



Bread Service For The Table 6
sourdough | za'atar lavosh | artisanal cheese stick
herbed butter | olive tapenade

SIGNATURES

Clothesline Bacon 24* maple black pepper glaze pickle	Surf & Turf Dumplings 26 lobster & ají amarillo short rib & B-1 steak sauce
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RAW BAR

Shrimp Cocktail 22*
cocktail sauce | lemon

Tuna Tartare 28*
yuzu vinaigrette | black tobiko caviar | avocado
wasabi mayo | taro crisps

Ocean Plate 66*
½ lobster | jumbo lump crab cocktail
shrimp cocktail | tuna tartare | 4 oysters

Half Dozen Oysters*
east & west coast selections
Naked | lemongrass mignonette 24
Dressed | shrimp mojo 28
Grilled | chimichurri 27

BEGINNINGS

Pledge Local 23*
warm murray's burrata
millionaire eggplant caponata

Baby Romaine Caesar 18
cured egg yolk | grated parmesan | chive oil

Steakhouse Wedge 19*
iceberg lettuce | crumbled blue cheese | bacon
crispy shallot | cherry tomato | blue cheese dressing

Pretty Woman 19*
zinfandel poached beets | goat cheese mousseline
blue cheese crumbles | black mission figs

Champagne Soup 22*
organic satur farm carrot-parsnip soup
black tobiko roe | mini gruyère popovers

Scallops 28*
champagne butter | cherry tomato confit | gremolata
meyer lemon dust

Crab Cakes 28
jumbo lump crab | dill rémoulade
satur farm garden greens

SURF

Roasted Branzino 45*
tomato braised chickpeas | lacinato kale | fresh dill

Lobster Tagliatelle [market price]
1 ¼ pound lobster | tomato confit | asparagus | peas | lobster sauce

Alaskan Halibut 54*
banana leaf wrap | campari tomatoes | fennel | japanese eggplant caviar

Roasted Butternut Squash Risotto 36
add shrimp 9
add scallop 12
add jumbo lump crab 15

Faroe Island Salmon 46*
white miso glaze | champagne butter | bok choy

2 Pound Lobster [market price]
angry style | garlic | corn | chilies | green beans
OR
plainly poached | corn | green beans

SURF & TURF

7 oz USDA Prime Filet Mignon With:

Jumbo Lump Crab Cake 56
Angry Lobster Tail 68*
Spicy Ají Shrimp 56*

TURF

Duck Duck Duck 58
mallard breast | foie gras dumplings | confit leg
chocolate noir | tomato miso | trumpet mushrooms

Joyce Farm Salt Brick Chicken 39*
roasted ½ chicken | okinawa potatoes | madeira demiglace

Meat N' Bone 58*
braised black angus short rib | creamy truffle polenta
gremolata dust

Grass Fed Opal Valley Rack of Lamb 64*
shiitake salt crust | organic carrot purée | pickled mustard seeds

<p>USDA Prime Salt Brick Beef* Our steaks are aged using Chef David Burke's patented dry aging process with Himalayan pink salt. Steaks are served with béarnaise & Burke B-1 sauce</p> <p>24 oz Bone-in Ribeye 79 20 oz Bone-in NY Strip 76 12 oz Filet Mignon 72 8 oz Charcoal Grilled Wagyu Filet 90 43 oz Porterhouse for Two 95pp</p>
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SIDES

lobster mac & cheese 34 lobster baked potato 32 grilled asparagus 14* creamed spinach 14 wild mushrooms 14*
brussels sprouts 14 mac & cheese 14 loaded baked potato 14 mashed potatoes 14* hipster fries 14

<p><u>Cellarmaster's White Wines</u></p> <p>Bedell Cellars Pinot Gris, North Fork, Long Island 68 Sancerre, Domaine de la Perriere, Loire, France 80 Prisoner Wine Company Chardonnay, Carneros CA 90 Cakebread Chardonnay, Napa CA 105</p>	<p><u>Cellarmaster's Red Wines</u></p> <p>Charles Krug Pinot Noir, Napa CA 75 Bedell Cellars Cabernet Franc, North Fork, Long Island 77 Chateau de la Coste, Margaux, France 80 Silverado Vineyards Cabernet Sauvignon, Napa CA 125</p>
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