

MARKET SALADS

BABY GEM CAESAR

manchego cheese - lemon black pepper emulsion
herb crouton 21

BLUE ICEBERG

nueskeis applewood smoked bacon - point Reyes blue
cherry tomato 21

LOCAL HEIRLOOM TOMATO SALAD

watermelon radish - burrata - frisée - fried basil
cherry balsamic vinaigrette 22

SHAVED BRUSSEL SPROUTS SALAD

granny smith apples - pickled red onions - goat cheese
marcona almonds - sherry elixir - red wine vinaigrette 23

STARTERS

SALMON TARTARE*

hass avocado - soy honey emulsion - malanga chips 23

CRISPY CALAMARI

basil - shishito peppers - roasted garlic and lime aioli
asian chili sauce 23

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun 24
add truffles mp add foie gras 15

ROASTED GOLDEN AND PURPLE BEETS

chayote slaw - tomatillo salsa - local
cheese - poppy seeds 21

BEEF TARTARE*

tarragon ranch - caramelized onions
sesame crackers 25

FRIED OCTOPUS

sweet plantain puree - ajl amarillo & rocoto sauce
potato curls 26

RAW BAR*

CEVICHE

green papaya salad - spicy creole - yuca - crispy quinoa 21

PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon 32

OYSTERS ON A HALF SHELL

mignonette - cocktail sauce - lemon
22- half dozen / 40 - dozen

HALF CHILLED LOBSTER mp

ALASKAN RED KING CRAB mp

SEAFOOD PLATTERS*

served family style for the table with: cocktail sauce - mignonette - lemon dijonnaise

SMALL 75

oysters - ceviche - shrimp - mussels - calamari

MEDIUM 105

oysters - ceviche - shrimp - mussels - calamari - clams - alaskan king crab

LARGE 151

oysters - ceviche - shrimp - mussels - calamari - clams - alaskan king crab - whole maine
lobster

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness, especially if you have a medical condition.
Menu is subject to change on a daily basis.*

STK*

Our steak program is a one-of-a-kind, curated experience courtesy of the Linz Heritage Certified Black Angus Program. Each piece of USDA beef is primarily from farms in Iowa and Nebraska and carefully cared for from conception to plate. Linz Heritage Black Angus cattle are certified, allowing for consistency and the highest quality marbled beef.

SMALL

FILET 6OZ 45
WAGYU FLAT IRON 8OZ 47

MEDIUM

FILET 10OZ 64
NY STRIP 14OZ 63
BONE-IN FILET 14OZ 87
DRY-AGED DELMONICO 14OZ 151
COWGIRL RIBEYE 16OZ 99
DRY-AGED BONE-IN STRIP 18OZ 80

LARGE

DRY-AGED TOMAHAWK 34OZ 218
DRY-AGED PORTERHOUSE 28OZ 129

A5 JAPANESE WAGYU MP

TOPPINGS

ALASKAN KING CRAB "OSCAR" MP
ALASKAN KING CRAB MP
LOBSTER MP
SHRIMP 8 EACH
FOIE GRAS 21
TRUFFLE BUTTER 10
PEPPERCORN CRUSTED 6

SAUCES (CHOOSE 1)

additional 4 each - sauce plate 24

STK	CHIMICHURRI
STK BOLD	BLUE BUTTER
AU POIVRE	BÉARNAISE
HORSERADISH	RED WINE

ENTRÉES

BRAISED SHORT RIB

jalapeño cheddar grits - roasted pepper relish
crispy shallots - red wine glaze 39

VEAL OSSOBUCO

porcini & oyster mushroom risotto - asparagus
manchego 49

SEAFOOD TRUFFLE CARBONARA

pancetta - halibut - scallops - clams - lobster
bucatinni pasta - truffles - green peas - egg yolk 53

HALIBUT

mussels - spinach - white bean escabeche
cucumber and jalapeno broth 45

ROASTED COULIFLOWER

dates & cashews quinoa salad - watermelon radish
chimichurri - whipped burrata - creole cumin sauce 29

PORK CHOP KUROBUTA

mamposteao rice - charred scallions - tamarind & tomato
chutney 45

ORGANIC AIRLINE CHICKEN

roasted brussels sprouts - bacon - apricot glaze - leeks 33

SCALLOPS & CAVIAR

cauliflower & parsnip puree - prosciutto - capers butter 51

SIDES

15 each

SWEET CORN PUDDING

MAC & CHEESE

LOBSTER MAC & CHEESE +16

PARMESAN TRUFFLE FRIES

JALAPEÑO CHEDDAR GRITS

CREAMED SPINACH

TATER TOTS

CHARRED BROCCOLINI

MASHED POTATOES WITH PARMESAN CRUST

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