

# STARTERS

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## MONARCH OYSTERS\* 29

Caviar | Yolc | Ponzu

## MARKET OYSTERS\* 27

Cocktail Sauce | Mignonette

## CHILLED JUMBO SHRIMP COCKTAIL\* 28

Cocktail Sauce | Bergamot Aioli

## MEDITERRANEAN SARDINE ESCABECHE\* 24

Pimentón | Pickled Veg | Garlic

## TUNA CARPACCIO\* 29

Horseradish | Avocado | Lemon | Fleur de Sel

## WOOD FIRED OCTOPUS 27

Romesco | Caper | Oregano | Lemon

## THE EGG\* 25

Caviar | Confit Egg Yolc | Asparagus Sabayon | Brioche

## FRENCH ONION SOUP 21

Brandy | Alpine Cheese | Baguette

## GARDEN GREEN SALAD 18

Green Goddess | Gold Potato | Comte

## GEM SALAD 21

Vande Rose Bacon | Tomato | Maytag Blue  
Banyuls Vinaigrette

## FOIE GRAS TERRINE 32

Sea Buckthorn | Cherry | Brioche

## BURRATA VADOUVAN 26

Sea Island Peas | Chicory | Crisps

## MUSHROOM ROYALE 18

Lions Mane | Preserved Shallots | Sourdough

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## PLATEAU FRUITS DE MER\*

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## CLASSIQUE 125

For 2-3 Guests

East Coast Oysters 6pc | Little Neck Clams 4pc  
Half Chilled Lobster | Gulf Shrimp 4pc

## ROYALE 240

For 4-6 Guests

Oysters 12pc | Little Neck Clams 8pc  
Whole Chilled Lobster | Gulf Shrimp 6pc  
Scallop Ceviche 2oz | Tuna Tartare 2oz | Uni 14g

## A LA CARTE

EAST COAST OYSTERS 24 | 6pc

LITTLE NECK CLAMS 20 | 6pc

GULF SHRIMP 26 | 4pc

1/2 MAINE LOBSTER COCKTAIL 40

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## CAVIAR

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## IMPERIAL GOLDEN OSETRA\* 175

30g

## KALUGA HYBRID\* 115

30g

## CLASSIC WHITE STURGEON\* 95

30g

## FOR PURISTS

Caviar served with

Blinis | Crème Fraiche | Red Onion | Chive | Egg

## FOR FUN +15

Fried Chicken Nuggets | Gaufrette Potato

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# PRIME RIB TROLLEY 130

28-Day Dry Aged Texas Beef Ribeye\* | Cabernet Jus  
Horseradish | Carved Tableside | 10oz

## FROM THE HEARTH

COOKED OVER TEXAS POST OAK & PECAN | USDA PRIME GRADE\*

### PREMIUM CUTS

**NEW YORK STRIP 67** | 12oz

**FILET MIGNON 74** | 10oz

**BAVETTE 44** | 8oz

**TOMAHAWK RIBEYE 175** | 30oz

**BONE-IN COWBOY RIBEYE 110** | 16oz

**28-DAY DRY AGED  
PORTERHOUSE 225** | 32oz

**WAGYU NY STRIP 125** | 10oz

**A5 JAPANESE WAGYU  
RIBEYE 165** | 8oz

**COLORADO RACK OF LAMB 74**  
4-Bone

**CRESENT FARMS DUCK  
BREAST 52** | A L'Orange

**CITRUS BRINED CORNISH  
GAME HEN 49**

Ginger Scallion Oil | Crispy Shallot

**SAUCES & BUTTERS**  
5 EACH

Bearnaise

Bordelaise

Chimichurri

XO Cognac Peppercorn

Maître d'hôtel Butter

Black Truffle Butter

Foie Gras Butter

## OAK & AMBER SPECIALTIES

### 1880 LOBSTER THERMIDOR MP

Bechamel | Mustard | Gruyere

### RIGATONI A LA VODKA 36

Stracciatella | Basil

### THE JL BURGER\* 32

Dry Aged Brisket Blend | American Cheese  
Onion | Dill Pickle | Sesame Brioche

### BACON VEILED SALMON\* 47

Lentils du Puy | Parsnip | Sherry Riserva

### SEARED SCALLOP RISOTTO\* 49

Preserved Lemon | Garlic Crisps | Smoked Trout Roe

### BLACK TRUFFLE TAGLIATELLE 39

Beurre de Baratte | Pecorino Medoro | Buckwheat

### SIGNATURE SIDES

#### POMMES PUREE 14

Yukon Gold | European Butter | Sea Salt

#### ROSEMARY TALLOW POMME FRITES 14

House Cut | Green Goddess Aioli | Ketchup

#### SIGNATURE HASHBROWN 22

Smoked Trout Roe | Labne | Aleppo

#### LOBSTER & MACARONI AU GRATIN 34

Bechamel | Cheddar | Comte | Savory Crumble

#### WOOD FIRED JUMBO ASPARAGUS 18

Pomegranate Molasses | Sumac | Lemon

#### JUNIPER GLAZED BRUSSELS SPROUTS 20

Smoked Parsnip | Celeriac | Apple Cider

#### CREAMY BLOOMSDALE SPINACH 18

White Wine | Thyme | Parmigiano Reggiano