

Appetizers

Deviled Eggs	<i>Jalapeños, Spicy Mustard & Chives</i>	22
Mezze Platter	<i>Hummus, Tzatziki, Htpiti & Pita</i>	48
Steak Tartare*	<i>Capers, Cornichon, Roasted Tomato Aioli & Waffle Chips</i>	38
Baked Clams	<i>Miso, Butter & Panko</i>	26
Oysters Rockefeller*	<i>Spinach, Garlic & Parmesan</i>	32
Jumbo Lump Crab Cake	<i>Lemon, Capers & Tartar Sauce</i>	48
Steamed Clams	<i>Shallot, Black Pepper & White Wine Butter</i>	38
Escargot	<i>Garlic Herb Butter & Breadcrumb</i>	36
Shishito Peppers	<i>Lemon Soy</i>	17
Cheese Fondue	<i>Breadsticks, Potato Skin, Bacon Bits, Apple & Bread</i>	38
Blue Ribbon Chicken Wings	<i>Wasabi Honey & BR Hot Sauce</i>	30
Spicy Tuna Crispy Rice	<i>Spicy Mayonnaise, Chives & Avocado</i>	36



Bone Marrow & Oxtail Marmalade 39
"The Original Since 1992"
Fried Parsley & Challah

Soups + Salads

Onion Soup	<i>White Wine & Gruyere Cheese</i>	24
Cream of Tomato	<i>Chives</i>	18
Greek	<i>Tomato, Red Onion, Cucumber, P.D.O. Feta, Sumac & Olives</i>	22
Caesar*	<i>Parmesan Croutons</i>	24
Wedge	<i>Smoked Bacon, Tomato, Chives & Blue Cheese Dressing</i>	23

Caviar*



*Served with Traditional Garnish of:
Toast Points, Chive, Red Onion & Sour Cream*

Imperial Kaluga 28g	184
Imperial Ossetra 28g	200
Imperial Russian "000" 28g	272

~ Prices Subject to Change ~

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

COCKTAILS
DINNER
FULL BAR



STEAKS
CHOPS
SEAFOOD

Oyster Bar



Caviar Bump* 45
½ dz. Raw Clams* 24
½ dz. Raw Oysters* 28
Jumbo Shrimp Cocktail 24
King Crab ½ lb. 120
Chilled ½ Maine Lobster 36
Hawaiian Poke* 28

Tuna, Salmon & Yellowtail, Red Onion, Sesame Oil & Aged Soy

Yellowtail Jalapeño Aguachile 34*

Red Onion, Crispy Garlic Chips, Cilantro & Thai Dressing

The Platter* 136
*6 Oyster, 3 Clams, 1/2 Maine
Lobster, Hawaiian Poke
& 12 pieces Shrimp Cocktail*

The Royal* 295
*Caviar Bumps, 12 Oysters,
12 Clams, 2 Half Maine
Lobster, Hawaiian Poke,
& 12 pieces Shrimp Cocktail*



Mains

Shrimp Provencal	<i>Linguini, Cherry Tomatoes & Spinach</i>	44
Fried Chicken	<i>Mashed Potatoes, Gravy & Collard Greens</i>	46
Branzino	<i>Farro, Arugula & Almonds</i>	43
Duroc Pork Chop*	<i>Bourbon Glaze, Minted Peas & Mashed Potatoes</i>	49
Grilled Dourade	<i>Lemon, Olive Oil, Capers & Dill</i>	58
Crab Stuffed Sea Bass	<i>Shrimp, Scallop, Crab & Butter Sauce</i>	64
Lamb Chops*	<i>Garlic, Oregano & Tzatziki</i>	68
Salmon	<i>Asparagus, Mashed Potatoes & Whole Grain Mustard Sauce</i>	45
Vegetable Donabe	<i>Tofu, Eryngi Mushrooms, Bok Choy, Miso & Scallion</i>	44

Lobster

Baked Lobster	<i>Garlic Butter & Bread Crumbs</i>	82
Baked Stuffed Lobster	<i>Shrimp, Scallop & Crab</i>	105

*Steaks

Prime Rib
of Beef
*Slow roasted and
served au jus*
14 oz. Cut 88
—
A5 Wagyu
Kagoshima, Japan
2 oz. 68 | 4 oz. 132

8 oz. Wagyu Skirt Steak Frites 67
8 oz. Filet Mignon 74
16 oz. Split Bone Rib Eye 88
16 oz. Prime New York Strip 98
32 oz. Prime Frenched Tomahawk 196

Surf & Turf:

add Baked Lobster 72 add Grilled Jumbo Shrimp 24

Sauces

Truffle Butter 8	Chimichurri 5
Wasabi Mustard 5	Blue Ribbon Steak Sauce 5
Bordelaise 5	Creamy Horseradish 5

*Burgers & Sandwiches

Served with French Fries

French Dip 44

Roast Beef, Swiss Cheese, Grilled Onions & au Jus

Wagyu Burger* 39

Lettuce, Tomato & Red Onion

Ox Burger 49

*8 oz. Wagyu Beef, Oxtail Marmalade
& Sunny Side Up Egg on a Brioche Bun*

Add-ons to Burgers:

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

Sides

13 ea.	16 ea.	18 ea.
French Fries	Parmesan Truffle Fries	Garlic Broccolini
Mashed Potatoes	Creamed Spinach	Grilled Asparagus
Baked Potato		Truffle Mashed Potatoes
		Roasted Mushrooms

Cocktails

LOW PROOF

Hummingbird	18
<i>Prosecco, St. Germain & Soda</i>	
Soho Spritz	18
<i>Aperol, Vodka, St. Germain, Fresh Lemon & Soda</i>	

FULL PROOF

John Daly	19
<i>Housemade Tea Vodka & Lemonade</i>	
Mai-Tai	19
<i>House Rum Blend, Triple Sec, Orgeat & Fresh Lime</i>	
Casa Paloma	19
<i>Tequila, Grapefruit Juice, Fresh Lime, Grapefruit Soda & Sea Salt</i>	
Ginza	19
<i>Tequila & Gin, Cucumber, Fresh Lime & Honey</i>	
Snake Eye Sangria	19
<i>Red Wine, Ruby Port, Sherry, Brandy & Fresh Juice</i>	
Who Sto"li" My Mule	19
<i>Stoli Vodka, Fresh Cucumber Juice, Ginger Beer, Lime Juice</i>	

OVER PROOF

Old Fashioned Beginner's Luck	20
<i>Rye Whiskey, Cherry Cordial & Bitters</i>	
Straight Up Brooklyn	20
<i>Rye Whiskey, Maraschino Liqueur & Sweet Vermouth</i>	
Black Flag	20
<i>Cognac, Spiced Rum, Benedictine & Vermouth</i>	
"GGG"	20
<i>Gin, Ginger Liqueur, Bitter Root & Fresh Lime</i>	
Country Lawyer	20
<i>Bourbon, Cynar Amaro, Lillet Blanc & Chocolate Bitters</i>	

ZERO PROOF

Cherry Bomb	12
<i>Tart Cherry, Lemon, Honey, Oregeat & Ginger Beer</i>	
Yuzu Thyme	12
<i>Citrus, Thyme Simple Syrup & Soda</i>	

DRAFT BEER

PILSNER - Stella Artois	10
<i>Belgium</i>	
GOLDEN PILSNER - Fremont	10
<i>Washington</i>	
WHITE ALE - Hitachino Nest	11
<i>Japan</i>	
WEST COAST IPA - Beer Zombies Duck Hunter	10
<i>California</i>	
PALE ALE - Sierra Nevada Brewing Co.	10
<i>California</i>	

BOTTLES + CANS

LIGHT BEER	10
<i>Coors Light</i>	
LAGER	10
<i>Modelo</i>	
PILSNER	10
<i>Pabst Blue Ribbon</i>	
BLONDE ALE	11
<i>Firestone Walker, "805"</i>	
STOUT	11
<i>Guinness Draught</i>	
NON-ALCOHOLIC	10
<i>Heineken 0.0</i>	

WINE by the Glass

SPARKLING	
PROSECCO	17
<i>La Marca, Italy</i>	
SPARKLING ROSE	19
<i>Bouvet Ladubay, Brut Rose, Franc</i>	
CHAMPAGNE	29
<i>Veuve Clicquot, Brut NV, France</i>	

WHITE	
RIESLING	16
<i>Monchhof, Germany</i>	
PINOT GRIGIO	17
<i>Terlato, Italy</i>	
SAUVIGNON BLANC	20
<i>Craggy Range, New Zealand</i>	
CHARDONNAY	23
<i>Jean-Marc Brocard , France</i>	
CHARDONNAY	20
<i>Mer Soleil, "Reserve", Santa Lucia Highlands</i>	

ROSE	
Chateau d'Esclans "Whispering Angel", France	17

RED	
PINOT NOIR	21
<i>Willamette Valley Vineyard, "Founder's Reserve", Willamette Valley</i>	
BORDEAUX BLEND	22
<i>Chateau Saint Julien, "Vieilles Vignes", Bordeaux</i>	
CABERNET SAUVIGNON	22
<i>Justin Vineyard, Paso Robles</i>	
CHIANTI	20
<i>Tenuta Di Nozzole, "Nozzole", Tuscany</i>	
MALBEC	19
<i>Alta Vista Atemporal, "Albaneve Estate Vineyard," Mendoza</i>	

NON-ALCOHOLIC BEVERAGES

TEA		COFFEE		BOTTLED SODA		BOTTLED WATER	
Sencha	6	Coffee	6	Coca-Cola	6	SPARKLING	
Earl Grey	6	Espresso	5	Diet Coke	6	San Pellegrino	11
English Breakfast	6	Cappuccino	7	Sprite	6	Fever-Tree Club Soda	6
Peppermint	6	Latte	7	Mexican Coke	8	STILL	
Chamomile	6			Fever-Tree Ginger Beer	6	Fiji	11
				Fever-Tree Indian Tonic Water	6		

DESSERT	
Chateau Gilette "Les Justices", Sauternes, France	26
Bodegas Toro Albala, Don PX, Gran Reserva 1999, Spain	28