



BREAD SERVICE

- GRUYÈRE POPOVERS** *Charentes-Poitou PDO butter, sea salt* 14
TOASTED FOCACCIA *Cocorico focaccia, manchego pimento cheese* 14

RAW BAR & CAVIAR

- EAST COAST OYSTERS*** *Green onion mignonette, sookie sookie sauce, lemon* 26
SHRIMP COCKTAIL* *Meridian Bay Blues, Carolina gold cocktail sauce, fresh horseradish* 33
TUNA CARPACCIO* *Cucumber salsa verde, pink goddess, fines herbes, potato shoestrings* 28
CRAB LOUIE DEVEILED EGGS *Atlantic jumbo lump crab, black truffle, ossetra caviar, fresh horseradish* 36
ONION BEIGNETS *Comté cheese, boursin crème fraîche, ossetra caviar, chives* 34
CAVIAR & CO. *Black River royale ossetra, sesame toast, crème fraîche, pickled egg, chives* 30g 130 / 50g 195

SALADS FOR THE TABLE

- CAESAR SALAD*** *Roma Crunch lettuce, La Traversetolese 24-month Parmesan Reggiano, warm focaccia croutons* 25
1875 SALAD *Belgian endive, radicchio di treviso, balyey hazen blue, warm bacon lardons, medjool dates, hazelnut vinaigrette* 26



ROAST PRIME RIB*

**SEA SALT & SPICE CRUST, RIB JUS, FRESH HORSERADISH
 BRANDT BEEF, BRAWLEY CALIFORNIA, USA**

10oz 70 / 16oz 105

BEEF & CO.

- WAGYU PETITE TENDER FILET** 6oz * *Rosewood Ranch, Ennis, Texas, USA* 55
PRIME FLAT IRON 10oz * *Brandt Beef, Brawley California, USA* 65
OLIVE SNOW WAGYU NY STRIP 12oz * *Stonefall Farms, West Michigan, USA* 135
WAGYU RIBEYE 14oz * *Westholme, Queensland, Australia* 115
WAGYU RIBEYE CAP 8oz * *Mishima Reserve, Northern Washington, USA* 110
DRY AGED HERITAGE PORK PORTERHOUSE 20oz * *Beeler's Pure Pork, Le Mars Iowa, USA* 65
FRENCHED RACK OF LAMB 12oz * *Mottainai Wagyu Lamb Co, Williams, Western Australia* 95
FRENCH DIP 8oz * *Sliced Brant Prime Rib, gruyère & provolone, horseradish, caramelized onions, rib jus* 39

SEAFOOD

- CRAB CRUSTED ATLANTIC HALIBUT** 7oz *Atlantic jumbo lump crab, citrus brown butter, saffron* 65
BAKED LOBSTER SAVANNAH 2 lb *Sherry cream sauce, blue oyster mushrooms, gruyère, buttered crumbs* 115

SIDES

- SEARED BROCCOLI AGLIO OLIO** *Toasted garlic, olive oil, lemon, pepperoncino picante, parmesan* 17
CREAMED SPINACH *Pecorino fiore sardo fondue, leeks, truffle butter, black pepper* 19
MUSHROOMS RODRIGO *Garlicky butter buttons, salsa Rodrigo, toasted breadcrumbs* 18
BAKED POTATO FLATTIE *Comté gratin, boursin crème fraîche, green onion, shoestring fries* 21 (+4 ADD BACON)
MASHED POTATOES *Garlic & thyme cream, fermented white pepper* 17

SAUCES

- SARAWAK PEPPER AU POIVRE SAUCE** 9 **BEEF RIB JUS** 9
TARRAGON BÉARNAISE 9 **SMOKED BLUE CHEESE BUTTER** 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform us of any food allergies or dietary restrictions.

Disclaimer: Please note that a 3% fee will be included in each guest check. This fee exclusively goes to our hourly kitchen staff who work tirelessly behind the scenes every night and are not legally entitled to share in your generous gratuity. This fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.



MARTINIS

UNTAIEMED MARTINI

Ketel One, Zebra Vermouth,
citrus oil 23

DIRTY MARTINI AU POIVRE
Grey Goose, dry vermouth, double-olive brine,
black pepper, blue cheese olives 22

RITUAL 50/50
Condesa Clasica Gin,
Zebra Vermouth 20

HOUSE COCKTAILS



CHAMPAGNE OF HIGHBALLS

Toki Japanese whiskey, High Life syrup,
sparkling water
20



BASIL-LIME MARGARITA

Blanco Tequila, lime-basil shrub,
ancho verde, agave
20



FAT CAP MANHATTAN

"Wagyu" Rye, Bulleit Rye, coffee
rubbed vermouth, molé bitters
22



COSMO HIGHBALL

Yuzu Vodka, orange liqueur
cranberry cordial, club soda
20



ZEBRA-NEGRONI

Gin, strawberry amaro, rhubarb,
olive oil Campari
20



UNTAIEMED OLD FASHIONED

Angels Envy Bourbon, Calvados,
maple, salted fig, bitters
23

WINES

CHAMPAGNE & SPARKLING

VILLA SANDI 'ASOLO', **BRUT** Prosecco, Italy NV 16
SCHRAMSBERG, **BLANC DE BLANCS** North Coast, United States 2022 25
PERRIER JOUËT 'GRAND' **BRUT** Champagne, France NV 35
PERRIER JOUËT 'BELLE ÉPOQUE' **BRUT ROSÉ** Champagne, France 2013 75

WHITE & ROSÉ

LONG MEADOW RANCH, **SAUVIGNON BLANC** Napa, United States 2024 18
APERTURE CELLARS, **CHENIN BLANC** Clarksburg, United States 2023 17
KELLEREI KURTATSCH, **PINOT GRIGIO** Alto Adige, Italy 2024 16
JJ VINCENT, **CHARDONNAY** Burgundy, France 2022 19
CHATEAU MONTELENA, **CHARDONNAY** Napa Valley, United States 2023 36
BILLAUD-SIMON 'MONT DE MILIEU IER CRU' Chablis, France 2023 48
LIQUID FARM, **ROSÉ OF MOURVÈDRE** Santa Barbara, United States 2025 17

RED

LIOCO WINES, **PINOT NOIR** Mendocino County, United States 2023 18
CASTELLO DI FONTERUTOLI, **SANGIOVESE** Chianti Classico, Italy 2021 16
DOMAINE VINCENT PARIS 'SÉLECTION', **SYRAH** Northern Rhône, France 2024 17
CHATEAU MAUVESIN-BARTON, **BORDEAUX BLEND** Moulis-en-Medoc, France 2022 19
ROBERT CRAIG 'LE FLEUR', **CABERNET SAUVIGNON** Napa Valley, United States 2023 24
BROVIA 'GARBLET SUE', **NEBBIOLO** Barolo, Italy 2020 48
STAG'S LEAP WINE CELLARS, **CABERNET SAUVIGNON** Napa Valley, United States 2022 40
CLOS DU MARQUIS, **BORDEAUX BLEND** Saint-Julien, France 2020 56

HALF BOTTLES

SPARKLING & WHITE

BILLECART-SALMON 'LA RESERVE', **EXTRA BRUT** Champagne, France NV 99
PASCAL JOLIVET, **SAUVIGNON BLANC** Sancerre, France 2022 64
TRIMBACH 'CUVÉE FRÉDÉRIC ÉMILE', **RIESLING** Alsace, France 2017 98
RAMEY CELLARS, **CHARDONNAY** Russian River, United States 2022 64

RED

ARMAND ROUSSEAU, **PINOT NOIR** Gevrey-Chambertin, France 2021 225
CHÂTEAU BEAUCASTEL, **GRENACHE, SYRAH** Chateauneuf-du-Pape, France 2023 115
CHÂTEAU HAUT-SEGOTTES, **BORDEAUX BLEND** Saint-Émilion, France 2022 68
LONG MEADOW RANCH, **CABERNET SAUVIGNON** Napa, United States 2018 78

SPIRIT FREE

ELDER FLOWER BASIL SPRITZ Martini & Rossi Floreale, Lime & Basil Shrub, soda 16
CRANBERRY MILK FIZZ Cranberry, vanilla, whole milk, club soda 16
PHONY NEGRONI St. Agrestis non-alc Negroni 16
COWBOY COFFEE Espresso, Lapsang souchong, maple fig, orgeat 16