

GET THE PARTY STARTED

HECK YES, I WANT BREAD

Sourdough Bread + Garlic Butter Candle | 12

HOUSE FOCACCIA

EVOO + Flakey Salt + Sundried Tomato & Balsamic Dipping Oil | 14 *(made fresh daily - limited supply)*

SKILLET CROISSANT MONKEY BREAD

Warm Croissant Bread + Whipped Hot Honey + Black Garlic Butter + Sea Salt | 15

FRENCH ONION FONDUE DIP

Caramelized Onion + Gruyère + Fontina + Sherry + Torn Sourdough | 13

BUTTER-POACHED LOBSTER BISQUE*

Maine Lobster + Sherry Crema + Lobster Grilled Cheese + Chives | 21

CRISPY SHRIMP

Tempura Shrimp + Yuzu Kosho Aioli + Sweet Chili Crunch + Pickled Cucumber + Sesame + Chive | 23

FIRE ROASTED OYSTERS*

Charred Oysters + Black Garlic Butter + Chili Crisp + Crispy Shallots + Pickled Fresno Chili + Lemon | 23

SCALLOPS ROCKEFELLER*

Pan-Seared Sea Scallops + Sambuca-Creamed Spinach + Parmesan Butter + Charred Lemon | 25

LOBSTER "MOZZARELLA STICKS"

Butter-Poached Lobster + Mozzarella + Parmesan Crust + Sherry-Lobster Cream | 26

MILLION \$ DEVEILED EGGS

Sweet & Spicy Bacon + Pickle + Gold Leaf | 17

BILLION \$ DEVEILED EGGS

Creamy Deveiled Egg Filling + King Crab + Caviar | 58

RACLETTE

Melted Raclette + Roasted Garlic Head + Toasted Crostini + Fruit Chutney | 17

WAGYU BEEF TARTARE*

Egg Yolk + Yuzu Mustard + Capers + Pickled Beech Mushrooms + Shallot + Cornichon + Smoked Gouda + Radish + Toasted Crostini | 24

JAPANESE CRAB CAKE

Lump Crab + Sticky Rice + Soy + Sriracha + Ginger + Cucumber Crab Salad + Asian Remoulade | 24

AUSTRALIAN WAGYU GYOZA

Wagyu Gyoza + Garlic + Scallions + Soy-Ginger Dipping Sauce + Pickled Shallots + Sesame Seeds | 19

PRIME RIB WELLINGTON "EGG ROLLS"

Shaved Prime Rib + Truffle Mushroom Duxelles + Horseradish Dijon Cream + Puff Pastry + Red Wine Demi | 24

FIRE ROASTED BONE MARROW & CORN PUDDING

Roasted Marrow Bones + Sweet Corn Pudding + Fresno Chili Relish + Torn Sourdough | 25
Add Knob Creek 9 Yr. Shooter + 13

RIBEYE SLIDERS AU POIVRE*(3)

Butter-Basted Ribeye + Fontina + Crispy Shallots + Black Garlic Peppercorn Aioli + Warm au Poivre | 26

RAW BAR

DIRTY MARTINI SHRIMP COCKTAIL

Gin-Poached Jumbo Prawns + Castelvetroano Olive Cocktail Sauce + Horseradish-Lemon Aioli + Pickled Pearl Onion + Charred Lemon | 3 for 15 or 5 for 23

SPICY TUNA CUPS*

Crispy Wonton + Capers + Shallots + Avocado + Sriracha Aioli | 23

SEA DADDY TOWER* (COLD)

Ahi Tuna Cups + Chilled Lobster Halves + Chilled Snow Crab Cluster + Shrimp Cocktail + King Crab Cocktail + Raw Oysters on Half Shell + Castelvetroano Olive Cocktail Sauce + Grilled Lemon Half + Lemon-Horseradish Sauce + Mignonette Sauce + Dry Ice | 169

SEA MOMMY TOWER* (HOT)

Snow Crab Cluster + Lobster Tail + Black Garlic Charbroiled Oysters + Grilled Garlic Chili Shrimp + Mini Crab Cake + Seared Scallop + Black Garlic Butter + Grilled Lemon Half + Chili Crisp + Crispy Shallots | 169

CAVIAR

Toasted Crostini + Blini + Egg + Chive + Crème Fraiche + Vodka

- Premium Sturgeon | 85
- Royal Oscietra | 185

SALADS

BABY WEDGE

Iceberg + Sweet & Spicy Bacon + Croutons + House Blue Cheese Dressing + Herbed Cherry Tomatoes | 15

CAESAR*

Romaine + Anchovy Dressing + Cheese Crisp + Brioche Croutons | 15

**Anchovies available upon request*

BUTTER LETTUCE

Butter Lettuce + Champagne Vinaigrette + Pickled Shallots + Goat Cheese + Toasted Hazelnuts + Fresh Herbs + Blood Oranges | 16

WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES

20% gratuity will be added to parties of 8 or more.

**Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

A 3% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

ENTRÉES

CHARRED LAMB CHOPS*
Double-Cut Lamb Chops + Pommes
Aligot + Charred Garlic-Chili
Asparagus + Basil-Mint Pistachio
Vinaigrette + Crispy Shallots | 49

SALMON CARBONARA*
Roasted Salmon + Parmesan Risotto +
Crispy Bacon + English Peas + Cured
Egg Yolk + Carbonara Cream | 44

**BURNT HONEY
AIRLINE CHICKEN**
Crispy Skin Chicken + Whipped Brie +
Burnt Honey-Calvados Jus + Pommes
Aligot + Pickled Honeycrisp Apple +
Pistachio Crunch | 34

CHATEAUBRIAND FOR TWO*
Premium Center-Cut Tenderloin
of Beef + Red Wine Demi + Potato
Mille-Feuille + Baby Vegetables | 149

**WAGYU FILET &
ALASKAN KING CRAB***
8 oz. Australian Wagyu Filet +
Butter-Poached Alaskan King Crab +
Béarnaise + Potato Mille-Feuille +
Sautéed Garlic Spinach +
Red Wine Demi | 139

CHILEAN SEA BASS*
Mille-Feuille Mini Potatoes + Red Chili
Lemon-Herb Cream + Roasted Bell
Pepper Relish + Glazed Baby
Carrots + Spicy Hoisin Vinaigrette | 58

**DR. PEPPER™ BRAISED
SHORT RIB**
Slow Braised Short Rib + *Dr. Pepper™*
Demi-Glace + Pommes Aligot +
Roasted Carrots + Crispy Tobacco
Onions | 46

PASTA

HOUSE CHICKEN LINGUINE
Spicy Roasted Chili Cream +
White Cheddar + Shaved
Herbed Chicken + Pecorino | 29

LOBSTER GNOCCHI
Butter-Poached Lobster + Crispy
Lemon Thyme Breadcrumbs +
Gnocchi + English Peas +
Light Lemon Buttercream | 45

CACIO E PEPE
Blackened Chicken Breast +
Parmesan + Cracked Black
Pepper | 29 *Sub Grilled Salmon* + 8*

HANDHELDS

Served with Parmesan & Herb Waffle Fries

FILET SANDWICH*
Sliced Filet + Fontina + Caramelized
Onion + Black Garlic Peppercorn
Aioli | 37

SOB WAGYU BURGER*
Wagyu Beef Patty + Port Salut
Cheese + Butter Bibb + Roasted
Tomato + Chili Aioli + Brioche
Bun + House Pickle | 26

WAGYU CUTS*

6 oz. Japanese A-5 Filet	180
<i>Kagoshima, Japan (sliced)</i>	
10 oz. Domestic Filet	89 H
<i>Rosewood Ranches, Texas</i>	
8 oz. Australian Filet	89 H
<i>Westholme Ranches, Australia</i>	
14 oz. Australian Strip	99 H
<i>Westholme Ranches, Australia</i>	
16 oz. Australian Ribeye	139 H
<i>Westholme Ranches, Australia</i>	

DRY AGED CUTS*

Allen Brothers

14 oz. Bone-In New York Strip ..	99
16 oz. Bone-In Ribeye	115

(H) = HALAL CERTIFIED

PRIME CUTS*

18 oz. Ribeye	77 H
18 oz. Cajun Ribeye	79 H
22 oz. Bone-In Ribeye	99 H
32 oz. Bone-In Tomahawk	159 H
32 oz. Gold Plated Tomahawk...	359 H
14 oz. New York Strip	79 H
28 oz. Porterhouse	99 H
6 oz. Filet Mignon	59
8 oz. Filet Mignon	69

SPECIALTY CUTS*

16 oz. Prime Rib	55 H
14 oz. Hanger (<i>Sliced</i>)	54 H

WAGYU FILET MIGNON FLIGHT*

3 oz. Each + Glazed Baby Carrots + Potato Mille-Feuille + Roasted Bone Marrow + Bone Marrow Demi | 169

DOMESTIC • JAPANESE A-5 • AUSTRALIAN

STEAK CROWN IT

• TRUFFLE BUTTER	7
• BONE MARROW BUTTER	7
• BÉARNAISE*	6
• AU POIVRE SAUCE	6
• BLUE CHEESE CRUST	6
• BLACK PEPPERCORN CRUST	6
• SAUTÉED MUSHROOMS	6
• PRAWNS (3)	18
• JUMBO LUMP CRAB OSCAR*	MP
• SEARED SCALLOP*(ea.)	9
• ALASKAN KING CRAB LEG*	MP
• BUTTER-POACHED LOBSTER TAIL* (6 oz.)	29
• SNOW CRAB CLUSTER	28
• SHAVED TRUFFLE	18
• GOLD LEAF (ea.)	12

SIDES

• MAC & CHEESE	14
+ shaved truffle + 18	
+ lobster + 28	
+ bacon + 6	
• SWEET CORN CRÈME BRÛLÉE	15
• MAC N CHEESE PANCAKE	16
• GARLIC-CHILI ASPARAGUS	13
• POTATO MILLE-FEUILLE (<i>fine-layered potato</i>)...	16
• POMMES ALIGOT (<i>cheese-pull whipped potato</i>)...	16
• WHIPPED POTATOES	12
+ shaved truffle + 18	
+ loaded + 5	
+ bone marrow butter + 7	
• FIVE CHEESE & SHALLOT SCALLOPED POTATOES	15
• PARMESAN & HERB WAFFLE FRIES	11
• BRUSSELS SPROUTS	16
• SEASONAL MUSHROOMS	13
• SAUTÉED GARLIC SPINACH	13
• CREAMED SPINACH	13
• SWEET CORN & ENGLISH PEA RISOTTO ..	18
• GLAZED BABY CARROTS	13

SUGAR

Executive Pastry Chef Cristine Muckenfuhs

GO BANANAS
Vanilla Wafer Crust +
Banana Cream + Vanilla
Crumble + Flaming
Bananas Foster + Dulce
de Leche + Vanilla Ice
Cream | 18

BLACK FOREST
Black Magic Cake +
Luxardo Candied
Cherries + Chocolate
Mousse + Chocolate
Feuilletine + Cherry
Cotton Candy | 19

CRÈME BRÛLÉE
Seasonal | 14

CHOCOLATE FIX (FOR 2)
Chocolate Feuilletine +
Chocolate Cake &
Cremeux + White
Chocolate Mousse | 24

SORBET | 8
• Lemon
• Raspberry

ICE CREAM | 8
• Vanilla Bean
• Salted Caramel
• Double Chocolate Chip

**STICKY TOFFEE
PUDDING**
Warm Date Pudding +
Candied Pecans + White
Chocolate Crumble +
Coffee Ice Cream +
Chocolate Tuile | 18

24 KARAT CAKE (for 2)
Golden Raisins +
Walnuts + Cream Cheese
Frosting + Crispy
Carrots + Gold Leaf +
Toffee Sauce | 24