

THE HEARTH

ARTISANAL HOUSEMADE BREAD BOARD

Bavarian Pretzel | Parker House Rolls | Pumpernickel Loaf | Jalapeno Cornbread | Cultured Butter 19

THE SEA

PERUVIAN SCALLOP CEVICHE

Blood Orange Ponzu | Serrano Chili | Shiso 28*

CHESAPEAKE BAY BLUE CRAB CAKES

Basil Pesto Aioli | Tomato Relish | Micro Basil 34

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

Keluga | China 125 - 1 oz | Traditional Accompaniments*

SHELLFISH PLATEAU

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

HAMACHI TOSTADA

Corn Tortilla | Micro Cilantro | Avocado | Lime 38*

HAWAIIAN BIG EYE TUNA

Chili Ponzu | Crispy Shallots | Sesame Seeds 42*

MAINE LOBSTER & GULF SHRIMP "LOUIS COCKTAIL"

Horseradish Panna Cotta | Herb Remoulade* 45

ORA KING SALMON HAND ROLL

Chili Aioli | Masago | Avocado | Togarashi 22*

ALASKAN KING CRAB HAND ROLL

Korean Chili | Cucumber | Scallion 42

THE LAND

AMERICAN WAGYU BEEF SASHIMI

Tosa Vinaigrette | Shaved Cucumber | Spicy Radish* 38

HAND CUT PRIME STEAK TARTARE

Herb Aioli | Egg Yolk Jam | Toasted Baguette* 31

CRISPY BERKSHIRE PORK BELLY

Pear Compote | Maple Bourbon Glaze | Micro Cilantro 34

THE GARDEN

BUTTER LETTUCE SALAD

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

BURRATA SALAD

Cara Cara Orange | Prosciutto di Parma | Rocket Arugula
Extra Virgin Olive Oil | Saba* 31

GEM LETTUCE CAESAR SALAD

Parmesan Garlic Dressing | Lemon Herb Breadcrumbs
Torn Parsley | Parmesan Cheese 26

WEISER FARMS BABY BEETS

Mt. Tam | Toasted Pistachios | Winter Citrus | Sorrel 29

THE CUTS

PRIME BEEF

Filet Mignon

8oz 85
Washington*

Dry Aged Rib Eye

12oz 98
Nebraska*

AUSTRALIAN WAGYU

Rib Eye

12oz 125
35 each addtl 2oz
Stone Axe, Australia*

Tomahawk

40oz 425
Stone Axe, Australia*

AMERICAN WAGYU

Eye of Rib Eye

9oz 98 35 each addtl 2oz
Snake River Farms, Idaho*

Filet Mignon

6oz 98 35 each addtl 2oz
Snake River Farms, Idaho*

Hanger Steak

8oz 75
Snake River Farms, Idaho*

Dry Aged Tomahawk

40oz 425
Snake River Farms, Idaho*

JAPANESE WAGYU

Rib Eye

6oz 375
125 each addtl 2oz
Chateau Uenae | Private Reserve
Snow Beef
Hokkaido Prefecture, Japan*

New York

6oz 375
125 each addtl 2oz
Miyazaki Prefecture, Japan*

ADD TO THE CUTS

Point Reyes Blue Cheese 9 | Fried Organic Egg* 11
Caramelized Onions 11 | Wild Field Mushrooms 14
Roasted Bone Marrow 19

SAUCES 6

Armagnac Peppercorn | Bearnaise* | Spicy Red Chimichurri
Argentinean Chimichurri | Horseradish Cream
Red Wine Bordelaise | Housemade Steak

BEYOND THE CUTS

WHOLE ROASTED MAINE LOBSTER

Black Truffle Emulsion 168

MEDITERRANEAN LOUP DE MER

Sweet Red Pepper Romesco | Crispy Parsley 65

SAUTEED EUROPEAN DOVER SOLE

Brown Butter | Lemon | Parsley | Meuniere Sauce 95

ROASTED HALF JIDORI CHICKEN

Haricot Vert | Wild Mushrooms | Chicken Jus 49

DOUBLE CUT COLORADO LAMB CHOPS

Cucumber Tzatziki | Sumac | Zaatar* 84

KUROBUTA PORK CHOP

Fuji Apple Compote | Rosemary | Black Pepper* 68

MARKET SIDES

Yukon Gold Potato Puree | French Butter | Parsley 15

Hand Cut French Fries | Parsley | Old Bay Aioli* 15

CUT Classic Creamed Spinach | Fried Organic Egg* 18

Sauteed Baby Spinach | Garlic | Extra Virgin Olive Oil 17

Brussels Sprouts | Yuzu Shallots | Miso | Togarashi 22

Sauteed Broccolini | Sunflower Seed Salsa Macha 22

Tempura Onion Rings | Saffron-Smoked Paprika Aioli* 19

Cavatappi Pasta "Mac & Cheese" | Hook's Cheddar 23

Kung Pao Cauliflower | Chilies | Scallions | Peanuts 24

Austrian White Asparagus | Hollandaise Sauce* 31

Wild Field Mushrooms | Shishito Peppers | Mirin 25