

S T A R T E R S

- silk road spicy shrimp** lightly fried, spicy emulsion, sweet chile reduction • 16
- artisan meat & cheese board** Chefs' selections, fresh honeycomb, candied pecans • 18
- *butter baked oysters** Nduja butter, crispy garlic, lemon & herb breadcrumbs • 15
- shrimp cocktail** cocktail sauce, lemon • 20
- *fresh market oysters** ½ dozen seasonal oysters, mignonette, Kaluga caviar • 18
- *chilled seafood for two** king crab, shrimp, oysters, lobster, • 69
cocktail sauce, lemon beurre monté
- *wagyu beef tartare** Kaluga caviar, truffle aioli, radish, beef fat toast • 19

S O U P & S A L A D

onion soup au gratin	dry sherry, Gruyère • 10
chopped salad	Nueske smoked bacon, hearts of palm, mushrooms, • 13 pecans, cheddar, croûtons, truffle deviled egg, lemon basil vinaigrette
wedge salad	iceberg, heirloom tomatoes, Stilton blue cheese, • 12 Nueske bacon, ranch dressing
*caesar salad	classic caesar dressing, brioche croutons, parmesan • 11
baby beets salad	Burrata, pistachio, lemon vinaigrette • 14
cream of cauliflower soup	cauliflower fritter, pork belly, celery, apple • 10

E N T R É E S

*wild isles salmon	artichokes, asparagus, puffed quinoa, • 34 lemon vinaigrette
*sea scallops	butternut squash, pomegranate, pine nuts, • 37 brussels sprouts
lemon & herb roasted chicken	cipollini onion, mushrooms, garlic potato puree, • 29 natural jus
*lamb	rosemary scented farro, porcini mushrooms, • 49 celery root, lamb jus
alaskan king crab legs	steamed, lemon beurre monté ½ pound • 39 1 pound • 70
*steak & lobster	7oz. filet & 6oz. lobster tail, choice of side • 76

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

DRY AGED BEEF

Dry aging is a slow traditional process for aging fine cuts of beef. Throughout the 40 days of dry aging, the beef undergoes a process using its natural enzymes in the meat to break down connective tissue and muscle which enhances the tenderness while also heavily concentrating the beef flavor by removing excess moisture. Pink Himalayan sea salt blocks are added to slowly permeate the meat and help the aging process. Dry aging truly produces a unique beef flavor profile and creates the perfect steak.

S T E A K S	
*petite filet mignon • 45	7oz.
*filet mignon • 53	10oz.
*top sirloin • 41	8oz.
*prime bone in ribeye • 65	22oz.
*wagyu new york cut • 72	12oz.
*wagyu ribeye cap • 75	7oz.
*dry aged ribeye • 72	20oz. bone in <i>(limited availability)</i>
*dry aged new york strip • 70	20oz. bone in <i>(limited availability)</i>

broiled lobster tail • 28 *seared scallops • 26 steamed alaskan king crab legs • 24

s a u c e s

peppercorn, bearnaise, bordelaise, creamy horseradish *(available upon request)*

S I D E S	
creamy potatoes	choice of butter whipped or garlic • 10
brussels sprouts	butternut squash, pork belly, • 10 apple cider vinaigrette, pumpkin seeds
truffle fries	Parmesan, truffle oil, dill, sun-dried tomato aioli • 10
roasted mushrooms	seasonal mushrooms, fine herbs, • 10 aged sherry vinegar, Boursin
broccolini	garlic confit, chili, lemon parsley butter • 10
loaded baked potato	Nueske bacon, white cheddar, sour cream, chives • 11
roasted cauliflower	Parmesan, brown butter, lemon, herbs • 10
short rib mac & four cheese	roasted mushrooms & leeks, Cavatappi pasta • 11

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20818