

## 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)

espelette, lemon, cocktail sauce 23

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

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

### **steak tartare\***

sauce gribiche, crispy capers, cured egg yolk, brioche toast points 32

## appetizers

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

celery root purée, braised bacon, pickled granny smith apple, chives 28

### **lobster risotto\***

butter-poached lobster tail, truffle risotto, crispy onions 33

### **grilled octopus**

harissa romesco, sundried tomato chimichurri, smashed potato,  
mimolette cheese, pickled onion 32

### **truffle oysters rockefeller**

truffle spinach ragù, italian bread crumbs, fontina cheese 22

### **jumbo lump crab cake**

apple relish, avocado purée, green goddess dressing 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

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

kale, fuji apple, spiced nuts, butternut squash, dried cranberries, orange zest,  
apple vinaigrette 21

### **caesar salad\***

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

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

maple glazed butternut squash, honeycrisp apple, toasted pepitas,  
vadouvan crème fraiche 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**

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)

coconut green curry, sticky rice, thai apple slaw 40

### **miso cod\*** (gf)

potato leek cream, shimeji mushroom, jicama salad, paprika, chive oil 36

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

herb-roasted tomato, charred scallion, horseradish hollandaise 61

### **20 oz. bone-in ribeye\***

roasted garlic, glazed maitake mushrooms, peppercorn sauce 98

## steak enhancements

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

**crab oscar\*** (gf) 28

**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

### **broccolini** (gf)

garlic butter, bacon vinaigrette, sliced almonds, chili flakes 15

### **potato purée** (gf)(v)

crème fraîche, chives 15

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