

FIRST COURSE

Hash Brown & Caviar* \$23
Crème Fraîche, Chives

Caesar Salad \$18
Caesar Dressing, Breadcrumbs
Add White Anchovies \$7

Wedge Salad \$24
Little Gem, Cucumber, Roasted
Tomato, Smoked Tallow-Blue
Cheese Dressing, Crispy Onions

Roasted Bone Marrow \$32
Oxtail, Compressed Rhubarb,
Horseradish, Grilled
Sourdough, Sea Salt

Snow Pea Salad \$18
Mint, Pecorino, Guanciale

Maine Lobster Pot Pie \$32
Preserved Lemon-Herb Butter

Yellowfin Tuna Crudo* \$28
Red Curry, Crispy Shallots,
Pickled Fresno, Cashews

King Salmon Tartare* \$26
Horseradish Crema, Capers,
Potato Crisps

Steak Tartare* \$29
Olive Oil-Cured Egg, Black Summer
Truffle, Grilled Brioche

Ribeye Sliders \$39
Black Truffle, Raclette,
Caramelized Onions

Grilled Argentinian Shrimp \$27
Romesco, Charred Leeks,
Marcona Almonds

Chargrilled Pork Belly & Octopus \$30
Cucumber, Lemon, Tahini, Scallion

SECOND COURSE

Spaghetti alla Chitarra \$67
Al Limone, Creamy King Crab
Sauce, Garlic Bread Crumbs

Saffron Campanelle \$58
Maine Lobster Bolognese,
Fine Herbs

Mafaldine \$38
Rock Shrimp, Ramps, Chili,
Garlic Bread Crumbs

Taleggio Raviolini \$35
Grilled Maitake, Brown Butter

Papperdelle \$39
Rabbit Sausage, Morels,
Caramelized Fennel, Favas,
Whipped Ricotta

Mortadella Tortellini \$27
Shaved Asparagus, Pistachio-
Castelvatrano Olive Gremolata,
Parmigiana Broth

MAIN COURSE

Market Catch \$54
Butternut Squash,
Brussel Sprouts, Yuzu
Kosho

Wild King Salmon \$47
French Lentils, Swiss Chard,
Ancho Chili Soubise, Escabeche

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
Items available 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 Jospier 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

Béarnaise \$9 Truffle Bordelaise \$9

Chimichurri \$8 Au Poivre Sauce \$9

Cowboy Marrow Butter \$11

STEAK ADD-ONS

Maine Lobster MKT Blue Cheese Crust \$12

Burgundy Black Truffle \$28 King Crab \$65



BOOTH CREEK WAGYU

Filet Mignon | 6 oz \$115

Booth Creek Ranch | BC 20 | Roasted Garlic

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

Denver | 10oz \$140

Booth Creek Ranch | BC 30 | Roasted Garlic

Kansas Strip | 12 oz \$135

Booth Creek Ranch | BC 30 | Roasted Garlic

Chef's Cut MKT
Rotating Special Cut

SIDES

Aligot Potatoes \$18

Roasted Wild \$19
Mushrooms with
Pistachios

Roasted Tricolored \$20
Carrots, Citrus Yogurt,
Cashew Dukkah

Au Gratin Potatoes \$16
& Gruyère

Maine Lobster \$30
and Brie Mac

Grilled Cabbage, \$19
Bacon Sherry Vinaigrette,
Crème Fraiche

Crab Fried Rice* \$28

Grilled Seasonal \$20
Vegetables, Crispy
Polenta, Basil Pesto

Creamed Swiss \$16
Chard & Spinach

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