



Raw Bar

jumbo shrimp cocktail \$17 (GF) (V)

lemon | cocktail sauce

ocean plate \$45 (GF) (V)

1/2 lobster | 2 shrimp | crab salad

salmon tartare | four oysters

oysters on half shell \$20 (GF) (V)

1/2 dozen

pomelo mignonette

Starters

salt baked beets \$18 (GF) (V)

honey goat cheese | pickled onions | fig vinaigrette

baby kale salad \$17 (GF) (V)

carrots | dried cranberries | banyul's wine vinaigrette

spinach & blue cheese salad \$18 (GF) (V)

prosciutto | squash | spiced cashews | gold-en raisins

caesar salad \$15

romaine | kale | soft egg | cheese crisp

w/ crab cake croutons **\$21**

grilled 'bbq' shrimp cobb salad \$26

tomme | bacon | tomatoes | buttermilk ranch

beef carpaccio \$23

fennel | shaved pecorino | cured eggs | caper berries

surf & turf dumplings \$25

lobster w/ bisque sauce | short rib w/ bbq sauce

salmon tartare \$23 (GF) (V)

passionfruit | cilantro | tortilla chips | avocado purée

candied bacon on a clothesline \$22 (GF) (V)

maple black pepper or spicy korean style | pickle

potato leek soup \$18

db candied bacon

Mains

winter vegetable pot-au-feu \$25 (V)

winter vegetables | tofu | saffron broth

tagliatelle pasta \$26

braised short rib | tomato | ricotta salata

winter burrata ravioli \$25 (V)

prosciutto broth | watercress | pine nuts

all natural half chicken \$32

creamed farro | tuscan kale | chicken jus

honey glazed braised short rib \$36

polenta croutons | beech mushrooms

Salt Brick Beef

All of our steaks are aged using Chef David Burke's

patented dry aging process using Himalayan pink salt

Patent No: US 7,998,517 B2—Aug 16 2011

cut	weight	price
bone in ribeye	20 OZ	\$58
sirloin	12 OZ	\$55
filet mignon	12 OZ	\$52
wagyu flat iron (GF) (V)	8 OZ	\$40

fries | cognac-peppercorn sauce

Fish

Black pepper salmon \$30

escarole | gigante beans | cured tomato vinaigrette

broiled bronzino \$34

shiitake mushroom | ginger | bok choy | spicy white soy

icelandic cod \$32 (GF) (V)

cockles | celery root | brussels sprouts | tomato saffron

2lb fresh maine lobster \$56 (GF) (V)

db angry style garlic | corn | chilies | green beans

or simply poached butter | lemon | fresh herbs

Sides

crispy brussels sprouts **\$10** (GF) (V)

creamed spinach **\$10** (V)

wild mushrooms **\$10** (GF) (V)

truffle steak frites **\$12** (V)

lobster baked potato **\$20** (GF) (V)

mashed potatoes **\$10** (GF) (V)



Gluten Free



Vegetarian

Additional Gluten Free, Vegetarian, & Vegan options available upon request

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. Please tell your server about any food allergies. 18% gratuity will be added to parties of six or more.