



DINNER

starters

BLUEFIN CARPACCIO <i>castelvetro olive, jalapeno, shallot, capers, orange, aioli, radish sprouts</i>	- 18 -	JAPANESE MILK BREAD <i>smoked maldon salt, cultured butter, pickled cucumber & radish HALF or FULL LOAF V</i>	- 5 / 10 -
SHRIMP COCKTAIL <i>gin cocktail sauce, fresh horseradish, cilantro GF</i>	- 18 -	MUSHROOM ARANCINI <i>fried oyster & cremini mushroom risotto, truffle mayo, black winter truffle</i>	- 15 -
BLUEFIN BRIE <i>bluefin tuna tataki, fried brie, apple, ponzu, roasted chili pepitas</i>	- 22 -	BEEF TARTARE <i>angus filet, black garlic sauce, capers, cornichon, shallot, fresno, herbs, egg yolk, watercress, grilled baguette</i>	- 33 -
EAST COAST OYSTERS <i>half dozen, jalapeno oil, watermelon mignonette, chives</i>	- 24 -	COCONUT FRIED SHRIMP <i>frisee, sweet chili sauce</i>	- 15 -
BLUE ICEBERG WEDGE <i>hickory smoked bacon lardons, tomato confit, pickled onion, cambozola, chives GF</i>	- 14 -	GEM & ENDIVE CAESAR <i>marinated artichoke, parmigiano-reggiano dressing, white anchovy, brioche crumbs V</i>	- 8 / 16 -
LOBSTER LOUIE <i>iceberg wedge, lobster claw, 1000 island, capers, radish, chives</i>	- 28 -	BURRATA & TOMATO SALAD <i>pickled mustard seed, basil oil, fig gastrique, hazelnut, grilled baguette</i>	- 15 -

mains

BEEF WELLINGTON* <i>7oz angus tenderloin filet, beef fat duxelles, puff pastry, baby carrot, potato purée, bordelaise</i>	- 66 -	NEW BEDFORD SCALLOPS <i>cauliflower puree, golden raisin, marcona almond, caper, roasted cauliflower</i>	- 45 -
7oz ANGUS FILET <i>truffle sauce, beef fat fingerlings, watercress, pickled shallot</i>	- 57 -	ALASKAN HALIBUT * <i>lemon chive risotto, brut mustard beurre blanc, tomato confit, crispy capers, basil oil</i>	- 45 -
16oz PRIME ANGUS BONE-IN STRIP <i>house butter, chimichurri, bordelaise</i>	- 70 -	ROASTED HALF CHICKEN <i>dry-aged, sauce supreme, mushrooms, asparagus</i>	- 39 -
14oz ANGUS NY STRIP <i>bordeaux, oyster & cremini mushrooms</i>	- 44 -	14oz PRIME PORK CHOP * <i>potato puree, pickled poblano, bacon jam, chèvre</i>	- 32 -
12oz DRY AGED PRIME RIBEYE <i>aged in house 31 days, house butter, asparagus, sauce gribiche</i>	- 79 -	TX WAGYU SHORT RIB <i>sous vide 24 hours, potato puree, pickled mustard seed, maple whiskey jus, chives</i>	- 33 -
8oz TX WAGYU COULOTTE <i>parsnip puree, baby carrots, chimichurri</i>	- 44 -	8oz PRIME ANGUS BURGER* <i>bacon jam, caramelized onion, house sauce, american cheese, pickled fresno on a martin's potato roll, served with fries</i>	- 20 -

sides

BABY CARROTS <i>chili peptic crunch, garlic yogurt, fresh herbs</i>	- 8 -	YUKON GOLD POTATO PURÉE	- 8 -
OYSTER & CREMINI MUSHROOMS <i>bordeaux</i>	- 12 -	BEEF FAT FINGERLINGS <i>chimichurri, cotija, cilantro</i>	- 8 -
CRISPY BRUSSELS SPROUTS <i>feta, bacon, grapes, honey sambal glaze</i>	- 8 -	FRENCH FRIES <i>truffle zest, truffle mayo, parmigiano-reggiano, chives</i>	- 12 -
OAK GRILLED ASPARAGUS <i>sauce gribiche</i>	- 8 -	MAC & CHEESE <i>cheddar & gruyere mornay Guanciale + 5 / Lobster + 8</i>	- 10 -

desserts

CRÈME BRÛLÉE <i>berries</i>	- 10 -	DULCE DE LECHE CHEESECAKE <i>candied pecans & bacon, salted caramel ice cream</i>	- 10 -
CHOCOLATE CAKE <i>layered with mousse and studded with turtle cheesecake, chocolate chips, and pecans, vanilla bean ice cream</i>	- 10 -	2 SCOOPS OF ICE CREAM <i>salted caramel, vanilla bean, or both</i>	- 5 -

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 Options ~ V - Vegetarian Option
*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



Open Everyday
4:00 PM - 10 PM

