HORS D'OEUVRES

OVEN BAKED TRIPLE CREAM BRIE | 16
toasted pistachios & walnuts, raisins, apricots,
toasted sourdough points

SHORT RIB CROQUETTES | 17
tequila corn puree, chipotle aioli, pickled
jalapeno, crispy shallot

CRISPY BRUSSELS SPROUTS | 16
cauliflower, pickled beets, bacon, remoulade, pecorino

BEEF CARPACCIO | 22
seared tenderloin, arugula,
caperberries, lemon zest, parmesan

SHRIMP & PORK DUMPLINGS | 16
soja, plum, and sweet chili sauces

PRINCE EDWARD ISLAND OYSTERS
1/2 Dozen | 18 Dozen | 36
mignonette, lemon, cocktail sauce

SNOW CRAB & MANGO | 24
shredded and whole snow crab, chive, dill,
mango dressing, cucumber yogurt

FALL TEMPURA | 16
asparagus, squash, cauliflower, peanut sauce,
sambal aioli, teriyaki sauce

TRUFFLED DEVILED EGGS | 16
truffle paste, chive, fresh black truffle

CAVIAR SERVICE

IMPERIAL GOLDEN OSSETRA, 1oz | 120
KALUGA HYBRID, 1oz | 80

warm blinis, crème fraîche, chopped egg, chives, capers, onion brunoise

CURATED SUSHI SELECTION

Available Tuesday through Saturday on a separate menu

GREENS & SOUPS

GREEN BIBB LETTUCE | 13
beet, carrot, spring onion,
chive, french dressing

WEDGE SALAD | 12
apple smoked bacon, bleu cheese, crispy onion,
roasted poblano

CHOPPED TUSCAN KALE | 12
peanuts, scallions, mint,
ginger, reggiano

TORTILLA SOUP | 14
shredded chicken, roasted corn,
cilantro crema

CLASSIC CAESAR | 13
romaine, parmigiano,
garlic herb croutons, anchovies

MEDITERRANEAN GAZPACHO | 11
tomato, bell pepper, cucumber,
watermelon, garlic, basil oil

TERROIR

DUROC PORK PORTERHOUSE | 44
plum demi, beets, red potato, pink lady
apple, pattypan

REDBIRD FARMS CHICKEN | 34
tomato confit, roasted apricots,
tomato ragú, saffron polenta, chicken jus

PRIME BEEF TENDERLOIN | 55
tomato & zucchini gratin,
truffled arancini, truffle bordelaise

TRADITIONAL DUCK CONFIT | 36
herbed truffle potatoes, frisee aux lardons

48 HOUR BRAISED SHORT RIB | 38
pomme puree, braised carrots, pearl
onions, lardons

SEA

LOBSTER RAVIOLI | 39
maine lobster, cognac lobster bisque,
asparagus, blackberries, tarragon butter

HALIBUT | 49
cauliflower puree, roasted grapes, Brussels
sprout leaves, caper sauce

DOVER SOLE | MP
brown butter, chives, lemon,
rock shrimp rice purloo

SALMON | 34
butternut squash, wild mushrooms, Swiss
chard, beurre blanc, spinach coulis

ROASTED SCALLOPS | 45
coconut curry, rice noodles, carrots,
sesame, yellow zucchini, butternut squash

GARDEN

VEGAN COCONUT CURRY | 19
fried tofu, jasmine rice, bok choy, raisins, chickpeas,
bean sprouts, carrot, red pepper, cilantro, coconut cream

MUSHROOM GNOCCHI | 26
wild mushroom, marsala sauce,
parmesan, port reduction

SIMPLY GRILLED

simply grilled are served with a choice of sauce
peppercorn | bordelaise
beurre blanc | chimichurri

CENTER CUT FILET MIGNON 8OZ | 49

PRIME BONE-IN RIBEYE 24 OZ | 59

WILD U-8 SCALLOPS | 34

HALIBUT | 41

VERLASSO SALMON | 26

TEXAS TOMAHAWK

45 OZ TOMAHAWK | 160

serves 2 to 4 people
including sides of
crispy brussels sprouts, grilled asparagus,
truffled pomme puree,
and
peppercorn, bordelaise,
and chimichurri sauces

ADDITIONS | 12

BRAISED CARROTS
carrot hummus, hazelnut, za'atar

ROASTED ASPARAGUS

ROASTED MUSHROOMS
onion, sherry, peppercorn

CRISPY BRUSSELS SPROUTS
smoky salsa brava, pequillo, calabrian chili, pecorino

TRUFFLED PARMESAN FRIES

POMME PURÉE

SAUTÉED SPINACH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.