

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 Peach, 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, Pickeled 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, Dandelion, Gooseberries	Wild King Salmon \$50 French Lentils, Swiss Chard, Ancho Chili Soubise, Escabeche	Bone-In Duroc Pork Chop 14 oz \$54 Peach Mostarda, Fennel, Sage Jus
Free Range 1/2 Chicken \$46 Blistered Cipollini, Rapini, Pickled Cherry Peppers	Diver Sea Scallops \$58 Maine Lobster-Green Peppercorn Sauce, Cauliflower Purée	Bone-In Lamb Loin \$72 English Peas, Favas, 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 OO \$250

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 \$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

Flat Iron | 10 oz \$125
Booth Creek Ranch | BC 30 | 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

Aligot Potatoes \$20	Roasted Wild Mushrooms with Pistachios \$24
Roasted Tricolored Carrots, Citrus Yogurt, Cashew Dukkah \$20	Au Gratin Potatoes & Gruyère \$20
Maine Lobster and Brie Mac \$30	Grilled Cabbage, Bacon Sherry Vinaigrette, Crème Fraiche \$22
Crab Fried Rice* \$30	
Creamed Corn \$22	Creamed Swiss Chard & Spinach \$20

SIDES

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