



RAW BAR

DAILY SELECTION OF OYSTERS

Half dozen 16 full dozen 30

cucumber champagne mignonette |
cocktail sauce | horseradish

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce | mustard aioli

PRIME BEEF TARTARE

tostini

TUNA & SALMON TARTARE

caviar | ponzu | dill | capers

23

24

23

CAVIAR

GOLDEN OSETRA 1oz 140

DOMESTIC CAVIAR 1oz 85

served with accoutrements

SOUP

SIGNATURE CLAM CHOWDER

new england style | little necks clams |
bell peppers | onions | celery | potatoes

15

Appetizer Feast

30 per person/ min of 4 people

CrabCake

jalapeno Aioli

Shrimp

creamy cajun sauce

Australian Lamb Chop

cream cognac mustard sauce

APPETIZERS

CHARCUTERIE BOARD

chef's daily choice of
cured meats and cheese

26

SAVORY SHRIMP

creamy cajun butter sauce | crostini

23

MUSSELS & CLAMS

white wine | garlic | shallots |
tomatoes

22

ITALIAN STYLE MEATBALLS

house made marinara |
shaved parmesan

17

CRABCAKE

jalapeno aioli

21

BAKED OYSTERS (6)

garlic horseradish butter |
roasted bone-marrow |
toasted bread

28

SALADS

THE CAESAR

truffle croutons | parmesan tuiles |
marinated anchovies

14

THE WEDGE

iceberg | cherry tomatoes | carrots
blue cheese | crispy bacon

14

BEETS & BURRATA

grilled peaches | arugula |
roasted almonds | balsamic drizzle

14

THE BUTCHERS SALAD

butter lettuce | pomegranate seeds |
goat cheese | cherry tomatoes |
citrus vinaigrette

14

THE CAPRESE

burrata | heirloom tomatoes |
basil vinaigrette | balsamic glaze

13

PASTA

LOBSTER RAVIOLI

pink vodka sauce

36

SEAFOOD CAPELLINI

mussels | clams | shrimp | lobster tail |
fresh fish | lightly spicy marinara sauce

44

VEGETARIAN LINGUINE

heirloom tomatoes | capers | olives |
parmesan cheese | roasted vegetables

28

RIGATONI CARBONARA

onion | pancetta | egg yolk parmesan |
cream | roasted bone-marrow

34



BUTCHER'S SELECTION OF WAGYU

A-5 CENTER CUT N.Y. JAPANESE
MIYAZAKI PREFECTURE

28 PER OZ / MINIMUM 4 OZ

A-8 CENTER CUT N.Y. AUSTRALIAN WAGYU
GREG NORMAN FARMS

18 PER OZ / MINIMUM 4 OZ

USDA PRIME STEAKS

DRY AGED IN HOUSE (MINIMUM 21 DAYS)

SERVED A LA CARTE

CENTER CUT FILET 8oz	46
CENTER CUT NEW YORK 16oz	44
BONE-IN RIBEYE 22oz	58
T-BONE 20oz	52
PRIME PORTERHOUSE 24oz	75
FRENCH TRIMMED TOMAHAWK 24OZ	MP
IPA SIRLOIN STEAK 12oz	32
mushroom tapenade roasted bell peppers	
1/2 LB BEEF WAGYU BURGER	26
caramelized onions provolone mushrooms avocado bacon chipotle aioli Parmesan fries	

Add Truffle Shavings +\$15

ESCORTS TO THE STEAKS

LOBSTER TAIL	28
PAN-SEARED SCALLOPS (2)	17
JUMBO SHRIMP SCAMPI (2)	20

SAUCES

CREAMY HORSERADISH	3
BEEF BORDELAISE	3
CHIMICHURRI	3
CREAMY DIJON MUSTARD	3
BRANDY MUSHROOM CREAM	3

Add truffle butter to any sauce +4

ENTREES

AHI TUNA	39
mustard seed crusted pineapple mustard chardonnay sauce grilled asparagus	
CHILEAN SEA BASS	38
pan seared creamy polenta light white wine citrus sauce grilled asparagus	
SCOTTISH SALMON	34
basil citrus sauce arugula salad roasted beets	
SEARED SCALLOPS	44
creamy lobster polenta blood orange citrus emulsion	
JIDORI CHICKEN	28
chardonnay lemon rosemary sauce	
AUSTRALIAN LAMB CHOP	49
cream cognac mustard sauce truffle potato puree	

SIDES

TEMPURA BLOOMING ONION	11
GARLIC MASHED POTATOES	11
PARMESAN FRIES	11
TWICE BAKED POTATO with all the trimmings	11
LOBSTER MAC N CHEESE	16
GRILLED ASPARAGUS	12
SAUTEED WILD MUSHROOMS	12
shishito peppers	
BAKED BRUSSEL SPROUTS	12
pomegranate seeds balsamic glaze	

Add truffle butter to any side +4