



... APPETIZERS ...

Truffle Arancini	14.75
black truffle risotto, parmesan, black pepper aioli	
Wagyu Meatballs	17.25
ricotta, tomato sauce, parmesan, basil, focaccia	
Burrata veg	15.50
basil pesto, strawberries, cherry tomatoes, white balsamic vinaigrette, candied pistachios, focaccia	
Jumbo Snow Crab Claws*	39.00
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	17.75
peaches, cilantro, crispy shallots, lemon drop pepper vinaigrette	
Alaskan Halibut Ceviche*	18.25
tomato vinaigrette, pickled shallot, fried capers, cilantro, tortilla	
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	Wedge	Strawberry gf, veg
grapefruit, garlic breadcrumbs, pecorino, prosciutto, caesar dressing	tomato, cucumber, bacon breadcrumbs, dill, blue cheese dressing	crisp greens, radish, walnuts, Prairie Breeze cheddar, honey poppyseed vinaigrette
10.00 15.00	10.00 15.00	10.25 15.25
Double Wagyu Cheeseburger*	Prime French Dip*	Crab Cake Sandwich
cheddar, caramelized onion aioli, pickles, brioche	shaved prime beef, gruyere, horseradish cream, onion broth, baguette	shredded lettuce, tomato, tartar sauce, brioche
18.25	19.25	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*	42.00	Classic Ribeye* gf	54.00
8oz american wagyu, snake river farms, hand cut fries, garlic aioli, garlic butter		14oz double r ranch, à la carte, garlic butter	
Traditional Filet Mignon* gf	53.00	Delmonico* gf.....	81.00
8oz american wagyu, snake river farms, à la carte, garlic butter		16oz american wagyu ribeye, snake river farms, à la carte, garlic butter	
Wagyu Petite New York Strip* gf	63.00	New York Au Poivre* gf	51.00
7oz american wagyu gold, snake river farms, à la carte, garlic butter		14oz double r ranch, à la carte, peppercorn sauce	

... SEAFOOD ...

Seared Sea Scallops*	40.50
chimichurri, crispy prosciutto, sweet corn risotto, chives	
Alaskan Halibut*	44.75
sweet corn puree, honey crisp apples, candied jalapenos, red onion, basil, cilantro, n’duja breadcrumbs	
Roasted Branzino*	41.25
charred zucchini, farro, peaches, basil, dill, green goddess	
Faroe Island Salmon* gf	35.50
roasted asparagus, endive, parsley caper gremolata, citrus beurre blanc, chives	

... HOUSEMADE PASTA ...

Add Shrimp Scampi 10.00 | Wagyu Hanger Steak 14.00

Lumache Verde	27.75
Italian sausage, basil & kale pesto, cherry tomatoes, whipped ricotta, lemon breadcrumbs	
Ricotta Gnocchi veg	25.25
english peas, asparagus, roasted garlic & fontina fondue, black pepper, chives	
Spaghetti alla Vodka veg	25.50
vodka sauce, roasted garlic, whipped burrata, basil, breadcrumbs	
Mafaldine	25.75
trumpet & cremini mushroom ragu, black truffle cream sauce, parmesan, rosemary breadcrumbs	

... SIDES ...

Parker House Rolls whipped butter veg.....	7.00	Heirloom Tomatoes peaches, ricotta, shallot veg.....	14.00
Potato Gratin aged cheddar, shallot veg.....	11.00	Roasted Asparagus whipped feta veg.....	13.00
Buttery Mashed Potatoes chives gf veg.....	11.00	Roasted Cauliflower parmesan, garlic, chives veg.....	11.00
Hand Cut Fries garlic aioli veg.....	5.00	Crispy Artichokes pesto aioli, breadcrumbs veg.....	12.00
Macaroni & Cheese aged cheddar, bacon, chives.....	12.00	Pan Seared Sea Scallops 5 piece.....	26.00