

Appetizers

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



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

Soups & Salads

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

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	The Royal*	295
6 Oyster, 3 Clams, 1/2 Maine Lobster, Hawaiian Poke & 12 pieces Shrimp Cocktail		Caviar Bumps, 12 Oysters, 12 Clams, 2 Half Maine Lobster, Hawaiian Poke, & 12 pieces Shrimp Cocktail	



Mains

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

Lobster

Baked Lobster	Garlic Butter & Bread Crumbs	82
Baked Stuffed Lobster	Shrimp, Scallop & Crab	105

*Steaks

Prime Rib of Beef	8 oz. Wagyu Skirt Steak Frites	67
Slow roasted and served au jus	8 oz. Filet Mignon	74
14 oz. Cut	16 oz. Split Bone Rib Eye	88
-	16 oz. Prime New York Strip	98
A5 Wagyu Kagoshima, Japan	32 oz. Prime Frenched Tomahawk	196
2 oz. 68 4 oz. 132		

Surf & Turf:

add Baked Lobster	72	add Grilled Jumbo Shrimp	24
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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

Wagyu Burger* 39
 Lettuce, Tomato & Red Onion

Ox Burger 49

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

French Dip 44

Roast Beef, Swiss Cheese, Grilled Onions & au Jus

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