

shellfish

<i>oysters</i>	chef's selection . citrus mignonette . house made cocktail . lime pesto . smoked tobasco	3 for 9 / 6 for 18
<i>chilled shellfish</i>	lobster . king crab legs . oysters . shrimp . jonah crab claws	half 39 / full 67
<i>shrimp cocktail</i>	house made cocktail sauce crème fraiche . pickled celery	3 for 9 / 6 for 18
<i>crab cakes</i>	lump crab salad . whole grain mustard . remoulade . caper crème . radish	17

appetizer

<i>lobster frito misto</i>	red prawn . lobster claw meat . fennel . sweet onion . diablo sauce	23
<i>short rib</i>	smoked cheddar grits . braised vegetables burgundy reduction	23
<i>charcuterie</i>	grilled bread . artisanal meats . select cheeses . brandied fruits	17
<i>vegetable frittata</i>	roasted winter vegetables . red pepper coulis . mesclun greens	11

soup

<i>lobster bisque</i>	lobster claw & knuckle meat . smoked yukon potato . parmesan meringue . crème fraiche	11
<i>white bean soup</i>	veloute of cannellini & ham hock . roasted shallot . crisp pork belly . grilled bread	11

salad

<i>spinach</i>	pickled egg . spiced walnuts . crispy shallot . smoked wild boar bacon . raspberry dressing	11
<i>romaine</i>	parmigiano-reggiano . candied speck . smoked white anchovy . torn croutons . caesar	11
<i>beet</i>	roasted baby beets . goat cheese puck . mixed greens . shaved fennel . champagne vinaigrette . toasted almonds	11

allen bros . angus

ny strip	18 ounce	61
ribeye	18 ounce	58

american wagyu

top cap ribeye	5 ounce	53
top cap ribeye	10 ounce	94

creek stone farms prime

filet	8 ounce	56
filet	12 ounce	66
ribeye tomahawk	28 ounce	79

45-day dry aged prime

porterhouse	30 ounce	110
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steak finishers

complimentary signature *hollywood steak sauce . bearnaise . green peppercorn & blue cheese butter . au poivre sauteed onions . bone marrow crust . foie gras butter . smoked wagyu butter 3*

add on's

king crab legs 48 / rock lobster 6oz 33 / crab oscar 22 /
seared scallops 19 / grilled shrimp 17

sides

favorites signature *potato crisps fried in wagyu fat . marsala mushrooms . baked potato . garlic mashed potatoes 9
roasted asparagus . roasted root vegetables . brussel sprouts . leek risotto . mac 'n cheese 10*

short rib burgundy braised
pappardelle pasta
root vegetables
bourbon demi-glaze 52

sea bass pan roast
caramelized pumpkin
toasted pepitas
crab cream 48

chicken heritage breast
tea smoked
fig salad
coconut rice
5-spiced cracklings 38

scallops asparagus
leek & potato pie
verjus butter 48

pork tomahawk cut chop
cider brine
onion jam
garlic mashed potatoes
mustard cream sauce 45

lobster butter poached
grilled mushroom
saffron risotto *single 44
double 68*



Manager: Katelyn Nemecek
Chef de Cuisine: David Graham

*The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness