



... APPETIZERS ...

- Baked Crab Cakes** 21.00
old bay aioli, greens
- Wagyu Meatballs** 15.75
ricotta, tomato sauce, parmesan, chives
- Whipped Burrata** veg..... 14.50
roasted delicata squash, honey crisp apples, brown butter
almonds, aged balsamic, basil, chives, focaccia
- Shrimp Scampi***14.75
garlic bread, chilies, parsley
- Shrimp Corn Chowder** 9.50
roasted corn, bacon, carrot, cilantro, old bay,
cheddar biscuit, chives

... RAW & CHILLED ...

- Jumbo Shrimp Cocktail*** gf 16.50
cocktail sauce, lemon
- Tuna Sashimi*** 15.50
yellowfin tuna, cucumber, cilantro, scallion, chili soy sauce,
toasted garlic, peanuts
- Jumbo Snow Crab Claws*** gf..... 38.00
warm butter, chili aioli, lemon
- ½ Dozen Oysters*** gf..... 22.00
daily selection, rosé mignonette, horseradish, lemon
- Steak Tartare*** 18.50
capers, chili oil, tarragon aioli, brioche

... SALADS & SANDWICHES ...

Add Hand Cut Fries 3.00

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

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

Bibb
honey crisp apples, kohlrabi, hazelnuts,
tarragon, cheddar vinaigrette
8.75 | 13.50

Double Wagyu Cheeseburger*
cheddar, caramelized onion aioli,
pickles, brioche
15.75

Prime French Dip*
shaved prime beef, gruyere, horseradish
cream, onion broth, baguette
18.75

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 *** 39.00
8oz american wagyu, snake river farms,
hand cut fries, garlic aioli, garlic butter
- Traditional Filet Mignon*** gf.....52.00
8oz american wagyu, snake river farms,
à la carte, garlic butter
- Wagyu Gold New York Strip*** gf 62.00
7oz american wagyu, snake river farms,
à la carte, garlic butter

- Classic Ribeye*** gf 53.00
16oz usda prime beef, à la carte, garlic butter
- Bone-In Veal Chop*** gf52.00
14oz center cut, à la carte, garlic butter
- 45 Day Dry-Aged New York Strip*** gf 51.00
10oz usda prime, à la carte, garlic butter

... SEAFOOD ...

- Seared Sea Scallops*** 37.50
israeli couscous, marble potatoes, chimichurri,
honey crisp apples, pickled bell peppers, basil, cilantro
- Mediterranean Sea Bass *** 32.75
creamy polenta, radish, sun gold tomato,
salsa verde, basil, chive, parsley
- Broiled Swordfish*** 28.75
sweet corn risotto, cilantro pesto, spring onions,
chili oil, breadcrumbs
- Faroe Island Salmon*** gf 30.75
roasted asparagus, endive, parsley caper gremolata,
citrus beurre blanc, chives

... HOUSEMADE PASTA ...

Add Shrimp Scampi 10.00 | Wagyu Hanger Steak 14.00

- Cavatelli** veg 23.25
broccoli pesto, broccolini, mimolette cheese,
chili breadcrumbs
- Potato Gnocchi** veg 24.75
king trumpet mushrooms, black peppercorn,
black truffle paste, parmesan
- Spaghetti alla Vodka** veg 23.75
vodka sauce, roasted garlic,
whipped burrata, basil, breadcrumbs
- Butternut Squash Ravioli** veg..... 24.50
brown butter, aged balsamic, tarragon,
amaretti crumble

... SIDES ...

- Potato Gratin** aged cheddar, shallot veg..... 9.00
- Buttery Mashed Potatoes** garlic, chives gf veg..... 10.00
- Hand Cut Fries** garlic aioli gf veg..... 5.00
- Loaded Baked Potato** cheddar, bacon gf..... 12.00

- Parker House Rolls** whipped butter veg..... 6.00
- Roasted Asparagus** whipped feta veg..... 12.00
- Roasted Mushrooms** boursin, parsley gf..... 12.00
- Pan Seared Sea Scallops** 5 piece.....25.00

*Consuming raw or undercooked meats, shellfish, seafood, poultry or eggs may increase your risk of foodborne illness
Allergy warning: we use common soy blend oil 11.27.24