



... APPETIZERS ...

Truffle Arancini 13.75
black truffle risotto, parmesan, black pepper aioli
Wagyu Meatballs 16.75
ricotta, tomato sauce, parmesan, chives, focaccia
Burrata veg 15.25
marinated grapes, brown butter almonds, basil, aged balsamic, focaccia
Jumbo Snow Crab Claws* 38.00
warm garlic butter, parsley, lemon wedge, toasted focaccia
New England Clam Chowder 12.00
little neck clams, celery, yukon gold potatoes, bacon, old bay breadcrumbs, dill

... RAW & CHILLED ...

Jumbo Shrimp Cocktail* gf 16.50
cocktail sauce, lemon
Tuna Crudo* gf 16.75
lemon drop pepper vinaigrette, cara cara oranges, honey crisp apples, pickled red onion, cilantro
Alaskan Halibut Ceviche* gf 18.25
tomato vinaigrette, pickled shallot, fried capers, cilantro, tortilla chips
½ Dozen Oysters* gf 22.00
daily selection, rosé mignonette, horseradish, lemon
Steak Tartare* 21.50
capers, chili oil, tarragon aioli, brioche

... SALADS & SANDWICHES ...

Add Hand Cut Fries 3.00

Gem
grapefruit, garlic breadcrumbs, pecorino, prosciutto, caesar dressing
9.75 14.50

Wedge
tomato, cucumber, bacon breadcrumbs, dill, blue cheese dressing
9.50 14.25

Beet & Apple gf, veg
crisp greens, honey crisp apple, hazelnuts, manchego, green goddess dressing
9.75 14.50

Double Wagyu Cheeseburger*
cheddar, caramelized onion aioli, pickles, brioche
17.50

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

... 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* gf
8oz american wagyu, snake river farms, hand cut fries, garlic aioli, garlic butter

Roast Prime Rib of Beef* gf
14oz double r ranch roasted prime beef, rosemary jus, horseradish cream

Traditional Filet Mignon* gf
8oz american wagyu, snake river farms, à la carte, garlic butter

Surf & Turf* gf
8oz american wagyu tenderloin, snake river farms, butter poached crab claws, à la carte, garlic butter

Classic Ribeye* gf
14oz double r ranch, à la carte, garlic butter

New York Au Poivre* gf
14oz double r ranch, à la carte, peppercorn sauce

... SEAFOOD ...

Seared Sea Scallops* gf
mushroom risotto, basil pesto, toasted hazelnuts, parmesan, rosemary, chives

... HOUSEMADE PASTA ...

Add Shrimp Scampi 10.00 | Wagyu Hanger Steak 14.00

Alaskan Halibut*
sweet corn puree, honey crisp apples, candied jalapenos, red onion, basil, cilantro, n'duja breadcrumbs

Crab Lumache
garlic chili sofrito, parmesan cream, parsley, basil, chives, breadcrumbs

Sablefish*
marble potatoes, artichokes, baby spinach, bacon, chives, sauce piccata

Gnocchi Bolognese
ricotta gnocchi, beef & pork bolognese, toasted garlic, parsley

Faroe Island Salmon* gf
roasted asparagus, endive, parsley caper gremolata, citrus beurre blanc, chives

Spaghetti alla Vodka veg
vodka sauce, roasted garlic, whipped burrata, basil, breadcrumbs

Potato Gratin aged cheddar, shallot veg
10.00
Buttery Mashed Potatoes garlic, chives gf veg
10.00
Hand Cut Fries garlic aioli gf veg
5.00
Macaroni & Cheese aged cheddar, bacon, chives
12.00
Roasted Broccolini pecorino, crispy shallot veg
13.00

Parker House Rolls whipped butter veg
6.00
Roasted Asparagus whipped feta veg
13.00
Roasted Cauliflower parmesan, garlic, chives veg
11.00
Crispy Artichokes pesto aioli, breadcrumbs veg
12.00
Pan Seared Sea Scallops 5 piece
26.00

... SIDES ...

*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 2.13.2026