

MAIN

PREMIUM SHELLFISH

WEST COAST OYSTERS*(GF) half dozen, classic cocktail, dolin mignonette	32	OISHII SHRIMP COCKTAIL(GF) four each, classic cocktail, island goddess	32
KING CRAB LEGS half pound, classic cocktail, island goddess	62	HALF MAINE LOBSTER(GF) classic cocktail, island goddess	56
ENCORE PLATEAU* (GF) assortment of alaskan king crab, oishii shrimp, maine lobster & west coast oysters 144 (serves 2-4) / 290 (serves 4-6)	290	CAVIAR SERVICE* ossetra caviar, tiny waffles, whipped crème fraîche, parsley, shallot, eggs mimosa	230
UNI & BLACK TRUFFLE SHOOTER* hokkaido urchin, savory egg custard, brioche soldiers	17	OSSETRA CAVIAR DONUT* smoked salmon schmear, organic egg, pomme dauphine	24
COLOSSAL STONE CRAB CLAWS classic cocktail, creamy mustard aioli	98/claw		

APPETIZERS

AHI TUNA TIRADITO* (GF) yuzu citrus, hass avocado, red jalapeño, ginger, crispy plantains	34	SALMON POKE sudachi lime ponzu, kukui nut, wakame seaweed, crispy shrimp chips	27
CRAB RANGOON fresh blue crab, cream cheese mousse, sweet chili sauce, puffy cracker	34	SHRIMP DE JONGHE oishii prawns, sherry wine, garlic butter, grilled focaccia	30
DELILAH'S FAMOUS CHICKEN TENDERS spicy bbq & buttermilk ranch	27	PIGS IN A BLANKET mini wagyu beef dogs, seeded croissant wrap, grainy mustard, périgord black truffle	22
FOIE GRAS FRENCH TOAST hudson valley foie gras, blenheim apricots, caramelized honey gastrique	32	WAGYU BEEF CARPACCIO parmigiano reggiano, capers, black truffle vinaigrette, brioche croutons	27

SALADS

HEIRLOOM BEETS & BURRATA roasted beets, goia burrata, toasted hazelnuts, balsamela. vinegar	24	KING CRAB "CAESAR" belgian endive, caper aioli, parmigiano reggiano, fresh lemon, herbed bread crumbs	28
MEDITERRANEAN CHOPPED SALAD chicories, cucumber, cherry tomatoes, greek yogurt, lemon, lavash	26		

ENTREES

POTATO CRUSTED DOVER SOLE crushed english peas, gaufrette potato chips, malt vinegar beurre blanc, classic tartar sauce	74	ALPINE KING SALMON* chili glaze, forbidden rice, papaya salad, yellow curry	59
DAYBOAT SCALLOPS* applewood bacon, celeriac fondant, balsamic-brown butter, apples	57	CHICKEN FRANCESE Free Range chicken breast, mushrooms, jumbo asparagus, fingerling potatoes, lemon jus gras	55
SHORT RIB DIANE creamy polenta, wild mushrooms, root vegetables, brandy peppercorn cream	56	THE BURGER* dry aged angus, american cheese, special sauce, potato bun, the "fixins," shoestring fries	30
CAVATELLI ALLA VODKA sunny vodka, dinapoli organic tomatoes, calabrian chili, mascarpone + king crab 36	34	WAGYU BEEF WELLINGTON* 12 oz westholme filet mignon, herbed crepe, porcini mushroom duxelles, puff pastry, black truffle pomme purée, madeira wine jus serves two	185

STEAKS

9 OZ FILET MIGNON* (GF) creekstone farms natural, usda prime	69	18 OZ DOUBLE CUT RIB EYE* (GF) creekstone farms natural, usda prime	98
10 OZ WAGYU NEW YORK STRIP* westholme australia, manhattan cut	130	10 OZ WAGYU SIRLOIN* westholme australia	65
SURF AND TURF 9 oz westholme wagyu filet, half maine lobster	MP		

STEAK SAUCE

peppercorn	signature steak sauce
red wine bordelaise	classic béarnaise*

LIVE A LITTLE

add on to any steak

BROILED HALF MAINE LOBSTER (GF)	56	BLUE CRAB OSCAR asparagus, béarnaise	36
BROILED JUMBO PRAWNS (GF) three each	24	SEARED FOIE GRAS* (GF) 3 oz hudson valley	29

SIDES

CARROT SOUFFLÉ chasen's original recipe with walnuts and candied cornflakes	23	MACARONI GRATINÉE (V) mimolette cheese fondue & black truffle béchamel	22
CRISPY BRUSSELS SPROUTS	19	CREAMED SPINACH	18

salsa macha, apple cider glaze, applewood bacon

leek soubise, horseradish & pistachio streusel

JUMBO STEAK FRIES (V, GF)

19

russet potato wedges, smoked tomato bearnaise

BLACK TRUFFLE POMME PURÉE (V, GF)

19

vermont butter & extra virgin olive oil

SHOESTRING FRIES (VG, GF)

18

special house seasoning, ADD BLACK TRUFFLE & PARMESAN - 3

VEGAN SELECTIONS

MEDITERRANEAN CHOPPED SALAD

26

chicories, cucumber, cherry tomatoes, lemon, lavash

APPETIZERS

SHIITAKE MUSHROOM TIRADITO (VF, GF)

19

hass avocado, sushi rice, sesame oil, ponzu sauce, crispy plantains

ENTREES

CARROT TOM KHA (VG, GF)

32

crispy tofu, pickled mushrooms and garlic fried rice

CAVATELLI ALLA VODKA

34

sunny vodka, dinapoli organic tomatoes, calabrian chili, cashew cream

IMPOSSIBLE™ BURGER (VG)

31

rind† carrot cheese, special sauce and vegan "fixins," shoestring fries

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