

THE HEARTH

Artisanal Housemade Bread Board

Bavarian Pretzel | Parker House Rolls | Pumpernickel Loaf
Jalapeno Cornbread | Cultured Butter | Fleur de Sel 19

TO START

Crispy Jidori Chicken Wings

Toasted Chilies | Garlic | Micro Cilantro 21

American Wagyu Beef Sliders

Caramelized Onions | Swiss Cheese | Truffle Aioli* 22

Soy Glazed Wagyu Beef Skewers

Korean Style Pickles | Crispy Garlic* 24

THE GARDEN

Butter Lettuce Salad

Point Reyes Blue Cheese | Avocado | Cherry Tomatoes
Champagne Herb Dressing 24

Iceberg Lettuce "Wedge"

Smoked Bacon | Hard Boiled Egg | Brioche Croutons
Buttermilk Blue Cheese Dressing* 29

Black Mission Fig & Burrata Cheese

Prosciutto di Parma | Rocket Arugula | Red Sorrel
Oolong Tea Honey Vinegar* 31

Fuji Apple & Fennel Salad

Pine Nut Labneh | Pomegranate | Frisee & Red Endive
Humboldt Fog Goat Cheese | Sumac Dressing 25

THE LAND

American Wagyu Beef Sashimi

Tosa Vinaigrette | Shaved Cucumber | Spicy Radish* 32

Hand Cut Prime Steak Tartare

Herb Aioli | Egg Yolk Jam | Toasted Baguette* 31

Crispy Berkshire Pork Belly

Asian Pear Compote | Maple Bourbon Gastrique | Hoisin
Micro Cilantro 34

Prime Filet Mignon Carpaccio

Celery Hearts | Parmesan Cheese | Aged Balsamic
Truffle Hollandaise | Shaved Alba White Truffles* 75

THE SEA

Maryland Crab & Gulf Shrimp "Louis Cocktail"

Horseradish Panna Cotta | Herb Remoulade* 41

Chilled Gulf Shrimp

Horseradish Cocktail Sauce | Lemon 38

Jumbo Florida Stone Crab Claws

Tarragon Honey Mustard | Cocktail Sauce | Lemon 145

Oysters on the Half Shell

Chef's Daily Selection | Champagne Mignonette*
32 Half Dz | 64 Full Dz

or

Citrus Ponzu | Hokkaido Uni | Keluga Caviar*
55 Half Dz | 110 Full Dz

Caviar Service

Traditional Accompaniments | Smoked Salmon | Herb Blini-
Kaluga | China 125 - 1 oz

Shellfish Plateau

Chef's Daily Selection*

Half Plateau (2-4 ppl) 175 or Full Plateau (6-8 ppl) 315

THE CUTS

PRIME BEEF

Filet Mignon

8 oz 85

WASHINGTON*

Bone In Rib Chop

20 oz 120

ILLINOIS*

Dry Aged New York

14 oz 91

NEBRASKA*

AMERICAN WAGYU

Filet Mignon

6 oz 98 | 35 each addtl 2 oz

SNAKE RIVER FARMS | IDAHO*

Eye of Rib Eye

9 oz 98 | 35 each addtl 2 oz

SNAKE RIVER FARMS | IDAHO*

Dry Aged Tomahawk

40 oz 325

SNAKE RIVER FARMS | IDAHO*

AUSTRALIAN WAGYU

Rib Eye

12 oz 125 | 35 each addtl 2 oz

STONE AXE | AUSTRALIA*

New York

10 oz 105 | 35 each addtl 2 oz

WESTHOLME | AUSTRALIA*

Porterhouse

32 oz 325

STONE AXE | AUSTRALIA*

JAPANESE WAGYU

New York

6 oz 375 | 125 each addtl 2 oz

CHATEAU UENAE | PRIVATE RESERVE

"SNOW BEEF"

HOKKAIDO PREFECTURE | JAPAN

Japanese Beef Burger

Cheddar Cheese | White Onion

Tomato | French Fries 65

HOKKAIDO PREFECTURE | JAPAN*

ENTRÉES

House Made Rigatoni Pasta

Wagyu Beef Bolognese | Parmigiano Reggiano 55

2 lb. Whole Maine Lobster

Black Truffle Emulsion 155

Mediterranean Loup De Mer

Sweet Red Pepper Romesco | Fried Parsley 52

Sautéed Dover Sole

Brown Butter | Lemon | Meuniere Sauce 95

Pan Roasted Half Jidori Chicken

Green Beans | Wild Mushrooms | Black Truffle Jus 48

Double Cut Colorado Lamb Chops

Cucumber Tzatziki | Sumac | Zaatar* 78

ADD TO THE CUTS

Point Reyes Blue Cheese 8 | Fried Organic Egg* 8

Caramelized Onions 10 | Wild Field Mushrooms 12

Roasted Bone Marrow 18

MARKET SIDES

Yukon Gold Potato Puree | French Butter | Parsley 14

Hand Cut French Fries | Old Bay Bearnaise Aioli* 14

CUT Classic Creamed Spinach | Fried Organic Egg* 17

Sautéed Baby Spinach | Garlic | Extra Virgin Olive Oil 16

Buttered Green Asparagus | Hollandaise Sauce 26

Crispy Tempura Onion Rings | Horseradish Cream 18

Sautéed Broccolini | Sunflower Seed Salsa Macha 21

Cavatappi Pasta "Mac & Cheese" | Hook's Cheddar 22

Kung Pao Cauliflower | Chilies | Scallions | Peanuts 23

Wild Field Mushrooms | Shishito Peppers | Mirin 24

SAUCES 5

Armagnac Peppercorn | Bearnaise*

Spicy Red Chimichurri | Argentinean Chimichurri

Horseradish Cream | Red Wine Bordelaise

Housemade Steak

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions