DINNER

starters

TUNA TARTARE * **- 22 -**
castelvetrano olive, shallot, capers, orange, jalapeno oil, aioli, radish sprouts, za'atar crisps

SHRIMP COCKTAIL **- 23 -**
gin cocktail sauce, fresh horseradish, cilantro ***GF***

BLUEFIN BRIE * **- 23 -**
tuna tataki, fried brie, apple, ponzu, chili pepita crunch

BACON-WRAPPED POBLANO **- 16 -**
stuffed with corn & chorizo cream cheese, cotija, chimichurri mayo, cilantro ***GF***

BLUE ICEBERG WEDGE **- 15 -**
hickory smoked bacon lardons, tomato confit, pickled onion, point reyes blue cheese, buttermilk dressing, chives ***GF***

LOBSTER LOUIE **- 30 -**
iceberg wedge, lobster claw, 1000 island, capers, radish, chives ***GF*** *+* ***3 cocktail shrimp*** ***- 10 -***

mains

BEEF WELLINGTON * **- 72 -**
7oz angus tenderloin filet, beef fat duxelles, puff pastry, baby carrot, potato purée, bordelaise

7oz ANGUS FILET * **- 63 -**
seared king trumpet mushrooms and cipollini onions, watercress coulis, sauce choron

14oz PRIME ANGUS RIBEYE * **- 70 -**
caesar-dressed broccolini, grana padano, brioche crumbs

14oz ANGUS NY STRIP * **- 49 -**
maître d' fingerlings, house steak sauce

12oz DRY AGED PRIME RIBEYE * **- 79 -**
aged in house 31 days, maître d' butter, asparagus ***GF***

8oz PRIME ANGUS COULOTTE * **- 49 -**
potato purée, baby carrots, chimichurri ***GF***

sides

BABY CARROTS **- 10 -**
chili pepita crunch, chèvre, fresh herbs ***GF***

MUSHROOMS **- 12 -**
bordelaise, egg yolk

CRISPY BRUSSELS SPROUTS **- 12 -**
feta, bacon, grapes, honey sambal glaze

ASPARAGUS **- 10 -**
sauce choron ***GF***

BROCCOLINI **- 10 -**
caesar dressing, grana padano, brioche crumbs, lemon

YUKON GOLD POTATO PURÉE GF **- 8 -**

desserts

CRÈME BRÛLÉE & BERRIES **- 12 -**

CHOCOLATE CAKE **- 12 -**
layered with mousse and studded with turtle cheesecake, chocolate chips, and pecans, vanilla bean ice cream

JAPANESE MILK BREAD **- 6 / 12 -**
smoked maldon salt, cultured butter, pickled cucumber & radish HALF or FULL LOAF ***V***

MUSHROOM ARANCINI **- 16 -**
fried mushroom risotto, truffle mayo, chives ***V***

BEEF TARTARE * **- 34 -**
angus filet, black garlic sauce, capers, cornichon, shallot, herbs, egg yolk, watercress, grilled baguette

COCONUT FRIED SHRIMP **- 16 -**
rice wine slaw, sweet chili sauce

LITTLE GEM CAESAR **- 8 / 16 -**
marinated artichoke, parmigiano-reggiano dressing, white anchovy, brioche crumbs ***V***

BURRATA & TOMATO SALAD **- 16 -**
pickled mustard seed, basil, fig, chèvre, hazelnut, fig gastrique, grilled baguette ***V***

NEW BEDFORD SCALLOPS * **- 45 -**
grilled avocado, candied bacon, roasted jalapeno, pickled cucumber& radish, black garlic mayo, ponzu

ALASKAN HALIBUT * **- 49 -**
lemon chive risotto, brut mustard beurre blanc, tomato confit, crispy capers, basil oil ***GF***

14oz PRIME PORK CHOP * **- 37 -**
potato purée, pickled poblano, bacon jam, chèvre ***GF***

TX WAGYU SHORT RIB **- 37 -**
cooked 24 hours, potato purée, pickled mustard seed, maple whiskey jus, chives

8oz ANGUS BURGER * **- 20 -**
caramelized onion, american cheese, lettuce, tomato, truffle mayo on a martin's potato roll, served with fries

VEGETABLE & WHITE BEAN SOUP **- 10 -**

BEEF FAT FINGERLINGS **- 10 -**
chimichurri, cotija, cilantro ***GF***

TRUFFLE FRENCH FRIES **- 12 -**
truffle zest & mayo, grana padano, chives

MAC & CHEESE **- 10 -**
cheddar & gruyere mornay ***+ Lobster*** ***- 8 -***

SAUTÉED SHRIMP (3) **- 12 -**
white wine, garlic, butter ***GF***

SEA SCALLOPS **- 12 EA -**

DULCE DE LECHE CHEESECAKE **- 12 -**
candied pecans & bacon, salted caramel ice cream

BROWNIE **- 12 -**
candied pecans & bacon, vanilla ice cream

Parties of 6 or more may be subject to a 20% gratuity charge ~ Split Entrees may be subject to a $5 Fee ~ **GF** – Gluten Free ~ **V** - Vegetarian
*Consuming raw, rare, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Credit Cards are subject to a 3% surcharge