

FIRST COURSE

Hash Brown & Caviar* \$24
Crème Fraîche, Chives

Caesar Salad \$20
Caesar Dressing, Breadcrumbs
Add White Anchovies \$8

Wedge Salad \$26
Little Gem, Cucumber, Roasted
Tomato, Smoked Tallow-Blue
Cheese Dressing, Crispy Onions

Roasted Bone Marrow \$34
Oxtail, Compressed Rhubarb,
Horseradish, Grilled
Sourdough, Sea Salt

Sugar Snap Pea Salad \$20
Mint, Pecorino, Guanciale

Maine Lobster Pot Pie \$34
Preserved Lemon-Herb Butter

Yellowfin Tuna Crudo* \$30
Red Curry, Crispy Shallots,
Pickled Fresno, Cashews

King Salmon Tartare* \$30
Horseradish Crema, Capers,
Potato Crisps

Steak Tartare* \$32
Olive Oil-Cured Egg, Black Summer
Truffle, Grilled Brioche

Ribeye Sliders \$40
Black Truffle, Raclette,
Caramelized Onions

Grilled Argentinian Shrimp \$30
Romesco, Charred Leeks,
Marcona Almonds

Chargrilled Pork Belly & Octopus \$34
Cucumber, Lemon, Tahini, Scallion

SECOND COURSE

Spaghetti alla Chitarra \$68
Al Limone, Creamy King Crab
Sauce, Garlic Bread Crumbs

Saffron Campanelle \$60
Maine Lobster Bolognese,
Fine Herbs

Mafaldine Scampi \$42
Rock Shrimp, Ramps, Chili,
Garlic Bread Crumbs

Taleggio Raviolini \$37
Grilled Maitake, Brown Butter

Papperdelle \$42
Rabbit Sausage, Morels,
Caramelized Fennel, Favas,
Whipped Ricotta

Mortadella Tortellini \$35
Shaved Asparagus, Pistachio-
Castelvatrano Olive Gremolata,
Parmigiana Broth

MAIN COURSE

Grilled Rainbow Trout \$50
Smoked Trout Roe Beurre
Blanc, Watercress,
Gooseberries

Wild King Salmon \$50
French Lentils, Swiss Chard,
Ancho Chili Soubise, Escabeche

Bone-In Duroc Pork Chop | 14 oz \$54
Rhubarb Mostarda, Fennel, Sage
Jus

Free Range 1/2 Chicken \$46
Blistered Cipollini, Spring
Rapini, Pickled Cherry
Peppers

Diver Sea Scallops \$58
Maine Lobster-Green Peppercorn
Sauce, Cauliflower Purée

Bone-In Lamb Loin \$72
Spring Vegetables, Preserved Lemon,
Black Olive Jus



TO SHARE

Seafood Tower \$220

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 \$50
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

1oz Beluga 00 \$250

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 \$66
Brown Butter, Roasted Garlic

Skirt Steak | 8 oz \$64
Chimichurri Rojo

Dry-Aged Porterhouse for Two | 32 oz \$180
Roasted Garlic, Herbs

Ribeye | 16 oz \$80
Herbs, Roasted Garlic



SAUCES & BUTTER

Béarnaise \$10 Truffle Bordelaise \$10

Chimichurri Rojo \$8 Au Poivre Sauce \$10

Cowboy Marrow Butter \$12

STEAK ADD-ONS

Maine Lobster MKT Blue Cheese Crust \$12

Black Summer Truffle \$28 King Crab \$65



BOOTH CREEK WAGYU

Filet Mignon | 6 oz \$120

Booth Creek Ranch | BC 20 | Roasted Garlic

Cowboy – Bone-In Ribeye for Two | 46 oz \$225
Booth Creek Ranch | BC 30 | Roasted Garlic

Denver | 10oz \$140

Booth Creek Ranch | BC 30 | Roasted Garlic

Kansas Strip | 12 oz \$145

Booth Creek Ranch | BC 30 | Roasted Garlic

Chef's Cut MKT
Rotating Special Cut

SIDES

Aligot Potatoes \$20

Roasted Wild \$20
Mushrooms with
Pistachios

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

Au Gratin Potatoes \$20
& Gruyère

Maine Lobster \$30
and Brie Mac

Grilled Cabbage, \$20
Bacon Sherry Vinaigrette,
Crème Fraiche

Crab Fried Rice* \$30

Grilled Seasonal \$24
Vegetables, Crispy
Polenta, Basil Pesto

Creamed Swiss \$20
Chard & Spinach

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