

Starters

- Prime Sirloin "Steak Tartare", Herb Aioli, Mustard* 26
- Bone Marrow Flan, Mushroom Marmalade, Parsley Salad 19
- Fresh Burrata, Prosciutto Di Parma, Toybox Melon, Oolong Tea, Umeboshi Plum, Shiso 24
- Maple Glazed Pork Belly, Ten Spice, Sesame-Orange Dressing, Bing Cherry Compote 19
- Gin & Lavender Cured Salmon, Horseradish Sour Cream, Cucumbers, Dill, Salmon Roe 22*
- Prime Filet Mignon "Carpaccio", Celery Hearts, Truffle Hollandaise, Shaved Australian Summer Truffles 45*
- Warm Veal Tongue, Braised Baby Artichokes, Heirloom Shelling Beans, Salsa Verde 18
- Alaskan King Crab & Carolina Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish 31
- Big Eye Tuna Tartare, Wasabi, Ginger, Togarashi Crisps, Tosa Soy* 31
- Warm Asparagus, Poached Organic Egg, Warm Bacon Vinaigrette* 17

Salads

- American Wagyu Beef Sashimi, Wild Rocket, Spicy Radishes, Shiso 24
- Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette 19
- Hawaiian Hearts of Palm, Watercress, Sunflower Seeds, Shropshire Cheddar, Green Goddess Dressing 21
- Brentwood Farms White Corn, Arugula, Cherry Tomatoes, French Feta, Goat Yogurt "Tzatziki" 19

Slow Simmered & Roasted

- Sauteed Dover Sole "Meuniere", Preserved Lemon, Parsley 54
- Steamed Australian Red Snapper, Toasted Garlic Chili Soy, Cilantro 38
- Whole Roasted Stonington Maine Lobster, Black Truffle Sabayon 2 lb 85
- Snake River Farms American Wagyu Short Ribs, Curried Corn Puree, Garam Masala 48
- Organic Rotisserie Poussin, Thyme Natural Jus, Sauteed Chanterelle Mushrooms 38
- Double Thick Kurobuta Pork Chop, Flavorosa Plum "Moustarda"* 38
- Colorado Lamb Chops, Cucumber Mint Raita* 58

Grilled Over Hard Wood & Charcoal Then Finished Under A 1200 Degree Broiler...

USDA PRIME, Illinois Corn Fed, Aged 21 Days

- Bone In New York Sirloin 20 Oz* 56
- Bone In Rib Eye Steak 20 Oz* 68
- Petit Cut Filet Mignon 8 Oz* 65
- Porterhouse 34 Oz*, For Two 116

USDA PRIME, Nebraska Corn Fed, Dry Aged 35 Days

- New York Sirloin 14 Oz* 60
- Petit Cut New York 10 Oz* 51
- Rib Eye Steak 12 Oz* 65

100 % Grass Fed, Tasmania, Australia Aged 28 Days

- Petit Cut Filet Mignon 8 Oz* 62

American Wagyu, Snake River Farms Idaho

- New York Sirloin 8 Oz* 85, each additional 2 Oz 30
- Filet Mignon 6 Oz* 85, each additional 2 Oz 30
- Rib Eye Steak 9 Oz* 88, each additional 2 Oz 30

Japanese Pure Wagyu, Miyazaki Prefecture

- Rib Eye Steak 60 per 2 Ounce*, Minimum 6 Oz Per Order
- New York Sirloin 65 per 2 Ounce*, Minimum 6 Oz Per Order

From the Market 13

- Tempura Onion Rings
- Yukon Gold Potato Puree
- Soft Polenta with Parmesan
- Hand Cut French Fries with Herbs
- Creamed Spinach with Fried Organic Egg*
- Shaved Baby Squash, Torn Basil, "Bagna Cauda"
- Tuscan Black Kale, Baby Spinach, Garlic, Olive Oil
- Caramelized First of the Season Yellow Corn, Parsley
- Market Haricot Vert, Rainbow Carrots, Cipollini Onion
- Cavatappi Pasta "Mac & Cheese", Québec Cheddar 18
- Broccolini, Sundried Tomatoes, Chilies, "Fiore Di Sardo" 15
- Wild Field Mushrooms & Shishito Peppers, Mirin, Yuzu 24

Add to The Cuts

- Fried Organic Egg* 6
- Wild Field Mushrooms 12
- Point Reyes Blue Cheese 9
- Caramelized Shallots, Pearl & Cipollini Onions 8
- Roasted Bone Marrow, Parsley 9

Sauces 2

- House Made Steak Sauce
- Creamy Horseradish
- Cognac Grain Mustard
- Armagnac & Peppercorn
- Bearnaise
- Yuzu Kosho Butter
- Red Wine Bordelaise
- Argentinean Chimichurri

*Consuming raw or undercooked foods may increase risk of food borne illness.
Especially if you have certain medical conditions