

## raw/chilled

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

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

### **dozen clams** (gf) (df)

chef's daily selection, lemon vinaigrette, herbs 25

### **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)

corn purée, braised bacon lardons, pickled shallots, chives 28

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

butter-poached lobster tail, saffron, roasted tomatoes, chives 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

### **tomato burrata salad** (gf) (v)

heirloom tomatoes, white balsamic vinaigrette, basil crystals 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

### **sweet corn soup** (v)

charred corn & scallions, chili oil, jalapeño cornbread croutons 17

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

*\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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

## 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)

lemon butter, lemon aioli, espelette 15

### **potato purée** (gf)(v)

crème fraîche, chives 15

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