



BREAD SERVICE

- GRUYÈRE POPOVER** 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** 8oz* Rosewood Ranch, Ennis, Texas, USA 70
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 10oz* Mishima Reserve, Northern Washington, USA 125
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 2lb 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 ROMANOFF Local blue oyster mushrooms, toasted farro, crème fraîche, thyme 22
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 oi 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 beer
syrup, sparkling water
20



BASIL-LIME MARGARITA

Blanco Tequila, lime-basil shrub,
ancho verde, agave
20 (+\$1 MAKE IT SPICY)



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 2024 17

KELLEREI KURTATSCH, PINOT GRIGIO Alto Adige, Italy 2024 16

JJ VINCENT, CHARDONNAY Burgundy, France 2023 17

CHATEAU MONTELENA, CHARDONNAY Napa Valley, United States 2023 36

BILLAUD-SIMON 'MONT DE MILIEU 1ER CRU' Chablis, France 2022 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 2022 16

DOMAINE VINCENT PARIS 'SÉLECTION', SYRAH Northern Rhône, France 2024 15

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