

## MAIN

### STARTERS, SOUP & SALADS

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

<b>OSETRA</b> 28g or 50g portion	225 / 350	<b>JUMBO BONE MARROW FLAMBÉ*</b> blackberry jam, grilled sourdough bread	37
<b>SEAFOOD SPECTACULAR*</b> Maine lobster, king crab legs, jumbo shrimp, oysters, crab cocktail, hamachi cruda, scallop ceviche (serves four) Add Osetra Caviar: 15 grams / 112	199	<b>OYSTERS ON THE HALF SHELL*</b> cocktail sauce, red wine mignonette	32 / 64
<b>MARYLAND BLUE CRAB CAKE*</b> pommes soufflé, malt vinegar aioli	30	<b>CHILLED JUMBO SHRIMP COCKTAIL*</b>	32
<b>SNAKE RIVER FARMS CARPACCIO*</b> arugula, sundried tomatoes, Parmesan	30	<b>SW CHOPPED SALAD</b> avocado, crisp potatoes, Dijon vinaigrette	24
<b>BABY ICEBERG SALAD*</b> grilled black pepper bacon, tomato, buttermilk blue cheese dressing	26	<b>CAESAR SALAD*</b> garlic-paprika crouton, classic dressing	24
<b>HUDSON VALLEY FOIE GRAS</b> Steak financier cake, cranberry compote, torchon	42	<b>SHORT RIB RAVIOLI*</b> dijon butter sauce, parmesan, crispy horseradish	25/50
<b>HAMACHI PASTRAMI*</b> dijon aioli, pumpnickel croutons, watercress	33	<b>AUTUMN MINISTRONE</b> ditalini pasta, cannellini beans, kale	22
<b>CRAB CHOWDER*</b> yukon potatoes, old bay, lemon thyme	25		

### JAPANESE WAGYU

Wagyu cattle are known worldwide for producing meat with exceptional marbling characteristics and naturally enhanced flavor, tenderness, and juiciness. All of our Japanese Wagyu has a quality score of A5 and marble score between 8-10. Kobe, Hyogo Prefecture 100% Tajima Cattle, very rare and exclusive; refined sweetness, rich flavor, delicate texture

<b>TENDERLOIN* / NEW YORK STRIP* / 300 4 OZ.</b> <b>RIB EYE* / RIB CAP*</b> 4 oz. minimum, 75 per additional ounce, check with server for available cuts	<b>IDEUE FARM, KAGOSHIMA PREFECTURE NEW YORK STRIP*</b> 4 oz. minimum, 50 per additional ounce	200 4 OZ.
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### DOMESTIC WAGYU

**DRY AGED SNAKE RIVER FARMS GO 112 10 OZ.**  
**GRADE NEW YORK STRIP\***  
deeply marbled with a wonderful complexity and subtle sweetness

### CHARRED PRIME CUT STEAKS & CHOPS

Our aged steaks and chops are procured from the finest Midwestern ranchers. Béarnaise,\* Chimichurri and SW steak sauces are available upon request.

<b>ALL NATURAL FILET MIGNON*</b> the petit family of santa carota farms ranch free range, grass fed & carrot finished angus cattle bakersfield, california	8 Oz. 69	<b>BONELESS RIB EYE*</b> 18 oz.	85
<b>NEW YORK STRIP*</b> 16 oz.	79	<b>FILET MIGNON*</b> 9 / 12 oz.	77/ 95
<b>DRY AGED BONE-IN NEW YORK* (45 DAYS)</b> 18 oz.	89		

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#### DOUBLE CUTS

<b>DRY AGED PORTERHOUSE* (45 DAYS)</b> 40 oz.	195	<b>PEPPER CRUSTED CHATEAUBRIAND*</b> 22 oz.	160
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#### ADD TO THE STEAK

<b>ALASKAN KING CRAB OSCAR*</b>	39	<b>BLACK TRUFFLE BUTTER</b>	14
<b>MAINE LOBSTER*</b>	45	<b>MAPLE GLAZED BACON &amp; SHALLOTS*</b>	12
<b>PEPPERCORN SHRIMP SCAMPI*</b>	27	<b>SMOKED BLUE CHEESE CRUST</b>	8

#### MAIN COURSES

<b>PAN ROASTED DOVER SOLE*</b> potato purée, lemon caper emulsion	95	<b>BROILED ALASKAN KING CRAB*</b> orange-tarragon butter	MP
<b>PAN ROASTED SEA SCALLOPS*</b> pea and prosciutto risotto, black truffle sauce	54	<b>BUTTER POACHED MAINE LOBSTER*</b> roasted garlic and cauliflower purée, lobster glaze	MP
<b>FAROE ISLAND SALMON*</b> lemon basil crust, pattypan squash, carrot purée	52	<b>ROASTED BRANZINO*</b> olive oil poached Mediterranean vegetables, warm balsamic vinaigrette	59
<b>ROSEMARY ROASTED FREE RANGE CHICKEN*</b> corn pudding, chanterelle mushrooms, Madeira poultry sauce	44	<b>BRAISED BEEF SHORT RIB*</b> sautéed spinach, balsamic glaze	65

#### SIDE DISHES

<b>MAINE LOBSTER SARDINIAN GNOCCHI*</b> shaved black truffle, parmesan cream	29	<b>AU GRATIN POTATOES</b>	19
<b>WHITE CHEDDAR MAC &amp; CHEESE</b>	19	<b>PARMESAN CREAMED SPINACH</b>	19
<b>SW FRENCH FRIES</b>	19	<b>TRUFFLE PARMESAN FRIES</b>	22

<b>SAUTÉED WILD MUSHROOMS</b>	19	<b>YUKON GOLD POTATO PURÉE</b>	19
<b>KING CRAB &amp; ARTICHOKE GRATIN</b> warm pita	25	<b>BRUSSELS SPROUTS*</b> mustard maple glaze, crispy smoked bacon	19
<b>SHORT RIB TATER TOTS*</b> onion crème fraîche	23	<b>ROASTED CAULILINI</b> Romesco, marcona almonds, manchego cheese	19

## VEGETARIAN SELECTIONS

### APPETIZERS

<b>HEIRLOOM TOMATO SALAD</b> compressed melons, mint, ricotta salata	24	<b>GOLDEN TOMATO GAZPACHO</b> cucumber sorbét, pickled tomatoes	18
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### ENTRÉES

<b>ROASTED EGGPLANT</b> fig, caponata, balsamic pearls	30	<b>MEZZI RIGATONI BOLOGNESE</b> Impossible™ meat ragout, Parmesan, cherry tomatoes, basil	28
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### SIDE DISHES

<b>BLACK TRUFFLE CREAMED CORN</b> cashew cream	17	<b>WHIPPED POTATOES</b> vegan sour cream, cashew cream	14
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## THE CLASSICS

<b>COOKIE BUTTER CHEESECAKE 2.0</b> New York style cheesecake, Biscoff ganache cookie butter crust	19	<b>MOLTEN CHOCOLATE CAKE</b> sweet cream ice cream	18
<b>TAHITIAN VANILLA CRÈME BRÛLÉE</b> raspberries, whipped cream, shortbread cookies	18	<b>SWEET AS PIE</b> lemon curd, citrus sable, Italian meringue	17
<b>ROCKY ROAD</b> chocolate almond crumble, toasted marshmallow, sweet cream ice cream	18	<b>HOUSEMADE SELECTION OF ICE CREAMS AND SORBETS</b> choice of three	14

## TO SHARE

<b>LADY LUCK</b> chiffon cake, vanilla cream strawberry compote (serves two)	35	<b>FUNNEL CAKES &amp; STRAWBERRIES</b> crème anglaise, salted caramel, chocolate fudge	23
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