

### ··· APPETIZERS ···

Baked Crab Cakes	<b>Jumbo Shrimp Cocktail*</b> gf
Wagyu Meatballs	<b>Tuna Sashimi*</b>
narinated strawberries, balsamic, basil, hives, focaccia, pistachio	<b>Striped Bass Ceviche*</b> gf
Shrimp Scampi*	1/2 Dozen Oysters* gf
Shrimp Corn Chowder	Steak Tartare*

## ··· SALADS & SANDWICHES ···

Add Hand Cut Fries 3.00

#### Gem

grapefruit, garlic breadcrumbs, pecorino, prosciutto, caesar dressing 9.00 | 13.75

# Double Wagyu Cheeseburger\*

cheddar, caramelized onion aioli, pickles, brioche 15.75

## Wedge

tomato, cucumber, bacon breadcrumbs, dill, blue cheese dressing 8.50 | 13.25

### Prime French Dip\*

shaved prime beef, gruyere, horseradish cream, onion broth, baguette 18.75

#### Bibb

··· RAW & CHILLED ···

Honey crisp apples, kohlrabi, hazelnuts, tarragon, cheddar vinaigrette 8.75 | 13.50

### Crab Cake Sandwich

shredded lettuce, tomato, tartar sauce, brioche 19.75

# · · · WAGYU & PRIME STEAKS · · ·

Steak Enhancements

Truffle Butter 3.00 | Torched Blue Cheese 3.00 | Béarnaise 3.00 | Garlic Butter 3.00 | French Onion Butter 3.00 | Seared Sea Scallop 6.00 | Shrimp Scampi 10.00

Hanger Steak & Frites *
<b>Traditional Filet Mignon*</b> gf
Wagyu Gold New York Strip* gf

16oz usda prime beef, à la carte, garlic butter	)()
<b>Bone-In Veal Chop*</b> gf52.0 14oz center cut, à la carte, garlic butter	)0
<b>45 Day Dry-Aged New York Strip*</b> gf 51.0 10oz usda prime, à la carte, garlic butter	)0

### ··· SEAFOOD ···

**Seared Sea Scallops\*** ...... 37.50

### ··· HOUSEMADE PASTA ···

Add Shrimp Scampi 10.00 | Wagyu Hanger Steak 14.00

israeli couscous, marble potatoes, chimichurri, honey crisp apples, pickled bell peppers, basil, cilantro	
Mediterranean Sea Bass *	. 32.75
Broiled Swordfish*	. 28.75
Faroe Island Salmon* gfroasted asparagus, endive, parsley caper gremolata,	. 30.75

citrus beurre blanc, chives

Cavatelli veg	23.25
Potato Gnocchi veg	24.75
Spaghetti alla Vodka veg	23.75
Butternut Squash Ravioli veg	24.50

# ··· SIDES ···

amaretti crumble

Potato Gratin aged cheddar, shallot veg9.00	Parker House Rolls whipped butter veg
Buttery Mashed Potatoes garlic, chives gf veg 10.00	Roasted Asparagus whipped feta veg 12.00
Hand Cut Fries garlic aioli gf veg	Roasted Mushrooms boursin, parsley gf
	Pan Seared Sea Scallops 5 piece25.00