

APPETIZERS

SHOKUPAN (JAPANESE MILK BREAD)

MALDON SALT, GARLIC BUTTER, RADISH
HALF LOAF / 5 | FULL LOAF / 10 V

COCONUT FRIED SHRIMP (4)

FRISÉE SALAD, SWEET CHILI SAUCE / 15

BLUEFIN TUNA TARTARE *

AVOCADO, MELON, ONION, LEMON, CILANTRO,
GINGER SOY, WONTONS / 22

BURRATA BRUSCHETTA

GRILLED BAGUETTE, HEIRLOOM TOMATO CONFIT,
PICKLED MUSTARD SEED, FIG GASTRIQUE, HAZELNUT,
CHEVRE, BASIL / 15

FILET MIGNON TARTARE *

RADISH, CAPER, SHALLOT, AIOLI,
QUAIL EGG, SHOKUPAN / 33

BLUEFIN BRIE *

BLUEFIN TUNA TATAKI, TEMPURA FRIED BRIE,
APPLE, PONZU, TOASTED CHILI PEPITAS / 22

JUMBO SHRIMP COCKTAIL

FIVE JUMBO SHRIMP, GIN COCKTAIL SAUCE,
ESCABECHE, CILANTRO / 22 GF

SOUP

YUKON GOLD POTATO VELOUTE

SCALLION OIL, CRÈME FRAICHE, CRISPY BACON
CUP / 6 | BOWL / 12 GF

ACCOMPANIMENTS

+ JUMBO SHRIMP, GARLIC, LEMON, BUTTER

THREE / 11 | SIX / 22

+ TWO NEW BEDFORD SEA SCALLOPS / 24

+ 6OZ GRILLED BELL & EVANS CHICKEN BREAST / 8

+ 4OZ GYULAIS DENVER STEAK / 16

DINNER MENU

CERTIFIED ANGUS BEEF

14oz PRIME RIBEYE *

SAUTEED BROCCOLINI, CHARRED ONION BUTTER / 67 GF

12oz DRY-AGED PRIME RIBEYE *

DRY-AGED IN HOUSE 31 DAYS, LIMITED AVAILABILITY, HERB
SALAD, CHOICE OF SIDE AND BUTTER / 85 GF

7oz FILET *

BLACK GARLIC BUTTER, GRILLED ASPARAGUS / 61 GF

BEEF WELLINGTON *

7oz FILET, DUCK FAT DUXELLES, HEIRLOOM CARROT, POTATO
PURÉE, DEMI-GLACE, PEA SHOOTS / 69

8oz PRIME BURGER

BUTTER LETTUCE, TOMATO, ONION, SMOKED CHEDDAR,
HOUSE SAUCE, SWEET SOURDOUGH BUN, FRIES / 20

TEXAS WAGYU BEEF

12oz PLATINUM NY STRIP *

WAGYU EXCELENTE, HERB SALAD, CHOICE OF SIDE
AND BUTTER / 99 GF

14oz GOLD RIBEYE *

WAGYU EXCELENTE, HERB SALAD, CHOICE OF SIDE
AND BUTTER / 90 GF

BRAISED BONELESS SHORT RIB

FARM TO TABLE, POTATO PUREE, PICKLED MUSTARD SEED,
MAPLE WHISKEY JUS / 33

8oz DENVER STEAK *

FARM TO TABLE, CHIMICHURRI, POTATO PURÉE,
HEIRLOOM CARROTS / 42 GF

SIDES

FRIED BRUSSELS SPROUTS, FETA, GRAPE, BACON, SAMBAL / 8

GUANCIALE MAC & CHEESE / 15

GRILLED ASPARAGUS, LEMON OIL, PARMIGIANO / 8

SAUTEED BROCCOLINI, ONION, TOMATO, BACON / 8

YUKON GOLD POTATO PURÉE / 6

SALADS

BLUE WEDGE

CRISPY BACON, HEIRLOOM TOMATO CONFIT,
PICKLED ONION, CAMBOZOLA / 14 GF

CAESAR *

GEM LETTUCE, MARINATED ARTICHOKE, PARMIGIANO-
REGGIANO, BRIOCHE CROUTONS, CAESAR DRESSING
SMALL / 7 | LARGE / 14 | +ANCHOVIES / 4

LOBSTER LOUIE

ICEBERG WEDGE, LOBSTER CLAW, THOUSAND ISLAND,
RADISH, CAPERS, MICRO LEEKS / 28

MAINS

14oz BONE-IN DUROC PORK CHOP *

BACON JAM, PICKLED POBLANO, CHÈVRE,
YUKON GOLD POTATO PUREE / 34

WHITE PEKIN DUCK BREAST *

DUCK FAT BRUSSELS SPROUTS, FIGS, CHEVRE,
WALNUTS, FIG GASTRIQUE, PEA SHOOTS / 34 GF

KABOCHA SQUASH RISOTTO

SQUASH CONFIT, TOASTED HAZELNUTS,
RICOTTA SALATA, LEMON OIL / 21 GF

NEW BEDFORD SEA SCALLOPS *

PONZU, ROASTED JALAPEÑO, GRILLED AVOCADO,
CANDIED BACON, BLACK GARLIC MAYO / 46

LOBSTER TACOS (3)

BACON, CORN, AVOCADO, PICKLED ONION, RADISH
COTIJA, CILANTRO / 25

HALIBUT

LEMON RISOTTO, MUSTARD BEURRE MONTE,
DEMI GLACE, TOMATO CONFIT / 46

BEEF TEMPERATURES

RARE - RED, COOL CENTER

MEDIUM RARE - PINK CENTER

MEDIUM - SOME PINK IN THE CENTER

MEDIUM WELL - A SLIVER OF PINK IN THE CENTER

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 Option V - Vegetarian Option

*Consuming raw, rare, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness