

- chef inspired cocktails -

a little sumthin' summer	12
tequila, gin, campari, limoncello, mint	
I bet you will order another	12
bourbon, amaretto, pineapple, nutmeg	

- starters -

pasta	14	applewood bacon	16
weekly selection		luxardo cherry, thyme	
yellow fin tuna	15	wee wellingtons	21
avocado, sweet thai chili		roasted mushrooms, cream	

- shellfish -

east coast oysters	19 35
cocktail, mignonette	
crab salad	22
fennel, red onion, wontons	
tiger shrimp	21
cucumber, radish, cocktail, greens	
braised mussels	14
white wine, garlic, basil, foccacia	
shellfish platter	MKT
lobster, crab meat, scallops, shrimp, oysters, trio of sauces	

- soups -

french onion soup	12
gruyere, grilled cheese	
tomato & herb	12
parmesan croutons, basil	

- salads -

romaine	13
caesar dressing, sundried tomato, parmesan, foccacia crouton	
garden lettuce	14
bleu cheese, strawberries, wonton crisps, pistachios	
iceberg	14
herbed buttermilk dressing, fennel, cucumber, bleu cheese	
buratta	14
heirloom tomato, balsamic pearls, basil	

if you have a food allergy please speak with the chef, the manager or your server.
consuming raw or undercooked meat, seafood, poultry, or eggs may increase your
risk of food-borne illness

- steaks & chops -

usda certified prime beef

filet mignon 8 oz	47	ribeye 16 oz	47
new york strip 14 oz	49	bone-in ribeye 24 oz	66
		porterhouse 40 oz	90

snake river farms american wagyu

zabuton	42	bavette	47
---------	----	---------	----

specialty cuts

veal chop 16 oz	53	duck breast	42
hatchet chop duroc pork brined & cured			49

accompaniments

lobster tail	33	brandied onions	6
crab oscar	22	black truffle butter	3
scallops	18	bordelaise	3
rogue bleu cheese	7	au poivre	3

- fish & seafood -

diver scallops herbed potato hash, sour cream, bacon			32
chilean salmon lemongrass jasmine rice, chervil			30
crusted halibut carnival cauliflower, chervil			36
crab cake jicama, scallion, red pepper			33
maine lobster two pound choice of steamed, broiled, or butter poached			MKT

- for the table-

creamed corn	10
roasted wild mushrooms	14
truffle mac & cheese	15
baked potato	9
duck fat fries	13
bacon cheddar mashed potatoes	14
garlic mashed potatoes	10
horseradish mashed potatoes	10
grilled asparagus	14
steamed broccoli	10

kevin longmire *chef de cuisine* | alexander link *restaurant manager*