

# MARKET SALADS

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## BABY GEM CAESAR

manchego cheese - lemon black pepper emulsion  
herb crouton 17

## BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue  
cherry tomato 16

## LOCAL HEIRLOOM TOMATO SALAD

watermelon radish - burrata - frisée - fried basil  
cherry balsamic vinaigrette 18

## SHAVED BRUSSEL SPROUTS SALAD

granny smith apples - pickled red onions - goat cheese  
marcona almonds - sherry elixir - red wine vinaigrette 19

# STARTERS

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## TUNA TARTARE\*

hass avocado - soy honey emulsion - taro chips 22

## CRISPY CALAMARI

basil - shishito peppers - roasted garlic and lime aioli  
asian chili sauce 21

## LIL' BRGS\*

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

## BEEF TARTARE\*

tarragon ranch - caramelized onions  
sesame crackers 23

## ROASTED GOLDEN AND PURPLE BEETS

chayote slaw - tomatillo salsa local  
cheese - poppy seeds 18

## OCTOPUS

sweet plantain puree - ají amarillo & rocoto sauce  
potato curls 23

# RAW BAR\*

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## CEVICHE

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

## PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon 21

## OYSTERS ON A HALF SHELL

mignonette - cocktail sauce - lemon  
20 - half dozen / 38 - dozen

## HALF CHILLED LOBSTER *mp*

## ALASKAN RED KING CRAB 27

# SEAFOOD PLATTERS\*

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

## SMALL 69

oysters - ceviche - shrimp - mussels - calamari

## MEDIUM 87

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

## LARGE 127

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 44**

**WAGYU FLAT IRON 8oz 42**

## MEDIUM

**FILET 10oz 60**

**NY STRIP 14oz 57**

**BONE-IN FILET 14oz 72**

**DRY-AGED DELMONICO 14oz 99**

**COWGIRL RIBEYE 16oz 89**

**DRY-AGED BONE-IN STRIP 18oz 80**

## LARGE

**DRY-AGED TOMAHAWK 34oz 147**

**DRY-AGED PORTERHOUSE 28oz 105**

**A5 JAPANESE WAGYU *mp***

## TOPPINGS

**ALASKAN KING CRAB "OSCAR" 26**

**ALASKAN KING CRAB 23**

**LOBSTER *mp***

**SHRIMP 7 each**

**FOIE GRAS 21**

**TRUFFLE BUTTER 10**

**PEPPERCORN CRUSTED 6**

## SAUCES (choose 1)

*additional 3 each - sauce plate 16*

**STK**

**STK BOLD**

**AU POIVRE**

**HORSERADISH**

**CHIMICHURRI**

**BLUE BUTTER**

**BÉARNAISE**

**RED WINE**

# ENTRÉES

## BRAISED SHORT RIB

jalapeño cheddar grits - roasted pepper relish  
crispy shallots - red wine glaze 37

## VEAL OSSOBUCO

porcini & oyster risotto - asparagus - manchego 44

## SEAFOOD TRUFFLE CARBONARA

pancetta - halibut - scallops - clams - lobster  
bucatinni - truffles 49

## HALIBUT

fennel, potatoes & peas puree - pomegranate sauce  
malanga nest 43

## ROASTED EGGPLANT

dates & cashews quinoa salad - watermelon radish  
chimichurri - whipped burrata - creole cumin sauce 28

## PORK CHOP KUROBUTA

mamposteao rice - charred scallions - tamarind & tomato  
chutney 34

## ORGANIC AIRLINE CHICKEN

roasted brussels sprouts - apricot glaze - leeks 31

## SEARED SCALLOPS

cauliflower & parsnip puree - prosciutto - capers butter 39

# SIDES

14 each

**SWEET CORN PUDDING**

**MAC & CHEESE**

**LOBSTER MAC & CHEESE +10**

**PARMESAN TRUFFLE FRIES**

**JALAPEÑO CHEDDAR GRITS**

**CREAMED SPINACH**

**TATER TOTS**

**CHARRED BROCCOLINI**

**MASHED POTATOES WITH**

**PARMESAN CRUST**

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