

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. *GF - Gluten Friendly* - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

raw bar

- daily fresh oysters* ^{GF} mp
cucumber mignonette - champagne mignonette
- maine lobster cocktail ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- colossal shrimp cocktail ^{GF} 13 ea
house-made cocktail sauce - atomic horseradish
- dungeness crab cocktail ^{GF} 58
house-made cocktail sauce
atomic horseradish - creamy mustard
- iced norwegian king crab legs ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

caviar

- pure osetra sturgeon
our caviar is sustainably and ethically raised in poland + italy
- caviar cones* 75 / 150
2 pcs or 4 pcs - siberian osetra
horseradish crème fraîche - gold leaf
- sasanian siberian osetra* 150
medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments
- sasanian royal osetra* 250
large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments
- sasanian imperial osetra* 350
large golden pearl - buttery, salty - hazelnut
fresh blinis - traditional accompaniments

crudo

- pacific yellowtail hamachi* 39
crispy shallot - yuzu ponzu
chive - heart of palm
- torched scallops + caviar* 39
yuzu ponzu - truffle crème - siberian osetra caviar
- wagyu beef tartare* 43
deviled egg mousse - grilled soft bread

wood roasted

- little neck clams 34
wood oven baked - shallots - chardonnay
caramelized leeks + fennel
- rockefeller style oysters 34
spinach - artichoke - smoked garlic
- saltspring island mussels 34
wood oven baked - shallots - chardonnay
caramelized leeks + fennel
- wood roasted shellfish tower 135
maine lobster - king crab - scallops
mussels - clams - chardonnay
roasted tomato garlic butter
- wood roasted spanish octopus 35
saffron aioli - fingerling potatoes
crumbled iberian pork - chive oil

appetizers

- prime steakhouse meatballs 16 / 20
prime beef + pork - family recipe
- crispy shrimp deviled eggs 24
deviled eggs - parmesan - crispy shrimp
- maine lobster escargot 38
chick lobster - truffle mornay sauce - caviar
- heirloom tomato + king crab ^{GF} 49
fresh avocado - basil purée
- rhode island calamari + shrimp 27
cherry peppers - buttermilk - seasoned flour
- chicken fried lobster tails 56
crispy - chesapeake bay seasoning - green chili aioli
- A5 kobe “wine fed” ny strip* ^{GF} 135
sliced - 3oz portions - seared
- colossal roasted bone marrow 64
black truffle aioli - three cheese toast - flambée
limited availability
- crispy shrimp 31
sweet thai chili - garlic aioli
- chef’s cut hanging bacon 29
local honey - togarashi - colorado farms
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- new england lobster rolls 39
maine lobster - butter poached - grilled roll
- new england clam chowder 19
chardonnay - hardwood bacon - three cheese semolina toast

salads

- steak knife BLT wedge ^{GF} 19
baby iceberg head - shaft’s blue cheese CA
bacon lardon - heirloom cherry tomato
- superfood ^{GF} 19
baby lettuce - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing
- maine lobster + shrimp ^{GF} 38
butter lettuce - calamari - fresh herb bacon dressing
- chopped napa ^{GF} 18
heirloom cherry tomatoes - radicchio
white balsamic vinaigrette - toasted sesame seeds
- heirloom tomato + burrata ^{GF} 29
prosecco vinaigrette - pickled onion
- caesar* 20
poached farm fresh egg - crisp romaine - warm croutons



fresh fish + seafood

- our fresh fish is responsibly sourced from sustainable fisheries when available
- shetland island salmon* ^{GF} 10oz 51
- fresh basil + herb rubbed arctic char* ^{GF} 14oz 51
- chilean sea bass* ^{GF} 10oz 67
- roasted mediterranean branzino ^{GF} 10oz 63
- pepper crusted big eye tuna* 10oz 63
- new bedford sea scallops* ^{GF} 10oz 62

lobster + crab

- whole jumbo norwegian king crab legs ^{GF} limited availability mp
- maryland style crab cakes 10oz 61
- butter poached maine lobster tails ^{GF} 20oz 110

steak 48

responsibly farmed, wet aged 28 days, hand cut in-house by our master butcher

small

- ny strip* ^{GF} 12oz 65
- grass fed ny strip* ^{GF} 12oz 65
- petite filet mignon* ^{GF} 8oz 68
- bone-in filet mignon* ^{GF} 12oz 82
- steak farina* our bone-in filet with an egg 12oz 83
- australian tajima wagyu filet* ^{GF} 8oz limited availability mp
- A5 kobe wine fed* ^{GF} hikami farm 3oz available in 3oz portions 135

regular

- ny strip* ^{GF} 16oz 79
- filet mignon* ^{GF} 12oz 82
- bone-in kc strip* ^{GF} 18oz 82
- bone-in ribeye* ^{GF} 22oz 85
- bone-in filet mignon* ^{GF} 18oz 95
- 45 day dry aged bone-in ribeye* ^{GF} 22oz 105
- australian tajima wagyu filet* ^{GF} 12oz limited availability mp
- bone-in wagyu tomahawk* ^{GF} snake river farms 46oz 295

more than steak

- bone-in iberico pork chops* ^{GF} 14oz 59
- australian heritage whole rack of lamb* 24oz limited availability mp

craveable sides

- boursin cheese whipped potatoes ^{GF} 16
yukon + russets - classic fine herb garlic boursin - sweet cream
- crisp french fries 16
pecorino - white truffle oil - rosemary
- loaded baked potato ^{GF} 16
wisconsin cheddar - bacon lardon - chives - sour cream
- chef hugo’s au gratin potatoes ^{GF} 24
caramelized onion - gouda - mozzarella
- shells + cheese 18
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- king crab + shrimp + shells + cheese 52
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- corn crème brûlée 21
sweet corn - cream - turbinado sugar
- wood oven roasted cauliflower ^{GF} 21
carmelized - smoked basil aioli - aged pecorino
- roasted brussels sprouts ^{GF} 19
sea salt - bacon lardon - get these!
- sautéed sweet corn ^{GF} 16
cilantro - chopped parsley
- blistered shishito peppers 16
charred lemon aioli - smoked garlic - crispy shallots
- creamed spinach + artichoke 18
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms ^{GF} 19
seasonal variety - garlic - parsley - thyme
- broccoli, spinach or asparagus ^{GF} 18
sautéed - sea salt - shaved parmesan
- truffle butter ^{GF} 9 - crispy shrimp 12
- black truffle sautéed maine lobster ^{GF} 58
- crab cake “oscar” 26
- butter poached norwegian king crab ^{GF} 49
- black truffle green peppercorn 4 - sautéed blue cheese ^{GF} 8
- fresh chopped herbs + tomatoes + evoo ^{GF} 6
- chardonnay butter with shallots + fresh mint ^{GF} 6



[SUSTAINABILITY: *(noun)*
avoidance of the depletion of natural
resources in order to maintain an
ecological balance.]

enhancements