



CHILLED

OYSTERS ON THE HALF-SHELL* 24

Pacific or Atlantic | Sambal Cocktail
Hendrick's Gin 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

BJØRK OSCIETRA CAVIAR*

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

Add Two Shots of Chilled Belvedere Vodka 255

CHILLED SEAFOOD TOWER*

small 110 | large 175

HOT SEAFOOD PLATTER

small 125 | large 225

Maine Lobster | King Crab Legs | Jumbo Shrimp | Oysters
Sambal Cocktail Sauce | Hendrick's Gin Mignonette | Louie Sauce

STARTERS

SCOTCH 80 BRIE FONDUE

16

Bacon Jam | Brioche Toast

KARAAGE SHRIMP

26

Lemon Chips | Supreme Gochujang Aioli

OYSTERS ROCKEFELLER

27

Pernod Cream | Spinach, Bearnaise | Truffles

LONG BONE MARROW

22

Beef Cheek Jam | Sorghum Popcorn | Toast

CRAB CAKES

32

Potato Crust, Panang Curry | Pickled Papaya

SCALLOP ESCARGOT

24

Diver Scallop Mousse | French Escargot
Garlic Herb Butter | Tapioca Chicharrones

SALADS

WEDGE

17

Baby Iceberg | Smoked Bleu Cheese
Applewood-Smoked Thick-Cut Bacon | Tomato
Egg Mimosa | Pickled Red Onion | Smoked Ranch

BEETS AND SEARED GOAT CHEESE

28

Heirloom Beets | Arugula | Cana De Cabra
Golden Balsamic | Chicory | Local Honey

CAESAR*

18

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

PEARS & GREENS

19

Poached Pears | Field Greens | Dried Fruits
Shaved Baby Radishes | Marjoram Vinaigrette

SOUPS

LOBSTER BISQUE

18

Puff Pastry | Tarragon Crème Fraîche

FOUR ONION SOUP GRATIN

15

Gruyere & 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

8oz FILET MIGNON* 59

Nebraska

12oz BONE-IN FILET MIGNON* 65

Creekstone Farms | Kansas

16oz USDA PRIME DELMONICO* 68

Wet-aged Creekstone Farms | Kansas

20oz DRY-AGED BONE-IN PRIME RIBEYE* 89

Creekstone Farms | Kansas

8oz CAP OF RIBEYE* 59

Nebraska

18oz PRIME DRY-AGED BONE-IN NEW YORK* 78

Creekstone Farms | Kansas

12oz WAGYU NEW YORK STRIP* 110

Westholme | Australia

40oz USDA PRIME LONGBONE RIBEYE* 180

Creekstone Farms | Kansas

FROM THE RANCH

SMOKED MARY'S FREE-RANGE CHICKEN 45

Stuffed Thigh | Maitake | Natural Jus

COLORADO LAMB CHOPS 68

Braised Lamb | Root Vegetables
Sweet Peppers | Piperade | Lamb Jus

DUROC PORK CHOP 45

Grilled Chop | Braised Belly | Collard Greens
Sweet Potato | Pork Jus

MUSCOVY DUCK BREAST 55

Foie Gras | Cassoulet | Lardons | Bok Choy
Toulouse Sausage | Duck Jus

ADD ON

KING CRAB OSCAR* 38

Béarnaise Sauce | Asparagus

WOOD-GRILLED GARLIC BUTTER SHRIMP 24

8OZ RED KING CRAB LEGS MP

1.5LBS MAINE LOBSTER 75

Steamed, Grilled or Broiled with Garlic Butter

MOODY BLEU SMOKED BLEU CHEESE CRUST 6

SEARED HUDSON VALLEY FOIE GRAS 25

SMOKEY COFFEE CRUST WITH SCALLION AND BLACK GARLIC SAUCE 15

SAUCE

AU POIVRE 5

BÉARNAISE* 5

80 STEAK SAUCE 5

BLACK GARLIC BUTTER 5

BORDELAISE 5

ARGENTINIAN CHIMICHURRI 5

SCALLION AND BLACK GARLIC SAUCE 5

FIN & TAIL

RED KING CRAB LEGS 16OZ MP

Beurre Fondue

MAINE LOBSTER THERMIDOR 95

1.5 Lbs Maine Lobster | Mushroom
Cognac-Cream Sauce | Asparagus

BOUILLABAISSE 52

U10 Diver Scallops | Manila Clams | Prince Edward
Island Mussels | Oishii Shrimp | Fennel-Tomato Broth
Toasted Baguette | Rouille

MISO-GLAZED CHILEAN SEA BASS 50

Shiitake Mushroom Dashi | Tobiko
Tempura Matsutake

GRILLED BRANZINO 75

Sea Beans, Fennel | Citrus

SEARED FAROE ISLANDS SALMON* 48

Local Oyster Mushrooms | Chili Jam
Snap Peas | Coconut-Lemongrass Fumet

SIDES

FAMOUS HASH BROWN 15

Plain or Brie Fondue

TRUFFLE DUCK FAT FRIES 14

Garlic | Fine Herb | Truffles

CREAMED SPINACH 13

Gruyère | Pernod

ROASTED GARLIC POTATO PURÉE 12

LOBSTER FRIED RICE 22

Lap Cheong | Farm Egg

MILLIONAIRE'S MACCHERONI* 19

Prosciutto | Poached Egg
Black Truffle | Gold Leaf
Parmigiano-Reggiano Cream

GRILLED ASPARAGUS 15

Béarnaise

FOREST MUSHROOMS 14

Foie Gras-Porcini Foam

CREAMED CORN 14

Jalapeño | Bacon
Crispy Shallot | Cilantro

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