

Looking forward to seeing you next time.

Grazie Mille

THE DINING ROOM

AT THE RITZ-CARLTON

The Dining Room at Ritz-Carlton is a modern, chef-driven dining concept that blends the bold flavors of a traditional steakhouse with the vibrant, ingredient-focused approach of Italian cuisine. The menu centers on premium cuts of steak, house-made pastas, fresh seafood, and seasonal vegetables, all prepared with meticulous attention to quality and technique.

Guests can expect a refined yet approachable dining experience, where classic steakhouse staples are elevated with Italian influences—think expertly grilled steaks paired with bright, herb-forward sauces, handmade pastas crafted daily, and a carefully curated wine list that highlights both domestic and Italian varietals. The atmosphere balances contemporary design with warm, welcoming hospitality, making it ideal for everything from intimate dinners to celebratory gatherings.

RAW BAR

DAILY OYSTERS *EAST COAST S 24 | 39

Rose pink peppercorn mignonette, traditional cocktail sauce, fresh horseradish

PARAMOUNT OSCETRA CAVIAR 105

Chive & shallot crème fraiche blinis

SEAFOOD TOWER S 135

Half Maine lobster, Six jumbo shrimp, Eight East Coast oysters, Six Jonah crab cocktail, Six mussels, traditional cocktail, fresh grated horseradish, rose vinegar pink peppercorn mignonette

Add Caviar +95

APPETIZERS

CLASSIC SHRIMP COCKTAIL S 22

Cocktail sauce, horseradish

CLAM & MUSSEL S, D, G 24

Heirloom tomato broth, tarragon, grilled ciabatta

MEATBALLS G, D 25

Veal, pork and beef meatballs, citrus ricotta, tomato sugo

FOIE GRAS G, D 28

Seared duck foie gras, fig chutney, brioche, cherry reduction

Contains: (G) Gluten (S) Shellfish (D) Dairy (V) Vegetarian (N) Nuts (L) Local

Our fish and seafood providers proudly work with MSC certified product
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some of the menu items contain nuts and other allergens. There is a risk that traces of these may be in other dishes or food served. We understand the dangers to those with severe allergies and intolerance. Please speak to a member of our staff who can help you make an informed choice.

At Knife Italian Steak, every dish reflects our commitment to authentic Italian traditions and crafter with local, thoughtfully sourced and sustainable ingredients.

WINE BY THE GLASS

BOLLICINE

NV BISOL JEIO	Prosecco	15
NV JCB N° 69	Rosé Crémant de Bourgogne	19
NV BARONS ROTHSCHILD CUVÉE	Ritz Brut Champagne	36
NV BILLECART-SALMON	Brut Champagne	39
2013 DOM PERIGNON	Brut Champagne	70

BIANCO

2224 BENANTI	Etna Bianco	18
2022 CANTINE LUNAE GREY LABEL	Vermentino Colli di Luni	19
2023 MASSICAN ANNIA	Bianca White Blend Napa Valley	17
2024 STAGS' LEAP	Sauvignon Blanc North Coast	18
2021 LA SPINETTA DERTHONA	Timorasso Colli Tortonesi	21
2022 PATZ AND HALL	Chardonnay Sonoma Coast	21

ROSATO

2024 II BORRO	Sangiovese Rosé Tuscany	17
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ROSSO

2022 TENUTA delle Terre	Etna Rosso	19
2023 G.D VAJRA	Langhe Nebbiolo	19
2023 LA MIRAJA	Grignolino Piemonte	16
2022 EMERSON BROWN	Cabernet Sauvignon Napa Valley	32
2019 LA RASINA	Brunello di Montalcino	29
2023 Antinori “Il Bruciato” Guado al Tasso	Super Tuscan Bolgheri	22
2018 Villa Trasqua Chianti Classico	Gran Selezione	20

DOLCE

2023 VIETTI CASCINETTA	Moscato d’Asti	14
2021 DONNAFUGATA BEN RYÉ	Passito di Pantelleria	21
2019 DOLCE BY FAR NIENTE	Napa Valley	30

COCKTAILS

	TOSCANA Aguasol Reposado tequila, Italicus, fresh lime, agave, celery bitters, serrano pepper ice	24
	CINQUANTA Tanqueray gin, 1757 Vermouth, orange bitters	26
	GIARDINO House toasted bread-infused vodka wi	22
	PENNELLO Bulleit bourbon, Hennessy VS, Bacardi rum, black tea, mulling spices	23
	IL COLTELLO Bulleit bourbon, olive oil fat wash, brown sugar, chocolate bitters	28
	LAMPONE AMARO House raspberry-infused Campari, Tanqueray gin, sweet vermouth, balsamic glaze	26
	SCAPPA Bacardi White rum, crème de banana, coconut puree, fresh lemon	20
	VERDI (spirit-free) Fresh grapefruit, citrus, dill, soda water	16

PIZZA

MARGHARITA G, D	24
MEAT LOVERS G, D	32
Italian sausage, meatball, pepperoni, prosciutto	
ROMA PIZZA G, D	30
Soppressata, hot honey, arugula, sun dried tomato, ricotta, feta, mascarpone	

SPECIALTY ENTREE

DOVER SOLE D	92
Beurre Meunière, fried caper, lemon	
FAROE ISLAND SALMON D	44
Pea emulsion, wild mushroom, sauce vierge, pea tendrils salad	
JOYCE FARM CHICKEN D	41
Triple cream mash, summer vegetable, forestiere sauce	
CACIO E PEPE G, D, V	32
Beurre monte, pecorino, herbed breadcrumbs	
RIGATONI G, D	36
Spicy Italian sausage, sauce pomodoro	
SPAGHETTI FRUTTI DI MARE G, D, S	65
Squid ink, mussel, shrimp, clam, scallop	

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FROM THE GRILL

Sourced from Halperns 1855 Brand Premium Black Angus Beef USDA Prime

USDA PRIME

8 OZ. FILET MIGNON	65
10 OZ SKIRT STEAK	56
16 OZ. RIBEYE	96
14 OZ. NEW YORK STRIPLOIN	82
18 OZ. COWBOY STEAK	105
36 OZ. PORTERHOUSE	148

WAGYU

6 OZ. 8 OZ. JAPANESE A5 STRIPLOIN	98 129
12 OZ. AUSTRALIAN W BLACK STRIPLOIN	115

DRY-AGED

20 OZ. KANSAS CITY STRIP, 60-DAY	114
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SALADS & SIDES

TRADITIONAL CAESAR SALAD G, D, V	14
Baby gem, aged parmesan, herbs crusted focaccia, white anchovies	

LAS COLINAS SALAD D, N	16
Local mixed green, bleu D ‘Aoste, caramelized pecan, grapes, malt vinaigrette	

WHIPPED YUKON GOLDEN POTATOS D	15
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TRUFFLE PARMESAN FRIES V, D, G	16
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FONTINA MAC & CHEESE D, G	18
Add lobster S	15

CORN AND MUSHROOM V, D, G	16
Sweet corn and oyster mushroom	

BUTTER POACHED SPRING ASPARAGUS D	16
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BAKED POTATO D

Classic	15
Full loaded	19
Lobster Oscar style	38

SAUCES & ADDITIONS

CLASSIC BEARNAISE		CHIMICHURRI	RED WINE SAUCE	GREEN PEPPERCORN SAUCE D	6
FOIE GRAS	18	GORGONZOLA CHEESE D	9	LOBSTER OSCAR STYLE S	38

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