

FIRST COURSE

Hash Brown & Caviar \$23 Crème Fraîche, Chives	Caesar Salad \$18 Caesar Dressing, Breadcrumbs Add White Anchovies \$7	Chargrilled Pork Belly & Octopus \$30 Cucumber, Lemon, Tahini, Scallion
French Onion Tortellini \$25 Beef Brodo, Gruyère	Little Gem Salad \$17 Cucumber, Radish, Miso-Tahini Vinaigrette, Chili Crunch	Steak Tartare \$29 Olive Oil-Cured Egg, Black Summer Truffle, Grilled Brioche
Roasted Bone Marrow \$32 Oxtail Marmalade, Grilled Sourdough, Sea Salt	King Salmon Tartare \$26 Horseradish Crema, Capers, Potato Crisps	Wild Burgundy Escargot Pot Pie \$27 Preserved Lemon-Herb Butter
Snow Pea Salad \$18 Mint, Pecorino, Guanciale	Grilled Argentinian Shrimp \$27 Romesco, Charred Leeks, Marcona Almonds	Ribeye Sliders \$39 Black Truffle, Raclette, Caramelized Onions

SECOND COURSE

A Selection of House-Made Pastas

Taleggio Raviolini \$35 Grilled Maitake, Brown Butter	Spaghetti alla Chitarra \$38 Little Neck Clams, Guanciale, Chili	Saffron Campanelle \$58 Maine Lobster Bolognese, Fine Herbs
Mafaldine \$64 King Crab, Meyer Lemon, Chili, Breadcrumb	Paccheri \$40 Smoked Beef Cheek Ragù, White Cheddar, Horseradish Crema	

MAIN COURSE

Market Catch \$54 Winter Squash, Brussel Sprouts, Yuzu Kosho	Wild King Salmon \$47 Okinawa Sweet Potatoes, Bok Choy, Miso Butter Sauce	Bone-In Duroc Pork Chop 14 oz \$52 Pear Mostarda, Fennel, Sage Jus
Free Range 1/2 Chicken \$42 Blistered Cipollini, Pickled Cherry Peppers	Diver Sea Scallops \$58 Maine Lobster-Green Peppercorn Sauce, Cauliflower Purée	Rack of Lamb \$64 Pistachio Dijon Crust, Root Vegetable Farrato, Ranier Cherry Jus



TO SHARE

Seafood Tower \$215

- Oysters on the Half Shell
- King Salmon Tartare
- Shrimp Cocktail
- Mini Maine Lobster Rolls
- Chargrilled Oysters
- King Crab Cakes
- *Available as à la carte

TABLE-SIDE

Hand-Stretched Mozzarella \$49

Seasonal Preparation, Grilled Sourdough

CAVIAR SERVICE

Served with Chopped Egg, Shallot, Chives,
Crème Fraîche, Mini English Muffins

1oz Osetra Black \$115

1oz Osetra Royal Amber \$155

1oz Beluga Hybrid \$190

Our beef is 100% Black Angus and USDA Prime, cooked over a live fire on a charcoal-fueled Josper grill.

USDA PRIME

Filet Mignon | 8 oz \$64
Brown Butter, Roasted Garlic

Skirt Steak | 8 oz \$62
Chimichurri

Dry-Aged Porterhouse for Two | 32 oz \$178
Roasted Garlic, Herbs

Ribeye | 16 oz \$78
Herbs, Roasted Garlic



SAUCES & BUTTER

Hollandaise \$8	Black Truffle Sauce \$9
Chimichurri \$8	Bordelaise \$8
Cowboy Marrow Butter \$11	

STEAK ADD-ONS

Maine Lobster MKT	King Crab \$65
Burgundy Black Truffle \$28	



BOOTH CREEK WAGYU

Flat Iron | 10 oz \$85
Booth Creek Farm | BC 30 | Roasted Garlic

Cowboy – Bone-In Ribeye for Two | 46 oz \$205
Booth Creek Farm | BC 20 | Roasted Garlic

Kansas Strip | 12 oz \$135
Booth Creek Farm | BC 30 | Roasted Garlic

Chef's Cut MKT
Rotating Special Cut

Creamed Swiss Chard & Spinach \$16	Asparagus Oscar \$27
Aligot Potatoes \$18	Crab Fried Rice \$28
Au Gratin Potatoes & Gruyère \$16	Roasted Brussel Sprouts \$17
Roasted Wild Mushrooms \$19	Maine Lobster Mac & Cheese \$30

SIDES

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.