



## 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

### UNTAMED 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



### UNTAMED 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 PHONY NEGRONI St. Agrestis non-alc Negroni 16

CRANBERRY MILK FIZZ Cranberry, vanilla, whole milk, club soda 16 COWBOY COFFEE Espresso, Lapsang souchong, maple fig, orgeat 16