

DINNER MENU

RAW BAR

EAST COAST OYSTERS \$3 EACH

LITTLENECK CLAMS \$2 EACH

CHILLED JUMBO SHRIMP \$5 EACH

SEAFOOD SAMPLER: 1/2LB LOBSTER, 2 JUMBO SHRIMP, 2 LITTLENECK CLAMS, 2 OYSTERS \$40
FRESH LEMON ~ MIGNONETTE ~ COCKTAIL SAUCE

SALADS & STARTERS

CLASSIC LOBSTER BISQUE \$14
Lobster Meat, Lemon Foam

BABY ICEBERG SALAD \$14
*Jasper Hill Bleu Cheese, Heirloom Tomato, Glazed Bacon,
Pickled Red Onion*

TRADITIONAL CAESAR SALAD \$13

TUNA TARTARE \$16
Jalapeno, Edamame, Wonton Crisp

APPLE ARUGULA SALAD \$14
*Manchego, Dried Cranberries, Candied Walnuts,
Sherry Vinaigrette*

MADAGASCAR PRAWNS \$28
Olive Oil, Lemon, Green Peppercorn, Fresh Herbs

CHILLED MAINE LOBSTER SALAD \$22
*Avocado, Haricot Vert,
Honey Coriander Vinaigrette*

JUMBO LUMP CRAB CAKE \$22
Fennel, Roasted Pepper Aioli

BURRATA \$18
Beet Carpaccio, Honey & Orange Vinaigrette

FOIE GRAS & MARROW BONE \$28
*Gremolata, Pickled Figs,
Grilled Sour Dough Bread*

BAKED CLAMS CASINO \$15

OYSTERS ROCKEFELLER \$18

FRESH CATCHES

LOCAL DAY BOAT JUMBO SEA SCALLOPS \$46
Carnaroli Risotto & Portabello Mushroom Confit, Parsley, Red Sorrel

GRILLED SWORDFISH \$36
Pistachio, Lemon Cous Cous, Tomato Jam, Fennel

NOVA SCOTIA HALIBUT \$46
Mustard Whipped Potato, Chanterelle Mushrooms, Purslane, Corn, Chervil

SEARED RARE AHI TUNA \$36
Jasmine Rice, Shiitake, Runner Beans, Miso

SCOTTISH ORGANIC SALMON \$32
Ratatouille, Aged Balsamic

GRILLED STEAKS & CHOPS

ALL BEEF IS USDA PRIME AND CURED 28 DAYS
IN OUR OWN AGING BOX

PORTERHOUSE \$52 PER PERSON
FOR TWO, THREE, OR, FOUR

BONE IN NEW YORK STRIP 20 oz. \$57

BONE IN RIB EYE 22 oz. \$58

CAB FILET MIGNON

9 oz. \$45

12 oz. \$60

RACK OF COLORADO LAMB (3 CHOPS) \$48

GREEN CIRCLE CHICKEN \$32
FREEKAH AND SORGHUM RISOTTO,
FRESH HERBS, MARSCARPONE

NIMAN RANCH ALL NATURAL BEEF

FILET MIGNON 9 oz. \$55

BONE IN NEW YORK STRIP 20 oz. \$65

SAUCES

STEAK SAUCE GREEN PEPPERCORN BEARNAISE

SIDES

MACARONI & CHEESE \$12

ROASTED BABY CARROTS, FENNEL POLLEN \$10

TRUFFLE STEAK FRIES \$10

YUKON MASHED POTATOES \$10

BRUSSELS SPROUTS, MAPLE BUTTER, BACON \$12

GRILLED ASPARAGUS \$12

CREAMED SPINACH \$12

ROASTED MUSHROOMS & CARAMELIZED ONIONS \$12

SAUTEED KALE, GARLIC, SMOKED PECORINO \$10

PRIX FIXE DINNER

\$42 PER PERSON

SMALL PLATES CHOICE OF

CAULIFLOWER AND LEEK SOUP
Rosemary Breadstick, Olive Oil

BURRATA
Beet Carpaccio, Honey & Orange vinaigrette

CLASSIC CAESAR SALAD
Focaccia Croutons

MAIN COURSE CHOICE OF

PAN ROASTED CHICKEN BREAST
Delicata Squash, Baby Kale

BRANZINO
Roasted Garlic Polenta, Brussels Leaves

SLICED SIRLOIN STEAK
Parmesan Potato Terrine, Buttered Broccoli

DESSERTS CHOICE OF

CHOCOLATE TIRAMISU
Chocolate Sauce

APPLE TARTE TATIN
Caramel, Whipped Cream

TAX AND GRATUITY NOT INCLUDED