

HAPPY HOUR

MONDAY - FRIDAY • 4-6 pm SUNDAY • 4-9 pm

Luxury Bites 12. EA

classic steakhouse favorites in luxurious opulent bites

KALUGA CAVIAR POTATO SKIN

bacon, creme fraiche, aged cheddar GF

BLACK TRUFFLE POTATO CROQUETTE

black truffle vinaigrette, shaved black truffle VG

GRILLED KING CRAB

matsutake shoyu, lime, béarnaise

WAGYU BEEF TARTARE

potato chip GF

ADD CAVIAR to any bite **12.**

Bar Bites

PETITE DRY-AGED CHEESEBURGERS* 12.

3 ea., sharp wisconsin american cheese, tomato, onion,
pickle, dijonnaise, brioche bun

PRIME CHILI 14.

cheddar, scallion, crème fraîche

HOUSE-CUT POTATO CHIPS 9.

blue cheese fondue, scallion, chili flake

LOBSTER ROLLS 14.

3 ea., louie dressing, house slaw, new england roll

FRIED CHICKEN SLIDERS 12.

3 ea., garlic aioli, pickles, house slaw

OYSTERS 1.50 ea.*

chef's daily selection of the freshest oysters,
lemon ginger mignonette, official cocktail sauce GF

**while supplies last*

GF: *gluten friendly* VG: *vegetarian*

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

Drinks

12.

CLASSIC OR DIRTY MARTINI

ESPRESSO MARTINI

COSMOPOLITAN

OLD FASHIONED

**ROTATING SEASONAL
WINE SELECTION**

***An 18% gratuity will be included on your final bill for parties of 6 or more
and all checks started after 9pm.***

*A 3.5% surcharge will be added to each check in order to support the rising operating costs
affecting the restaurant industry. We do this in lieu of increased menu prices.*

Management will remove this charge upon request.

**Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness. While we take every precaution to
accommodate food allergies, the size of our kitchens and the volume we produce in them make it
hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can
assist you with recommendations.*