

R A W B A R

Oysters <i>East & West</i>	14	Peekytoe Crab	14
Jumbo Shrimp	16		

SEAFOOD PLATEAU	
FOR	\$
2	60
4	120

CAVIAR
<i>American</i>
<i>Russian Osetra</i>
AVAILABLE AT MARKET PRICE



A P P E T I Z E R S

TUNA TARTARE <i>avocado, pineapple, yuzu-ginger dressing</i>	13
BEEF CARPACCIO <i>wild arugula, truffle aioli, shaved pecorino</i>	12
SCALLOPS <i>smoked bacon, fried green tomatoes</i>	15
ESCARGOTS <i>garlic, parsley, croutons</i>	13
DRY AGED SLIDERS <i>cheddar cheese, pickles, homemade mustard</i>	14

S O U P & S A L A D S

LOBSTER BISQUE <i>chives, crème fraîche</i>	11
THE WEDGE <i>lardons, Maytag blue cheese, russian dressing</i>	11
CHOPPED SALAD <i>avocado, shrimp, green goddess dressing</i>	13
CAESAR SALAD <i>herb croutons, reggiano, creamy garlic dressing</i>	10
THE FARMER'S SALAD <i>locally sourced seasonal vegetables & dressing</i> ...	10

1700 DEGREES

8 OZ FILET <i>Iowa</i>	34
10 OZ FILET <i>Iowa</i>	38
16 OZ DRY AGED RIB EYE <i>Iowa</i>	45
14 OZ DRY AGED NY STRIP <i>Four Story Hill Farms, PA</i>	42
16 OZ BONE-IN RIB EYE <i>Lancaster County, PA</i>	39

DRY AGED PORTERHOUSE <i>Iowa</i>	FOR	1	2
		22oz	32oz
	\$	48	70

SELECTIONS

ROASTED ORGANIC CHICKEN <i>wild mushrooms, shallots, pan jus</i>	29
COLORADO LAMB LOIN CHOPS <i>tomato-ginger jam</i>	33
GRILLED JUMBO PRAWNS <i>panzanella, balsamic reduction</i>	28
SCOTTISH SALMON <i>tomato-fennel broth, preserved lemon, cranberry</i>	29
BIG EYE TUNA <i>celeriac purée, spiced red cabbage, riesling jus</i>	31
SOUTH AFRICAN TWIN LOBSTER TAILS	MP

SAUCES

- Housemade Steak Sauce*
- Béarnaise*
- Red Wine Mushrooms*
- Cognac Peppercorn Reduction*

SIDES

<i>Creamed Spinach</i>	9
<i>Broccolini</i>	8
<i>Brussel Sprouts & Bacon</i>	8
<i>Sautéed Mushrooms</i>	9
<i>Whipped Potatoes</i>	8
<i>with truffle</i>	11
<i>Lyonnais Potatoes</i>	9
<i>Tater Tots</i>	8
<i>Truffle Mac & Cheese</i>	9

