purely Meat Co.

**BONE-IN NEW YORK STRIP 78**  
18 oz

**BONE-IN RIBEYE 93**  
24 oz

**PORTERHOUSE 90**  
24 oz

**LONG-BONE RIBEYE 136**  
34 oz

**NEW YORK STRIP 66**  
12 oz

**COLORADO LAMB CHOPS 71**  
12 oz

## CERTIFIED WAGYU BEEF

**JAPANESE A5 RIBEYE 112**  
4 oz

**JAPANESE A5 RIBEYE 224**  
8 oz

## LAND & SEA

**FILET MIGNON 62**  
8 oz

**BONE-IN FILET MIGNON 85**  
16 oz

**PRIME SKIRT STEAK 65**  
12 oz

**ROASTED HALF CHICKEN 42**  
*Parsnip Purée,  
Broccolini, Truffle Chicken Jus*

**SEA BASS 59**

*Veracruzana, Olive Oil, Charred Lemon*

**SALMON 45**

*Onion Soubise, Roasted Fennel,  
Lemon Vinaigrette, Herb Oil*

**WHOLE LOBSTER 90**

*Drawn Butter, Charred Lemon*

**KING CRAB LEGS**

*Drawn Butter, Charred Lemon*  
**1/2lb MKT    1lb MKT**

## ADDITIONS

TRUFFLE BUTTER	8
RED WINE BUTTER	8
BLUE CHEESE	8
CRAB OSCAR	28
GRILLED SHRIMP	22
SEARED SCALLOPS	26
LOBSTER TAIL	65

## SAUCES

C.O. STEAK SAUCE	8
BÉARNAISE	8
HOLLANDAISE	8
RED WINE DEMI-GLACE	8
THREE PEPPERCORN	8
HORSERADISH CREAM	8
CHIMICHURRI	8

## SPECIALTY SIDES

ASPARAGUS & HOLLANDAISE	17	MASHED POTATOES	16
CREAMED SPINACH	17	LOADED BAKED POTATO	16
BRUSSELS SPROUTS & BACON	16	POTATO AU GRATIN	16
ROASTED MUSHROOMS	18	HERBED FRENCH FRIES	16
LOBSTER MAC & CHEESE	26		

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