BEGINNINGS

COUNCIL OAK BACON 24
Cornbread, Apple Butter,
Pickled Pearl Onions, Calvados Demi-Glace

JUMBO LUMP CRAB CAKES 26
Grain Mustard Aioli,
Frisée, Orange, Chives

BEEF TARTARE* 28
Remoulade, Aioli,
Fried Capers, Grilled Focaccia

CALAMARI 28
Pickled Peppers,
Pomodoro, Lemon Miso Aioli

OYSTERS ROCKEFELLER 27
Spinach, Pernod,
Hollandaise, Breadcrumbs

CHARRED OCTOPUS 29
Smashed & Fried 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

RAW BAR FOR TWO 136
Colossal Crab, Maine Lobster,
*Shrimp Cocktail, East & West Coast Oysters**

RAW BAR FOR FOUR 220
Colossal Crab, Maine Lobster,
*Shrimp Cocktail, East & West Coast Oysters**

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

CHILLED

JUMBO SHRIMP COCKTAIL 26
Cocktail Sauce, Horseradish, Lemon

COLOSSAL CRAB COCKTAIL 32
Cocktail Sauce, Mustard Sauce, Lemon

EAST & WEST COAST OYSTERS* 26
Cocktail Sauce, Horseradish,
Pink Peppercorn Mignonette, Lemon

SOUPS & SALADS

LOBSTER BISQUE 19
Lobster, Crème Fraîche,
Chives, Brandy

CAESAR 17
Romaine, Parmesan,
*Sourdough, Caesar Dressing**

FRENCH ONION $14
Caramelized Onions, Beef Broth,
Gruyère & Provolone Cheese, Sourdough

ICEBERG 16
Red Onions, Tomatoes, Blue Cheese,
Smoked Bacon, Radish, Blue Cheese Dressing

CHOPPED 17
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. A suggested gratuity of 18% will be added to parties of eight and above.
**Denotes raw item*

AAA CANADIAN STEAKS

Provided by Slipacoff Premium Meats, High River Farms, Alberta

BONE-IN NEW YORK STRIP 87
18 oz

BONE-IN RIBEYE 92
24 oz

PORTERHOUSE 94
24 oz

LONG-BONE RIBEYE 147
34 oz

NEW YORK STRIP 64
12 oz

COLORADO LAMB CHOPS 67
12 oz

CERTIFIED WAGYU BEEF

AMERICAN WAGYU 187
Snake River Farm Bone-In Striploin
18 oz

JAPANESE A5 WAGYU
Hokkaido Prefecture Striploin
5 oz **148** *7 oz* **214**

LAND & SEA

FILET MIGNON 72
8 oz

BONE-IN FILET MIGNON 94
16 oz

PRIME SKIRT STEAK 49
12 oz

ROASTED HALF CHICKEN 35
Parsnip Purée, Broccolini, Truffle Chicken Jus

SEA BASS 59
Veracruzana, Olive Oil, Charred Lemon

SALMON 43
Onion Soubise, Roasted Fennel, Lemon Vinaigrette, Herb Oil

ADDITIONS

TRUFFLE BUTTER	**6**
RED WINE BUTTER	**6**
BLUE CHEESE	**7**
CRAB OSCAR	**27**
GRILLED SHRIMP	**23**
SEARED SCALLOPS	**38**
LOBSTER TAIL	**67**

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	**18**
CREAMED SPINACH	**12**
BRUSSELS SPROUTS & BACON	**14**
ROASTED MUSHROOMS	**13**
MAC & CHEESE	**16**
Crab Add On	**29**
Lobster Add On	**29**
MASHED POTATOES	**16**
LOADED BAKED POTATO	**14**
POTATO AU GRATIN	**14**
HERBED FRENCH FRIES	**13**

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