

## raw/chilled

### **oysters on the half shell\*** (gf) (df)

chef's daily selection, hk mignonette, cocktail sauce  
half dozen 25 | full dozen 47

### **shrimp cocktail** (gf) (df)

cocktail sauce, espelette, lemon 23

### **tuna tartare\*** (gf) (df)

ahi tuna, soy chili vinaigrette, pickled fresno, asian pear, taro chips 25

## appetizers

### **pan-seared scallops\*** (gf) (df)

celery root purée, braised bacon lardons, pickled granny smith apples,  
chives 28

### **lobster risotto\*** (gf)

butter poached lobster tail, truffle risotto, crispy onions 33

### **shrimp scampi**

lemon garlic butter, chili flakes, white wine, grilled baguette 25

### **jumbo lump crab cake**

green goddess dressing, apple relish, avocado purée 32

### **wagyu meatballs**

american wagyu, pork, slow-roasted tomato sauce, polenta croutons,  
parmesan, basil 23

## salad/soup

### **golden beet salad** (gf) (v)

greek yogurt, blood orange, pistachio granola,  
white wine balsamic vinaigrette 23

### **quinoa salad** (gf)

honeycrisp apples, dried currants & cranberries, candied pecans,  
ricotta salata 21

### **caesar salad\***

parmesan frico, garlic croutons, lemon zest 19  
with grilled chicken 25 | with chilled shrimp 27

### **pumpkin soup** (v)

maple glazed butternut squash, granny smith apples, toasted pepitas,  
vadouvon crème fraîche 17

**(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free**

*Allergy Notice: Please be advised that food offered at this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.*

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

## entrées

### **beef wellington\***

potato purée, glazed root vegetables, red wine demi-glace  
served medium rare 65

### **braised short rib** (df)

yukon potato cake, spinach, crispy onions, beef jus 48

### **chicken scallopini** (gf)(df)

chicken breast, roasted pee wee potatoes, artichokes, lacinato kale,  
truffle chicken jus 32

### **crispy skin salmon\*** (gf)

beluga lentils, shaved fennel salad, citrus beurre blanc 40

### **halibut\*** (gf)

pei mussels, chorizo, tomato-saffron broth, shallots, herbs 48

### **8 oz. filet mignon\*** (gf)

roasted cherry tomatoes on the vine, béarnaise sauce 61

### **24 oz. bone-in ribeye\*** (gf)

roasted garlic, glazed maitake mushrooms, peppercorn sauce 110

## steak enhancements

**lobster tail\*** (gf) 27

**foie gras\*** (gf)(df) 21

**shaved truffles** (gf)(df) 29

## sides

### **baked macaroni & cheese**

smoked gouda sauce, crispy prosciutto, chives 15

### **brussels sprouts** (gf)(df)

chili glaze, cilantro 15

### **wild mushrooms** (gf)(v)

shallot-white wine glaze 15

### **grilled asparagus** (gf)(v)

truffle butter, truffle aioli, parmesan 15

### **potato purée** (gf)(v)

crème fraîche, chives 15

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