

# Appetizers

- Steak Tartare\* *Capers, Cornichon, Roasted Tomato Aioli & Waffle Chips* 36
- "Bucket" of Wings *Fried Chicken Wings & Wasabi Honey* 30
- Escargot *Garlic Herb Butter & Breadcrumbs* 34
- Hummus *Smoked Paprika, Tomato, Onion, Olives, Crudites & Pita* 18
- Shishito Peppers *Lemon Soy* 16
- Shrimp Remoulade *Fried Shoestring Zucchini* 30
- Steamed Clams *Shallots, Black Pepper & White Wine Butter* 38
- Bone Marrow & Oxtail Marmalade *Fried Parsley & Challah* 39
- Baked Oysters\* *Spinach & Garlic Parmesan Aioli* 30
- BBQ Duroc Pork Ribs *Barbeque Sauce & Blue Cheese Dressing* 29
- Jumbo Lump Crab Cakes *Lemon Caper Tartar Sauce* 48
- Braised Pork Belly *Butternut Squash, Napa Slaw & Balsamic Glaze* 30
- Teriyaki Meatballs *Dijon Aioli* 24



# Meat + Cheese

- Classic Cheese Fondue 36  
*Breadsticks, Potato Skin, Bacon Bits, Apple & Bread*
- Cheese Platter 39  
*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*
- Charcuterie Board 44  
*Smoked Prosciutto, Wagyu Bresaola,  
Spicy Soppressata, Fennel Salami & Mortadella*
- Butcher's Royale 78  
*Assortment of Artisanal Cheeses & Cured Meats*

# Soups + Salads

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

DINNER  
COCKTAILS  
WINES



STEAKS  
CHOPS  
SEAFOOD

# STEAKS\*

- 2 oz. A5 Kagoshima Shigaku 65  
*Garlic Chips & Lemon Soy Dipping*
- 4 oz. A5 Kagoshima Wagyu 126
- 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
- 8 oz. Wagyu Skirt Steak Frites 67

### 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 *Tagliatelle, Cherry Tomatoes & Spinach* 44
- Fried Chicken *Mashed Potatoes, Gravy & Collard Greens* 46
- Branzino\* *Farro Arugula Salad, Almond & Shallot Vinaigrette* 43
- 1½ lbs. Baked Live Maine Lobster *Garlic Herb Butter & Baked Potato* 78
- Paella Basquez *Saffron Rice, Seafood, Chicken, Red Bell Pepper & Peas* 69
- Duroc Pork Chop\* *Bourbon Glaze, Minted Peas & Mashed Potatoes* 49
- ½ Roast Chicken *Mashed Potatoes, Broccolini & Sherry* 43
- Salmon\* *Mashed Potatoes, Asparagus & Mustard Sauce* 43
- Colorado Rack of Lamb\* *Broccolini, Mashed Potatoes & Thyme* 68
- Braised Short Ribs *Celery Root Puree, Roasted Vegetables & Bordelaise* 52
- Wagyu Burger Deluxe\* *Lettuce, Tomato, Red Onion & Fries* 36
- Chickenburger Deluxe *Lettuce, Tomato, Red Onion & Fries* 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

~ Prices Subject to Change ~

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

# Chilled Seafood

- ½ dz. Raw Clams\* 24
- ½ dz. Raw Oysters\* 28  
*East or West Coast*
- Shrimp Cocktail 24
- Chilled ½ Maine Lobster 34



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

- The Royal\* 495  
*Feeds 2 to 6*
- 28g Imperial Kaluga Caviar, 24 Oysters,  
12 Clams, 2 Half Maine Lobster, Hawaiian Poke,  
Sashimi & 12 pieces Shrimp Cocktail*



- Spicy Tuna Crispy Rice\* 36  
*Spicy Mayonnaise, Chives & Avocado*

- Yellowtail Jalapeno Aguachile\* 33  
*Red Onion, Crispy Garlic Chips,  
Cilantro & Thai Citrus Dressing*

- Sashimi Plate\* 38  
*Tuna, Salmon & Yellowtail*

- Hawaiian Poke\* 28  
*Tuna, Salmon & Yellowtail,  
Red Onion, Sesame Oil & Aged Soy*



# 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           | Fried Zucchini           | Mexican Street Corn     |
| Mashed Potatoes        | Roasted Vegetables       | Parmesan Truffle Fries  |
| Baked Potato           | Loaded Baked Potato Skin | Garlic Broccolini       |
| Green Salad            | Cheesy Garlic Bread      | Truffle Mashed Potatoes |
| Sauteed Spinach        | Grilled Asparagus        | Roasted Mushrooms       |
| Sauteed Collard Greens |                          |                         |