

Appetizers

Steak Tartare* <i>Capers, Cornichon, Roasted Tomato Aioli & Waffle Chips</i>	35
Escargot <i>Garlic Herb Butter & Breadcrumbs</i>	32
Shrimp Remoulade <i>Fried Zucchini</i>	29
Steamed Clams <i>Shallots, Black Pepper & White Wine Butter</i>	36
Bone Marrow & Oxtail Marmalade <i>Fried Parsley & Challah</i>	38
Baked Oysters* <i>Spinach & Garlic Parmesan Aioli</i>	30
Jumbo Lump Crab Cakes <i>Lemon Caper Tartar Sauce</i>	48
Braised Pork Belly <i>Butternut Squash, Napa Slaw & Balsamic Glaze</i>	29
Teriyaki Meatballs <i>Dijon Aioli</i>	23
BBQ Platter <i>Duroc Pork Ribs & Barbeque Sauce</i>	29
Hummus <i>Smoked Paprika, Tomato, Onion, Olives, Crudites & Pita</i>	18
Shishito Peppers <i>Lemon Soy</i>	15
"Bucket" of Wings <i>Fried Chicken Wings & Wasabi Honey</i>	30



Meat + Cheese

Classic Cheese Fondue 35 <i>Breadsticks, Potato Skin, Bacon Bits, Apple & Bread</i>
Cheese Platter 39 <i>Hudson Valley Camembert Sheep & Cow Milk, Soft Ripened, New York Black Lemon Gooda Cow Milk, Semi Soft, Gouda Style, Holland Lamb Borghini Sheep Milk, Aged 3 - 6 mos. Semi Hard, Holland Aged Gouda Cow Milk, Aged 3 yr, Holland Fior D'Arancio Cow Milk, Soft, Blue Veined & Wine Soaked, Italy</i>
Charcuterie Board 44 <i>Smoked Prosciutto, Wagyu Bresaola, Spicy Soppressata, Fennel Salami & Mortadella</i>
Butcher's Royale 78 <i>Assortment of Artisanal Cheeses & Cured Meats</i>

Soups + Salads

Cream of Tomato <i>Chives</i>	13
Clam Stew <i>Celery, Corn, Potato, Cream & Garlic Bread</i>	38
Caesar <i>Parmesan Croutons</i>	22
The Wedge <i>Smoked Bacon, Tomato, Chives & Blue Cheese Dressing</i>	22
Mixed Green <i>Candied Pecans, Beets, Goat Cheese, Orange Vinaigrette</i>	20
Iceberg <i>Tomato, Red Onion, Cucumber, Feta & Olives</i>	20

DINNER
COCKTAILS
WINES



STEAKS
CHOPS
SEAFOOD

STEAKS*

4 oz. A5 Kagoshima Wagyu	198
8 oz. Filet Mignon	72
16 oz. Split Bone Rib Eye	87
16 oz. Prime New York Strip	98
32 oz. Prime Frenched Tomahawk	196
8 oz. Wagyu Skirt Steak Frites	64

Surf & Turf Option:

Baked Lobster	+ 68
Grilled Shrimp	+ 24

Sauces

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


Main Courses

Shrimp Provencal <i>Tagliatelle, Sun Dried Tomato & Spinach</i>	43
Fried Chicken <i>Mashed Potatoes, Gravy & Collard Greens</i>	45
Braised Short Ribs <i>Celery Root Puree, Roasted Vegetables & Bordelaise</i>	52
Branzino* <i>Farro Arugula Salad, Almond & Shallot Vinaigrette</i>	42
1½ lbs. Baked Live Maine Lobster <i>Garlic Herb Butter & Baked Potato</i>	78
Paella Basquez <i>Saffron Rice, Seafood, Chicken, Red Bell Pepper & Peas</i>	68
Duroc Pork Chop* <i>Bourbon Glaze, Minted Peas & Mashed Potatoes</i>	48
½ Roast Chicken <i>Mashed Potatoes, Broccolini & Sherry</i>	42
Salmon* <i>Mashed Potatoes, Asparagus & Mustard Sauce</i>	42
Colorado Rack of Lamb* <i>Broccolini, Mashed Potatoes & Thyme</i>	68
Wagyu Burger Deluxe* <i>Lettuce, Tomato, Red Onion & Fries</i>	36
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* <i>East or West Coast</i>	28
Chilled ½ Maine Lobster	34
Shrimp Cocktail	24
	
The Platter* <i>6 Oyster, 3 Clams, 1/2 Maine Lobster, Hawaiian Poke & 12 pieces Shrimp Cocktail</i>	130
The Royal* <i>Feeds 2 to 6</i>	495
<i>28g Imperial Kaluga Caviar, 24 Oysters, 12 Clams, 2 Half Maine Lobster, Hawaiian Poke, Sashimi & 12 pieces Shrimp Cocktail</i>	



Sashimi Plate* <i>Tuna, Salmon & Yellowtail</i>	38
Hawaiian Poke* <i>Tuna, Salmon & Yellowtail, Red Onion, Sesame Oil & Aged Soy</i>	28
Spicy Tuna Crispy Rice* <i>Spicy Mayonnaise, Chives & Avocado</i>	36
Yellowtail Jalapeno Aguachile* <i>Red Onion, Crispy Garlic Chips, Cilantro & Thai Citrus Dressing</i>	33



Caviar*

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

Imperial Kaluga 28g	178
Imperial Ossetra 28g	196
Imperial Russian "000" 28g	265

Sides

13 ea.	16 ea.	18 ea.
French Fries	Roasted Vegetables	Mexican Street Corn
Mashed Potatoes	Loaded Baked Potato Skin	Parmesan Truffle Fries
Baked Potato	Cheesy Garlic Bread	Truffle Mashed Potatoes
Green Salad	Grilled Asparagus	Roasted Mushrooms
Sauteed Spinach		Garlic Broccolini
Sauteed Collard Greens		

~ Prices Subject to Change ~

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

COCKTAILS

LOW PROOF

Hummingbird	17
Prosecco, St. Germain & Soda	
Soho Spritz	17
Aperol, Vodka, St. Germain, Fresh Lemon & Soda	

FULL PROOF

John Daly	18
Housemade Tea Vodka & Lemonade	
Mai-Tai	18
House Rum Blend, Triple Sec, Orgeat & Fresh Lime	
Casa Paloma	18
Tequila, Grapefruit Juice, Fresh Lime, Grapefruit Soda & Sea Salt	
Ginza	18
Tequila & Gin, Cucumber, Fresh Lime & Honey	
Snake Eye Sangria	18
Red Wine, Ruby Port, Sherry, Brandy & Fresh Juice	
Who Sto"li" My Mule	18
Stoli Vodka, Fresh Cucumber Juice, Ginger Beer, Lime Juice	

OVER PROOF

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

DRAFT BEER

PILSNER - Stella Artois	9
Belgium	
GOLDEN PILSNER - Fremont	9
Washington	
WHITE ALE - Hitachino Nest	9
Japan	
WEST COAST IPA - Beer Zombies Duck Hunter	9
California	
PALE ALE - Sierra Nevada Brewing Co.	9
California	

BOTTLES & CANS

LIGHT BEER	9
Coors Light	
LAGER	9
Modelo	
PILSNER	9
Pabst Blue Ribbon	
BLONDE ALE	10
Firestone Walker, "805"	
Stout	10
Guinness Draught	

SAKE

Blue Ribbon Nama Genshu Daiginjo	200ml	Btl
		28

WINE BY THE GLASS

SPARKLING

PROSECCO	16
La Marca, Italy	
SPARKLING ROSE	18
Bouvet Ladubay, Brut Rose, Franc	
CHAMPAGNE	28
Veuve Clicquot, Brut NV, France	

WHITE

RIESLING	16
Monchhof, Germany	
PINOT GRIGIO	16
Terlan, Italy	
SAUVIGNON BLANC	19
Craggy Range, New Zealand	
CHARDONNAY	22
Albert Bichot, Villages AOC, France	
CHARDONNAY	19
Mer Soleil, "Reserve", Santa Lucia Highlands	

ROSE

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

PINOT NOIR	20
Willamette Valley Vineyard, "Founder's Reserve", Willamette Valley	
BORDEAUX BLEND	20
Chateau Saint Julien, Bordeaux	
CABERNET SAUVIGNON	20
Justin Vineyard, Paso Robles	
MALBEC	18
Alta Vista Atemporal, "Albaneve Estate Vineyard," Mendoza	

DESSERT

Chateau Gilette "Les Justices", Sauternes, France	26
Smith Woodhouse, 1994 Vintage Port, Portugal	28

NON-ALCOHOLIC BEVERAGES

TEA

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

COFFEE

Americano	6
Espresso	6
Cappuccino	7
Latte	7

BOTTLED SODA

Coca-Cola	6
Diet Coke	6
Sprite	6
Mexican Coke	8
Fever-Tree Ginger Beer	6
Fever-Tree Indian Tonic Water	6

BOTTLED WATER

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