

Salads and Starters...

Kobe Steak Sashimi, Spicy Radishes* \$24
Prime Sirloin "Steak Tartare", Herb Aioli, Mustard \$24
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$19
Warm Veal Tongue, Baby Artichokes, Marinated Heirloom Shelling Beans, "Salsa Verde" \$18
Prime Filet Mignon "Carpaccio," Celery Hearts, Truffle Hollandaise, White Truffles from Alba, Italy*\$45
Roasted Windrose Farm Baby Beet Salad, French Feta, Toasted Pistachio, Citrus, Micro Basil, Mint \$17
Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds, Shropshire Cheddar \$18
Maple Glazed Pork Belly, Asian Spices, Watercress, Sesame-Orange Dressing, Fuji Apple Compote \$17
Maryland Blue Crab & Carolina Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish \$28
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette \$19
Austrian Oxtail Bouillon, Chive Blossoms, Chervil, Bone Marrow Dumplings \$18
Big Eye Tuna Tartare, Wasabi, Ginger, Togarashi Crisps, Tosa Soy* \$28
Warm Asparagus, Poached Organic Egg, Warm Bacon Vinaigrette \$17

Grilled Over Hard Wood & Charcoal Then Finished Under A 1200 Degree Broiler...

U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days

Porterhouse 34 Oz* (For Two) \$116
Bone In New York Sirloin 20 Oz* \$59
Bone In Rib Eye Steak 20 Oz* \$64
Bone In Filet Mignon 16 Oz* \$68
Petit Cut Filet Mignon 8 Oz* \$52

U.S.D.A. PRIME, Nebraska Corn Fed, Dry Aged 35 Days

Petit Cut New York 10 Oz* \$52
New York Sirloin 14 Oz* \$61
Rib Eye Steak 12 Oz* \$59

U.S.D.A. PRIME, "Double R Ranch", Loomis, Washington, Corn Fed, Aged 28 Days

New York Sirloin 14 Oz* \$56

American Wagyu / Angus "Kobe Style" Beef From Snake River Farms, Idaho

New York Sirloin 8 Oz* \$85 (\$30 each additional 2 ounces)
Filet Mignon 6 Oz* \$85 (\$30 each additional 2 ounces)
Rib Eye Steak 9 Oz* \$88 (\$30 each additional 2 ounces)

Tasting of New York Sirloin \$135

American "Kobe Style" From Snake River Farms 4 Oz*
U.S.D.A. PRIME Dry Aged 35 Days 4 Oz*
True Japanese 100% Wagyu Beef From Saga Prefecture, Kyushu, Japan 2 Oz*

True Japanese 100% Wagyu Beef From Saga Prefecture, Kyushu, Japan

Rib Eye Steak \$165 8 Oz* (\$45 each additional 2 ounces)
New York \$135 6 Oz* (\$45 each additional 2 ounces)

Organic Poussin Cooked On the Rotisserie, Thyme, Black Truffle Natural Jus \$38
Double Thick Kurobuta Pork Chop, Bartlett Pear-Quince "Moustarda"* \$38
Colorado Lamb Chops, Cucumber-Mint Raita* \$58

Slow Simmered and Pan Roasted...

Kobe Beef Short Ribs "Indian Spiced", Curried Kabocha Squash Puree, Garam Masala, Slowly Cooked For Eight Hours \$42
Sautéed Dover Sole "Meunière", Preserved Lemon, Parsley \$54
Whole Roasted Loup De Mer, Moroccan Charmoula \$36
Pan-Roasted Maine Lobster, Black Truffle Sabayon 2 lb \$70

The Sauces \$2

Whole Grain Mustard
House Made Steak Sauce
Wasabi-Yuzu Kosho Butter
Argentinean Chimichurri
Shallot-Red Wine Bordelaise
Armagnac & Green Peppercorn
Creamy Horseradish
Béarnaise

Add to the Cuts

Caramelized Onions \$8
Wild Field Mushrooms \$12
Point Reyes Blue Cheese \$9
Fried Organic Egg* \$6
Bone Marrow \$9
Shaved White Truffles \$75

On the Side \$12

Hand Cut French Fries with Herbs
Yukon Gold Potato Puree
Tempura Onion Rings
Soft Polenta with Parmesan
Creamed Spinach with Fried Organic Egg*
Braised Swiss Chard, Cavalo Nero, Escarole, Garlic
Roasted Brussels Sprouts, Smokey Bacon, Pearl Onions
Butternut Squash, Celery Root, Braised Leeks, Chestnuts
Broccoli-Rapini, Chili, Sun Dried Tomato, "Fiore Di Sardo"
Roasted Autumn Root Vegetables, Thyme Honey
Caramelized Cauliflower, Golden Raisins, Toasted Almonds
Wild Field Mushrooms, Japanese Shishito Peppers \$22
Cavatappi Pasta "Mac & Cheese," Québec Cheddar \$19
Potato Tarte Tatin \$19

A gratuity of 18% will be added to parties 8 or more

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs

May increase your risk of food borne illness, especially in the case of certain medical conditions