

TO START

Artisanal Bread Board

Vermont Creamery Cultured Butter | Fleur de Sel 16

Crispy Jidori Chicken Wings

Toasted Chilies | Garlic | Micro Cilantro 21

American Wagyu Beef Sliders

Caramelized Onions | Swiss Cheese | Truffle Aioli 22

Soy Glazed Wagyu Beef Skewers

Korean Style Pickles | Crispy Garlic 24

FROM THE SEA

Maryland Crab & Gulf Shrimp "Louis Cocktail"

Horseradish Panna Cotta | Herb Remoulade 41

Chilled Gulf Shrimp

Horseradish Cocktail Sauce | Lemon 38

Oysters on the Half Shell

Chef's Daily Selection | Champagne Mignonette 32 Half Dz | 64 Full Dz

or

Citrus Ponzu | Hokkaido Uni | Keluga Caviar 55 Half Dz | 110 Full Dz

Caviar Service

Traditional Accompaniments
Keluga | China 125 - 1 oz

Shellfish Plateau

Chef's Daily Selection
Half Plateau (2-4 ppl) 175 or Full Plateau (6-8 ppl) 315

FROM THE LAND

American Wagyu Beef Sashimi

Tosa Vinagrette | Shaved Cucumber | Spicy Radish 32

Hand Cut Prime Steak Tartare

Herb Aioli | Egg Yolk Jam | Toasted Baguette 31

Crispy Berkshire Pork Belly

Blood Orange | Maple Bourbon Gastrique | Hoisin
Coriander Blossoms 34

FROM THE GARDEN

Butter Lettuce Salad

Point Reyes Blue Cheese | Avocado | Cherry Tomatoes
Champagne Herb Dressing 24

Iceberg Lettuce "Wedge"

Smoked Bacon | Hard Boiled Egg | Brioche Croutons
Buttermilk Blue Cheese Dressing 29

Roasted Blenheim Apricot & Burrata Cheese Salad

Prosciutto di Parma | Endive | Rocket Arugula
Aged Balsamic 31

THE CUTS

PRIME BEEF

Filet Mignon

8oz 85

WET AGED | WASHINGTON*

Bone In Rib Chop

20 oz 120

WET AGED | ILLINOIS*

Porterhouse

32 oz 145

WET AGED | ILLINOIS*

New York

14 oz 91

DRY AGED | NEBRASKA*

AMERICAN WAGYU

Eye of Rib Eye

9 oz 98 | 35 each addtl 2 oz

SNAKE RIVER FARMS | IDAHO*

Filet Mignon

6 oz 98 | 35 each addtl 2 oz

SNAKE RIVER FARMS | IDAHO*

Bone In New York

40 oz 325

SNAKE RIVER FARMS | IDAHO*

Dry Aged Tomahawk

40 oz 425

SNAKE RIVER FARMS | IDAHO*

AUSTRALIAN WAGYU

New York

8 oz 105

STONE AXE | AUSTRALIA*

Rib Eye

12 oz 125 | 45 each addtl 2 oz

STONE AXE | AUSTRALIA*

Tomahawk

40 oz 425

STONE AXE | AUSTRALIA*

JAPANESE WAGYU

Rib Eye

6 oz 300 | 100 each addtl 2 oz

100 % FULL TAJIMA BLOODLINE

TRUE KOBE BEEF

HYOGO PREFECTURE | JAPAN*

New York

6 oz 225 | 75 each addtl 2 oz

MIYAZAKI PREFECTURE | JAPAN*

Japanese Beef Burger

Cheddar Cheese | White Onion
Tomato | French Fries 65

HOKKAIDO PREFECTURE | JAPAN*

ENTRÉES

2 # Whole Maine Lobster

Black Truffle Emulsion 155

Mediterranean Loup De Mer

Green Garlic Pesto | Garlic Blossoms 52

Pan Roasted Half Jidori Chicken

Haricot Vert | Wild Mushrooms | Chicken Jus 48

Double Cut Colorado Lamb Rack

Cucumber Tzatziki | Sumac | Za'atar 78

Kurobuta Pork Chop

Creamed Oregon Morel Mushrooms 68

ADD TO THE CUTS

Point Reyes Blue Cheese 8 | Fried Organic Egg 8

Caramelized Onions 10 | Wild Field Mushrooms 12

Roasted Bone Marrow 16

MARKET SIDES

Yukon Gold Potato Puree | Parsley 14

Hand Cut French Fries | Old Bay Bearnaise 14

Creamed Spinach | Fried Organic Egg 16

Baby Spinach | Garlic | Extra Virgin Olive Oil 16

Crispy Tempura Onion Rings | Horseradish Cream 18

Sauteed Broccolini | Pickled Chilies | Fiore di Sardo 21

Cavatappi Pasta "Mac & Cheese" | Hook's Cheddar 22

Kung Pao Cauliflower | Chilies | Scallions | Peanuts 22

Wild Field Mushrooms | Shishito Peppers | Mirin 24

SAUCES 4

Armagnac Peppercorn | Bearnaise

Spicy Red Chimichurri | Argentinean Chimichurri

Horseradish Cream | Red Wine Bordelaise

Housemade Steak

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions