

MARKET SALADS

BABY GEM CAESAR

manchego cheese - lemon black pepper emulsion
herb crouton 12

BLUE ICEBERG

applewood smoked bacon - point Reyes blue
cherry tomato 14

HEIRLOOM TOMATO SALAD

watermelon radish - burrata - frisée - fried basil
cherry balsamic vinaigrette - pomegranate 16

SHAVED BRUSSEL SPROUTS

granny smith apples - pickled red onions - goat cheese
marcona almonds - sherry elixir - red wine vinaigrette 17

STARTERS

TUNA TARTARE*

hass avocado - soy honey emulsion - taro chips 18

STEWED RABBIT

arepa - pickled shallots - sauce à l'orange 17

ROASTED GOLDEN AND PURPLE BEETS

chayote slaw - tomatillo salsa - queso del país
poppy seeds 16

SEARED SCALLOPS*

cauliflower puree - roasted baby carrots - citrus tobiko
herb vinaigrette 21

CRISPY CALAMARI

basil - shishito peppers - roasted garlic and lime aioli
asian chili sauce 18

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun 22
add truffles mp add foie gras 15

GRILLED OLIVE OIL OCTOPUS

fried capers - kalamata sauce - smoked paprika
roasted fingerling potatoes 18

BEEF TARTARE*

tarragon ranch - caramelized onions
sesame crackers 19

RAW BAR*

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon 17

OYSTERS ON A HALF SHELL

mignonette - cocktail sauce - lemon
18 - half dozen / 36 - dozen

HALF CHILLED LOBSTER *mp*

CEVICHE

spicy creole & mojo sauce - green papaya salad
toasted peanuts - plantain chips 18

ALASKAN RED KING CRAB 26

SEAFOOD PLATTERS*

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

SMALL 68

oysters - ceviche - shrimp - mussels - calamari

MEDIUM 85

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

LARGE 135

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.*

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 43

WAGYU FLAT IRON 8oz 39

MEDIUM

FILET 10oz 53

NY STRIP 14oz 53

BONE-IN FILET 14oz 68

DRY-AGED DELMONICO 14oz 71

COWGIRL RIBEYE 16oz 73

DRY-AGED BONE-IN STRIP 18oz 74

LARGE

DRY-AGED TOMAHAWK 34oz 142

DRY-AGED PORTERHOUSE 28oz 102

A5 JAPANESE WAGYU *mp*

TOPPINGS

ALASKAN KING CRAB "OSCAR" 19

ALASKAN KING CRAB 15

LOBSTER *mp*

SHRIMP 6 each

FOIE GRAS 20

TRUFFLE BUTTER 10

PEPPERCORN CRUSTED 5

SAUCES (choose 1)

additional 2 each - sauce plate 16

STK

CHIMICHURRI

STK BOLD

BLUE BUTTER

AU POIVRE

BÉARNAISE

HORSERADISH

RED WINE

ENTRÉES

CARIBBEAN LOBSTER TRUFFLE RISOTTO

english peas - purple pearl onions - demi glace 38

BRAISED SHORT RIB

jalapeño cheddar grits - roasted pepper relish
crispy shallots - red wine glaze 34

GRILLED MAHI MAHI

roasted root vegetables - fried leeks
tomato chutney 32

LOCAL MARKET FISH

chef's selection of the day - seasonal preparation *mp*

GRILLED MARINATED EGGPLANT

olive tapenade - whipped feta - tomato cumin broth 30

ROASTED LECHÓN BELLY

arroz mamposteo - charred scallions - pickled red onions 38

BAKED QUARTER CHICKEN

rosemary & thyme sweet potato gratin - shaved fennel
sautéed chard - caribbean cherry jam 33

SIDES

14 each

SWEET CORN PUDDING

MAC & CHEESE

LOBSTER MAC & CHEESE +10

PARMESAN TRUFFLE FRIES

JALAPEÑO CHEDDAR GRITS

CREAMED SPINACH

TATER TOTS

ROASTED BRUSSELS SPROUTS

CHARRED BROCCOLINI

SAUTÉED HARICOTS VERTS

MASHED POTATOES WITH

PARMESAN CRUST

Executive Chef: Lindell Smith

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