

FIRST COURSE

Hash Brown & Caviar* \$24 Crème Fraîche, Scallion	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, Plum Mostarda, Grilled Sourdough	Beet-Mango Salad \$20 Marcona Almonds, Tajín, Oaxacan Cheese	Grilled Spanish Octopus \$38 Persian Cucumber, Meyer Lemon Emulsion, Chorizo Vin
Scallop Ceviche * \$34 Seasonal Sorbet, Gochujang, Cilantro	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	Smoked Wagyu Short Rib \$34 Blueberry BBQ, Jicama Slaw, Pickled Serrano Chile

SECOND COURSE

Spaghetti alla Chitarra \$42 Braised Duck, Squash, Straciatella	Saffron Campanelle \$60 Maine Lobster Bolognese, Fine Herbs	Mafaldine \$68 Al Limone, Creamy King Crab Sauce, Garlic Bread Crumbs
Taleggio Raviolini \$37 Grilled Maitake, Brown Butter	Corn Agnolotti \$35 Iberico Jamón, Parmigiano Reggiano, Chives	

MAIN COURSE

Grilled Rainbow Trout \$50 Smoked Trout Roe Beurre Blanc, Dandelion, Gooseberries	Wild King Salmon \$52 Tomato-Mussel Broth, Potato, Basil, Pickled Chillis	Spiced Lamb Loin \$72 Baba Ganoush, Roasted Okra, Pomegranate
Free Range 1/2 Chicken \$46 Blistered Cipollini, Rapini, Pickled Cherry Peppers	Diver Sea Scallops \$58 Maine Lobster-Green Peppercorn Sauce, Cauliflower Purée	Iberico Secreto \$75 Chamoy, Salsa Verde

14PRIME

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

SIDES

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