

Appetizers

Steak Tartare* <i>Capers, Cornichon, Roasted Tomato Aioli & Waffle Chips</i>	31
Escargot <i>Garlic Herb Butter & Breadcrumbs</i>	30
Shrimp Remoulade <i>Fried Zucchini</i>	29
Steamed Clams <i>Shallots, Black Pepper & White Wine Butter</i>	35
Bone Marrow & Oxtail Marmalade <i>Fried Parsley & Challah</i>	35
Baked Oysters* <i>Spinach & Garlic Parmesan Aioli</i>	30
Fried Oysters* <i>Creole Mustard, Spinach & Daikon</i>	30
Braised Pork Belly <i>Butternut Squash, Napa Slaw & Balsamic Glaze</i>	28
Teriyaki Meatballs <i>Dijon Aioli</i>	18
BBQ Platter <i>Duroc Pork Ribs & Barbeque Sauce</i>	29
Hummus <i>Smoked Paprika, Tomato, Onion, Olives, Crudites & Pita</i>	17
Shishito Peppers <i>Lemon Soy</i>	14
"Bucket" of Wings <i>Fried Chicken Wings & Wasabi Honey</i>	29

Meat + Cheese

Classic Cheese Fondue 34		
<i>Breadsticks, Potato Skin, Bacon Bits, Apple & Bread</i>		
Butcher's Royale 59		
<i>Assortment of Cheeses & Meats</i>		
Cheese Platter 28		
Charcuterie Board 40		
Smoked Prosciutto	Spicy Soppresata	Fennel Salami
Wagyu Bresaola		Mortadella

Soups + Salads

Cream of Tomato <i>Chives</i>	13
Clam Stew <i>Celery, Corn, Potato, Cream & Garlic Bread</i>	38
The Wedge <i>Smoked Bacon, Tomato, Chives & Blue Cheese Dressing</i>	20
Mixed Green <i>Candied Pecans, Beets, Goat Cheese, Orange Vinaigrette</i>	19
Iceberg <i>Tomato, Red Onion, Cucumber, Feta & Olives</i>	19

Sides

11 ea.	14 ea.
French Fries	Parmesan Truffle Fries
Mashed Potatoes	Loaded Baked Potato Skin
Baked Potato	Truffle Mashed Potatoes
Sauteed Collard Greens	Cheesy Garlic Bread
Sauteed Spinach	Grilled Asparagus
Corn on the Cob	Roasted Mushrooms
Green Salad	Garlic Broccolini
	Roasted Vegetables

DINNER
COCKTAILS
WINES



STEAKS
CHOPS
SEAFOOD

PRIME STEAKS*

4 oz. A5 Kagoshima Wagyu	196
16 oz. Split Bone Rib Eye	79
16 oz. Bone-In New York Strip Steak	82
8 oz. Filet of Beef	72
32 oz. Frenched Tomahawk Steak	176
8 oz. Wagyu Hanger Steak	49

Surf & Turf Option:

Whole Lobster	+ 68
Grilled Shrimp	+ 24

Sauces

Creamy Horseradish 4	Truffle Butter 8
Blue Cheese Butter 5	Chimichurri 5
Bordelaise 4	Housemade Steak Sauce 4

Main Courses

Shrimp Provencal <i>Tagliatelle, Roasted Tomato & Spinach</i>	40
Fried Chicken <i>Mashed Potatoes, Gravy & Collard Greens</i>	41
Braised Short Ribs <i>Celery Root Puree, Roasted Vegetables & Bordelaise</i>	52
Branzino* <i>Farro Arugula Salad, Almond & Shallot Vinaigrette</i>	38
1½ lbs. Steamed Live Maine Lobster <i>Corn & Baked Potato</i>	76
Paella Basquez <i>Saffron Rice, Seafood, Chicken, Red Bell Pepper & Peas</i>	68
Duroc Pork Chop* <i>Bourbon Glaze, Minted Peas & Mashed Potatoes</i>	42
½ Roast Chicken <i>Mashed Potatoes, Broccolini & Sherry</i>	40
Salmon* <i>Mashed Potatoes, Asparagus & Mustard Sauce</i>	39
Colorado Rack of Lamb* <i>Broccolini, Mashed Potatoes & Thyme</i>	65
Wagyu Burger Deluxe* <i>Lettuce, Tomato, Red Onion & Fries</i>	34
Chickenburger Deluxe <i>Lettuce, Tomato, Red Onion & Fries</i>	33

Add Ons to Burgers:

Swiss, Cheddar, Gruyere or American Cheese	2
Grilled Onions	2
Thick-Cut Bacon	3
Truffle Butter	6
Blue Cheese Butter	3

Chilled Seafood

½ dz. Raw Clams*	24
½ dz. Raw Oysters* 28	
<i>East or West Coast</i>	

Chilled ½ Maine Lobster	34
Shrimp Cocktail	23



The Platter* 130
<i>6 Oyster, 3 Clams, 1/2 Maine Lobster, Hawaiian Poke & 12 pieces Shrimp Cocktail</i>

The Royal* 450
<i>Feeds 2 to 6</i>
<i>28g Imperial Kaluga Caviar, 24 Oysters, 12 Clams, 3 Half Maine Lobster, Hawaiian Poke, Sashimi & 12 pieces Shrimp Cocktail</i>



Sashimi Plate* 38
<i>Tuna, Salmon & Yellowtail</i>

Hawaiian Poke* 26
<i>Tuna, Salmon & Yellowtail, Red Onion, Sesame Oil & Aged Soy</i>

Spicy Tuna Crispy Rice* 32
<i>Spicy Mayonnaise, Chives & Avocado</i>
Yellowtail Jalapeno Aguachile* 32
<i>Red Onion, Crispy Garlic Chips, Cilantro & Thai Citrus Dressing</i>

Caviar*



Served with Traditional Garnish of:
Toast Points, Egg White, Yolk, Chive,
Red Onion & Sour Cream

Imperial Kaluga 28g	158
Imperial Ossetra 28g	196
Imperial Russian "000" 28g	265

* Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

~ Prices Subject to Change ~

COCKTAILS

LOW PROOF

Hummingbird Prosecco, St. Germain & Soda	17
Soho Spritz Aperol, Vodka, St. Germain, Fresh Lemon & Soda	17
John Daly Housemade Tea Vodka & Lemonade	17

FULL PROOF

Mai-Tai House Rum Blend, Triple Sec, Orgeat & Fresh Lime	18
Casa Paloma Casamigos Blanco Tequila, Grapefruit Juice, Raspberry & Fresh Lime	18
Ginza Tequila & Gin, Cucumber, Fresh Lime & Honey	18
Snake Eye Sangria Red Wine, Ruby Port, Sherry, Brandy & Fresh Juice	18
Who Sto"li" My Mule Stoli Vodka, Fresh Cucumber Juice, Ginger Beer, Lime Juice	18

OVER PROOF

Let Me Clarify Clarified Milk Punch, Rum, Fresh Fruits & Spices	19
Old Fashioned Beginner's Luck Rye Whiskey, Cherry Cordial & Bitters	19
Straight Up Brooklyn Rye Whiskey, Maraschino Liqueur & Sweet Vermouth	19
Southern Gentleman Bourbon, Benedictine, Yellow Chartreuse, Banane De Bresil, Lemon Juice, Angostura Bitter & Tonic	19
Black Flag Cognac, Spiced Rum, Benedictine & Vermouth	19
"GGG" Gin, Ginger Liqueur, Bitter Root & Fresh Lime	19
Country Lawyer Bourbon, Cynar Amaro, Lillet Blanc & Chocolate Bitters	19

DRAFT BEER

PILSNER - Stella Artois Belgium	9
LAGER - Brooklyn Brewery Williamsburg, NY	9
IPA - Founders, All Day IPA Grand Rapid, MI	9
WHITE ALE- Avery Brewery, White Rascal Boulder, CO	9
PALE ALE - Sierra Nevada Brewing Co. California	9

BOTTLES & CANS

LIGHT BEER Bud Light	9
PILSNER Corona	9
PILSNER Pabst Blue Ribbon	9
BLONDE ALE Firestone Walker, "805"	10
Stout Guinness Draught	10

SAKE

Blue Ribbon Nama Genshu Daiginjo	200ml	Btl 38
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WINE BY THE GLASS

SPARKLING

PROSECCO La Marca, Italy	16
SPARKLING ROSE Bouvet Ladubay, Brut Rose, France	16
CHAMPAGNE Veuve Clicquot, Brut NV, France	28

WHITE

RIESLING Dr. Loosen "Dr. L", Mosel	16
PINOT GRIGIO Jermann, Friuli	16
SAUVIGNON BLANC Craggy Range, New Zealand	19
CHARDONNAY Domaine Daniel-Etienne Defaix, Chablis, France	23
CHARDONNAY ZD Winery, California	19

ROSE

Chateau d'Esclans "Whispering Angel", France	16
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RED

PINOT NOIR Siduri, Willamette Valley	20
BORDEAUX BLEND Chateau Saint Julien, Bordeaux	20
CABERNET SAUVIGNON Justin Vineyard, Paso Robles	20
MALBEC Finca Decero, "Remolinos Vineyard," Mendoza	16

DESSERT

Chateau Gilette "Les Justices", Sauternes, France	22
Smith Woodhouse, 1994 Vintage Port, Portugal	28

NON-ALCOHOLIC BEVERAGES

TEA

Sencha	6
Earl Grey	6
English Breakfast	6
Peppermint	6
Chamomile	6

COFFEE

Coffee	6
Espresso	5
Cappuccino	7
Latte	7

BOTTLED SODA

Pepsi	6
Diet Pepsi	6
Sierra Mist	6
Fever-Tree Ginger Beer	6

BOTTLED WATER

SPARKLING, San Pellegrino	11
STILL, Fiji	11
Fever-Tree Club Soda	6
Fever-Tree Indian Tonic Water	6