··· APPETIZERS ···

Truffle Arancini 14.75
black truffle risotto, parmesan, black pepper aioli

Wagyu Meatballs 17.25
ricotta, tomato sauce, parmesan, basil, focaccia

Burrata veg 15.25
basil pesto, grapes, hazelnuts, white balsamic vinaigrette, dill, 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 18.75
basil & apple salsa verde, pomegranate, citrus 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
grapefruit, garlic breadcrumbs, pecorino, prosciutto, caesar dressing
10.00 | 15.00

Wedge
tomato, cucumber, bacon breadcrumbs, dill, blue cheese dressing
10.00 | 15.00

Apple & Cheddar veg
crisp greens, honey crisp apples, golden raisins, toasted almonds, miso vinaigrette
10.25 | 15.25

Double Wagyu Cheeseburger*
cheddar, caramelized onion aioli, pickles, brioche
18.25

Prime French Dip*
shaved prime beef, gruyere, horseradish cream, onion broth, baguette
19.25

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* 42.00
8oz american wagyu, snake river farms, hand cut fries, garlic aioli, garlic butter

Traditional Filet Mignon* gf 53.00
8oz american wagyu, snake river farms, à la carte, garlic butter

Wagyu Petite New York Strip* gf 63.00
7oz american wagyu gold, snake river farms, à la carte, garlic butter

Classic Ribeye* gf 54.00
14oz double r ranch, à la carte, garlic butter

Delmonico* gf 81.00
16oz american wagyu ribeye, snake river farms, à la carte, garlic butter

New York Au Poivre* gf 51.00
14oz double r ranch, à la carte, peppercorn sauce

··· SEAFOOD ···

Seared Sea Scallops* 41.50
parmesan risotto, roasted wild mushrooms, fried rosemary, parmesan breadcrumbs

Alaskan Halibut* 44.75
sweet corn puree, honey crisp apples, candied jalapenos, red onion, basil, cilantro, n'duja breadcrumbs

Roasted Branzino* 41.25
farro, radicchio, honey crisp apples, 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

Crab Lumache 28.75
garlic chili sofrito, parmesan cream, parsley, basil, chives, breadcrumbs

Ricotta Gnocchi veg 25.25
broccolini, roasted garlic & fontina fondue, black pepper, chives

Spaghetti alla Vodka veg 25.50
vodka sauce, roasted garlic, whipped burrata, basil, breadcrumbs

Mafaldine veg 25.75
trumpet & cremini mushroom ragu, black truffle cream sauce, parmesan, rosemary breadcrumbs

··· SIDES ···

Parker House Rolls whipped butter veg..... 7.00
Potato Gratin aged cheddar, shallot veg..... 11.00
Buttery Mashed Potatoes chives gf veg..... 11.00
Hand Cut Fries garlic aioli veg..... 5.00
Macaroni & Cheese aged cheddar, bacon, chives..... 12.00
Wild Mushrooms porcini aioli, parmesan veg..... 14.00
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 gf..... 26.00

*Consuming raw or undercooked meats, shellfish, seafood, poultry or eggs may increase your risk of foodborne illness **Menu Update - 11.12.26**