



Chilled

OYSTERS ON THE HALF-SHELL* 24

Pacific or Atlantic, Sambal Cocktail,
Hendrick's Gin-Cucumber Mignonette

STEAK TARTARE* 26

Prime Beef, Quail Egg, Black Garlic Aioli,
Shaved Foie Gras, Gaufrette Potatoes

RAINBOW TIRADITO* 21

Bluefin Tuna, Faroe Islands Salmon,
Japanese Hamachi, Jackfruit Leche de Tigre,
Pickled Green Papaya, Taro Chips

JUMBO SHRIMP COCKTAIL 26

Sambal Cocktail

TOWERS

BJORK OSCIETRA CAVIAR*

30g, Brioche Toast, Egg White, Egg Yolk, Shallot, Crème Fraîche, Chives 225

Add Two Shots of Chilled Belvedere Vodka 255

SEAFOOD* sm. 110 | lg. 175

Maine Lobster, King Crab Legs, Jumbo Shrimp, Oysters

Saffron Tartar, Sambal Cocktail Sauce, Hendrick's Gin-Cucumber Mignonette

Starters

SCOTCH 80 BRIE FONDUE 16

Bacon Jam, Brioche Toast

KARAAGE SHRIMP 26

Lemon Chips, Supreme Gochujang Aioli

OYSTERS CASINO 27

Applewood-Smoked Bacon, Espelette Pepper, Tobiko Caviar

STEAKHOUSE JERKY* 23

Prime Beef, Green Papaya Slaw, Truffle Horseradish,
Thai Basil Salsa Verde, *Contains Shellfish*

LONG BONE MARROW 22

Beef Cheek Jam, Sorghum Popcorn, Toast

JUMBO LUMP CRAB CAKES 32

Potato Chip Crust, Avocado Purée, Celery Root Slaw,
Saffron Tartar Sauce

Salads

WEDGE 17

Baby Iceberg, Rogue Creamery Smoked Blue Cheese,
Applewood-Smoked Thick-Cut Bacon, Egg Mimosa,
Pickled Red Onion, Tomato, Smoked Ranch

JUMBO LUMP CRAB & SHRIMP LOUIE 28

Avocado, Shrimp, Jumbo Lump Crab, Watermelon Radish,
Tomato, Endive, Panang Curry-Louie Dressing

CAESAR* 18

Baby Gem Lettuce, Sicilian Anchovy, Parmigiano-Reggiano,
Baguette Crouton

CHOPPED 80 19

Romaine, Endive, Salami, Tomato, Cucumber, Olives,
Pepperoncini, Wasabi Peas, Radish, Egg Mimosa,
Crisp Shallots, Shaved Tete de Moine Cheese,
Red Wine Vinaigrette

Soups

LOBSTER BISQUE 18

Puff Pastry, Tarragon Crème Fraîche

FOUR ONION SOUP GRATIN 15

Comté & Parmigiano-Reggiano Cheese Crouton

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



Wood-Grilled Steaks & Chops

Our aged steaks and chops are procured from the finest quality Midwestern ranchers

FILET MIGNON* 8oz	59
SANTA CAROTA RIBEYE* 16oz Grass-Fed, Carrot-Finished	68
DRY-AGED BONE-IN PRIME RIBEYE* 20oz	89
CAP OF RIBEYE* 8oz	59
BONE-IN PRIME NEW YORK STRIP* 18oz	78
MISHIMA 5-STAR WAGYU NEW YORK STRIP* 14oz	110

From the Ranch

SMOKED JIDORI FREE-RANGE CHICKEN Wood-Fired Maitake Mushrooms, Madeira-Onion Jus	39
COLORADO LAMB CHOPS Vadouvan Spiced, Braised Lamb, Tamarind Samosa, Cucumber Raita	68

Add On

KING CRAB OSCAR * 29 Béarnaise Sauce, Asparagus
WOOD-GRILLED GARLIC BUTTER SHRIMP 24
8oz RED KING CRAB LEGS MP
8oz LOBSTER TAIL 72
ROGUE CREAMERY SMOKEY BLUE CHEESE CRUST 6
SEARED HUDSON VALLEY FOIE GRAS 25

Sauce

AU POIVRE 4
BÉARNAISE* 4
80 STEAK SAUCE 4
BLACK GARLIC BUTTER 4
RED WINE BONE MALLOW BORDELAISE 4
ARGENTINIAN CHIMICHURRI 4

FIN & TAIL

MISO-GLAZED CHILEAN SEA BASS* 50 Shiitake Mushroom Dashi, Tempura Matsutake, Tobiko
RED KING CRAB LEGS 16oz MP Beurre Fondue
SCALLOPS* 52 Heritage Carrots, Sugar Snap Peas, Morel Mushrooms, Truffle Bomb
SEARED FAROE ISLANDS SALMON* 45 Smashed Marble Potatoes, Long Green Beans, Asparagus, Panang Curry

Sides

FAMOUS HASH BROWN 15 Plain or Aged Cheddar	ROASTED GARLIC POTATO PURÉE 12	GRILLED ASPARAGUS 15 Béarnaise
TRUFFLE SALT & VINEGAR FRIES 12 Gochujang Ketchup	LOBSTER FRIED RICE 22 Lap Cheong, Farm Egg	FOREST MUSHROOMS 14 Foie Gras-Porcini Foam
CREAMED SPINACH 13 Comté Cheese, Pernod	MILLIONAIRE'S MACCHERONI* 19 Prosciutto, Black Truffle, Poached Egg, Parmigiano-Reggiano Cream, Gold Leaf	CREAMED CORN 14 Jalapeño, Bacon, Crispy Shallot, Cilantro

ALL VEGETABLES ARE AVAILABLE SIMPLY STEAMED. VEGAN MENU AVAILABLE UPON REQUEST.