

Christmas Menu

RAW BAR

JUMBO SHRIMP COCKTAIL \$26

horseradish cocktail sauce | mustard aioli.

TUNA CEVICHE \$28

mango | avocado | yuzu citrus.

HAMACHI CRUDO \$22

yuzu kosho dressing | jalapeño | salmon caviar.

APPETIZERS

CHARCUTERIE BOARD \$35

chef's daily choice of cured meats and cheese for two.

WAGYU MEATBALLS \$25

house made marinara | shaved parmesan.

CRAB CAKE \$28

2 | jalapeno aioli | organic local green salad | mango chutney.

FRIED SHRIMP CALAMARI \$21

chipotle aioli | marinara sauce.

LAMB CHOP LOLLIPOPS \$32

pomegranate chimichurri sauce.

STUFFED ZUCCHINI BLOSSOMS \$26

flash fried tempura | ricotta | jalapeños | peach jam.

LEAF

THE CAESAR \$18

truffle croutons | parmesan tuiles | marinated anchovies.

THE WEDGE \$17

iceberg | cherry tomatoes | carrots blue cheese | crispy bacon.

THE BUTCHERS SALAD \$17

spinach | almonds | cherry tomatoes | peach | mango | goat cheese | citrus dressing.

PASTA

LOBSTER RAVIOLI \$36

saffron broccolini | light cream sauce.

VEGETARIAN FUSSILINI \$32

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

PAPPARDELLE WAGYU RAGU \$37

slowly braised | parmesan cheese.

KOBE BEEF CARBONARA \$36

spaghetti | egg yolk | touch of cream | pecorino cheese | smoked wagyu beef.

SOUP

LOBSTER BISQUE SOUP \$18

tobikko | red caviar | sour cream

BUTCHER'S SELECTION OF WAGYU

A-5 CENTER CUT N.Y. JAPANESE

MIYAZAKI PREFECTURE

30 PER OZ / MINIMUM 4 OZ

USDA PRIME STEAKS DRY AGED IN HOUSE

(MINIMUM 21 DAYS)

T-BONE 24oz. \$62

PRIME PORTERHOUSE 36oz. \$120

FRENCH TRIMMED TOMAHAWK. \$140

Add Truffle Shavings

ENTREES

AHI TUNA \$40

mustard seed crusted | pineapple mustard chardonnay sauce | creamy ginger mashed potatoes | broccolini.

MAHI MAHI \$39

pan seared | grilled polenta | sauteed spinach | honey mustard pineapple bourbon sauce.

SCOTTISH SALMON \$39

pave potatoes | broccolini | passion fruit sauce.

ORGANIC JIDORY CHICKEN \$35

roasted fingerling potatoes | cipollini onions | lemon rosemary chardonnay sauce.

AUSTRALIAN LAMB CHOPS \$55

cream cognac mustard sauce | truffle potato puree.

BONE-IN RIBEYE 22oz. \$65

CENTER CUT NEW YORK 16oz. \$51

IPA SIRLOIN STEAK 12oz \$35

mushroom tapenade | roasted bell peppers.

CENTER CUT FILET 8oz. \$52

ACCOMPANIMENTS

ESCORTS TO THE STEAKS

LOBSTER TAIL 6 oz. \$49

PAN-SEARED SCALLOPS (2). \$23

JUMBO SHRIMP SCAMPI (2). \$22

SAUCES

CABERNET SAUCE. \$5

CREAMY HORSERADISH. \$5

BEEF BORDELAISE. \$5

CHIMICHURRI. \$5

CREAMY DIJON MUSTARD. \$5

COGNAC MUSHROOM CREAM. \$5

Add truffle butter to any sauce. +\$4

SIDES

SAUTEED CORN AND BACON. \$15

GARLIC MASHED POTATOES. \$15

PARMESAN FRIES. \$14

TWICE BAKED POTATO. \$15

with all the trimmings

WAGYU MEATBALL MAC \$24

AND CHEESE.

LOBSTER MASHED POTATOES. \$22

GRILLED ASPARAGUS. \$16

SAUTEED WILD MUSHROOMS. \$16

shishito peppers

BAKED BRUSSEL SPROUTS. \$15

pomegranate seeds | balsamic glaze

