

— bar menu —

8

house salad

baby greens . romaine . croutons . parmesan . tomato . house vinaigrette

olives & almonds

truffle oil . herb marinated olives . feta cheese . toasted marcona almonds

13

oyster shooters

fresh shucked oysters . champagne mignonette . bloody mary cocktail . wasabi crème fraiche

oysters rockefeller

4 fresh east coast . varietals . spinach béchamel . parmesan

17

chilled seafood flight

lobster claw . citrus poached shrimp . cold smoked scallop . whole grain mustard crème fraiche . bloody mary sauce . lemon aioli

wagyu philly

shaved wagyu . peppers . onions . mornay sauce

authentic cuban

roast pork . ham . swiss . house made pickles . mustard . fresh cuban bread

final cut prime beef burger

8oz hand pressed patty stuffed with torchon of foie gras on toasted brioche
with wisconsin smoked cheddar & mixed field greens

Add: sauteed mushrooms . avocado mousse . melted bacon . onion jam (\$1 each)

all sandwiches include smashed fingerlings or potato crisps

45

wagyu flat iron steak

duck fat poached wagyu flat iron . smashed fingerlings . mojo dipping sauce

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



Chef: Matt Salgado

Manager/Sommelier: Drew Carter