

R A W B A R

Oysters	15	Shrimp	17
Jumbo Lump Crab	15	Littleneck Clams	12
Alaskan King Crab Legs		20	

SEAFOOD PLATEAU

FOR	\$
2	60
4	120

CAVIAR

American Osetra

Russian Osetra

AVAILABLE AT MARKET PRICE



A P P E T I Z E R S

BEEF CARPACCIO <i>cilantro vinaigrette, jicama, mint</i>	14
PAPPARDELLE PASTA <i>duck ragout, truffle</i>	12
SCALLOPS <i>smoked bacon, fried green tomatoes</i>	16
ESCARGOTS <i>garlic, parsley, croutons</i>	15
SLIDERS <i>cheddar cheese, pickles, homemade mustard</i>	14

S O U P S & S A L A D S

LOBSTER BISQUE <i>chives, crème fraîche</i>	10
THE WEDGE <i>lardons, blue cheese, russian dressing</i>	11
CHOPPED SALAD <i>avocado, shrimp, green goddess dressing</i>	13
ROASTED BEET SALAD <i>mache, goat cheese, candied pecans</i>	10
CAESAR SALAD <i>herb croutons, reggiano</i>	10

1700 DEGREES

8 OZ FILET	35
16 OZ BONE-IN FILET	48
18 OZ DRY AGED RIB EYE	45
16 OZ DRY AGED NY STRIP	46
22 OZ DRY AGED PORTERHOUSE	45
32 OZ DRY AGED PORTERHOUSE	75

SELECTIONS

24 HOUR BRAISED SHORT RIBS <i>herb spaetzle</i>	28
MUSCOVY DUCK BREAST <i>pan roasted, Beluga lentils, duck sausage, fig jam</i> ...	28
ROASTED ORGANIC CHICKEN <i>natural jus</i>	29
BIG EYE TUNA <i>wild mushroom & herb polenta panzanella</i>	33
SCOTTISH ORGANIC SALMON <i>vanilla saffron corn sauce</i>	29
GRILLED JUMBO PRAWNS <i>basil, evo, balsamic</i>	29
ALASKAN HALIBUT <i>white bean cassoulet, pancetta</i>	30
MAINE LOBSTER <i>steamed or butter poached</i>	MP
STEAMED ALASKAN RED KING CRAB LEG	MP

SIDES

<i>Creamed Spinach</i>	8
<i>Asparagus</i>	8
<i>Creamed Corn & Leeks</i>	8
<i>Sautéed Mushrooms</i>	8
<i>Whipped Potatoes</i>	8
<i>with truffle</i>	11
<i>Lyonnaise Potatoes</i>	8
<i>Tater Tots</i>	8
<i>Truffle Mac & Cheese</i>	8
<i>Potatoes Au Gratin</i>	8
<i>Butternut Squash Home Fries</i> ...	8

