THE HEARTH

ARTISANAL HOUSEMADE BREAD BOARD
Bavarian Pretzel | Caramelized Onion Focaccia | Parmesan Flat Bread | Vermont Butter | Seasonal Spread 16

THE SEA

BAY SCALLOP CEVICHE
Carrot Ginger Vinaigrette | Vadouvan | Coriander Oil* 28

MARYLAND BLUE CRAB CAKES
Basil Pesto Aioli | Marinated Tomato Relish | Micro Basil 34

OYSTERS ON THE HALF SHELL
Chef's Daily Selection | Champagne Mignonette*
32 Half Dz | 64 Full Dz

CAVIAR SERVICE
Keluga | China 125 - 1 oz | Traditional Accompaniments*

SHELLFISH PLATEAU
Chef's Daily Selection*
Half Plateau (2-4 ppl) 175 | Full Plateau (6-8 ppl) 315

HAWAIIAN BIG EYE TUNA SASHIMI
Chili Ponzu I Crispy Shallots I Sesame Seeds* 42

MAINE LOBSTER & GULF SHRIMP "LOUIS COCKTAIL"
Horseradish Panna Cotta | Herb Remoulade* 45

KONA KANPACHI CEVICHE TOSTADA
Corn Tortilla | Avocado | Fresno Chilies | Micro Cilantro* 38

BLUE CRAB HAND ROLL
Korean Chili Aioli | Cucumber | Scallion 42

KING SALMON CRUDO
Sicilian Capers | Red Onion | Meyer Lemon* 32

SAUTEED BLACK PEPPER PRAWNS
Pineapple Chili Relish | Coconut Chutney | Cilantro 34

GRILLED CALAMARI SKEWER
Spanish Chorizo | Parsley Salad | Spicy Chimichurri 21

THE LAND

AMERICAN WAGYU BEEF SASHIMI
Tosa Vinaigrette | Shaved Cucumber | Spicy Radish* 38

HAND CUT PRIME STEAK TARTARE
Herb Aioli | Egg Yolk Jam | Toasted Baguette* 31

AMERICAN WAGYU BEEF SLIDERS
Caramelized Onions | Swiss Cheese | Truffle Aioli* 24

MAPLE BOURBON GLAZED PORK BELLY
Huckleberry Compote | Pork Jus | Five Spice
Micro Cilantro 34

PROSCIUTTO & BURRATA
Black Mission Figs | Crisp Prosciutto | Rocket Arugula
Fig Orange Blossom Jam 31

THE GARDEN

CUT CLASSIC BUTTER LETTUCE
Point Reyes Blue Cheese | Avocado | Cherry Tomatoes
Champagne Herb Dressing 24

ICEBERG LETTUCE WEDGE
Buttermilk Blue Cheese Dressing | Smoked Bacon
Brioche Croutons | Hard Boiled Egg | Tomatoes | Chives* 29

WEISER FARMS ROASTED BABY BEETS
Mt. Tam Cheese | Candied Walnuts | Fuyu Persimmons
Petite Watercress 29

HEIRLOOM APPLE SALAD
Pink Lady & Fuji Apples | Medjool Dates | Red Endive
Frisee | Shropshire Blue Cheese | Aged Balsamic 29

THE CUTS

A TASTING OF NEW YORK SIRLOIN

175
INCLUDES:

Japanese Wagyu
Miyazaki Prefecture 2oz*

American Wagyu
Snake River Farms 4oz*

U.S.D.A. PRIME Dry Age
Nebraska 4oz*

PRIME BEEF

Filet Mignon
8oz 85
Washington*

Dry Aged New York
14oz 98
Nebraska*

Bone In New York
20oz 105
Illinois*

Bone In Rib Chop
20oz 105
Illinois*

Porterhouse
32oz 225
Illinois*

AMERICAN WAGYU

Eye of Rib Eye
9oz 105 35 each addtl 2oz
Snake River Farms, Idaho*

Filet Mignon
6oz 115 35 each addtl 2oz
Snake River Farms, Idaho*

New York
8oz 110 35 each addtl 2oz
Snake River Farms, Idaho*

Zabuton Steak
8oz 64
Snake River Farms, Idaho*

JAPANESE WAGYU

Rib Eye
6oz 375
125 each addtl 2oz
100% Full Tajima Bloodline
True Kobe Beef
Hyogo Prefecture, Japan*

New York
6oz 150
50 each addtl 2oz
Miyazaki Prefecture, Japan*

AUSTRALIAN WAGYU

Rib Eye
12oz 125
35 each addtl 2oz
Stone Axe, Australia*

ADD TO THE CUTS
Point Reyes Blue Cheese 9 | Fried Organic Egg* 11
Caramelized Onions 11 | Wild Field Mushrooms 14
Roasted Bone Marrow 19

SAUCES 6
Armagnac Peppercorn | Bearnaise* | Spicy Red Chimichurri
Argentinean Chimichurri | Horseradish Cream
Red Wine Bordelaise | Housemade Steak

BEYOND THE CUTS

WHOLE ROASTED MAINE LOBSTER
Black Truffle Emulsion 155

SAUTEED EUROPEAN DOVER SOLE
Brown Butter | Lemon | Parsley | Meuniere Sauce 105

STEAMED MEDITERRANEAN LOUP DE MER
Lime Coconut Broth | Cilantro Salad | Chili Oil 55

ROASTED HALF JIDORI CHICKEN
Oregon Chanterelle Mushrooms | Thyme Natural Jus 49

SPANISH IBERICO PORK SECRETO
Caramelized Fennel | Asian Pear | Endive | Pork Jus* 68

DOUBLE CUT AUSTRALIAN LAMB CHOPS
Cucumber Tzatziki | Sumac | Zaatar | Mint* 84

RED WINE BRAISED WAGYU SHORT RIB
Carrot Puree | Market Carrots | Cilantro Blossoms 75

HOUSE ROLLED STROZZAPRETI PASTA
Wagyu Beef Bolognese | Parmigiano Reggiano 54

MARKET SIDES

Yukon Gold Potato Puree | French Butter | Parsley 15

Hand Cut French Fries | Parsley | Old Bay Aioli* 15

Classic Creamed Spinach | Fried Organic Egg* 18

Broccolini | Garlic | Sunflower Seed Salsa Macha 22

Tempura Onion Rings | Saffron-Smoked Paprika Aioli* 19

Brussels Sprout | Yuzu Shallots | Miso Sesame Aioli* 22

Buttered Jumbo Green Asparagus | Hollandaise Sauce* 28

Cavatappi Pasta "Mac & Cheese" | Hook's Cheddar 23

Kung Pao Cauliflower | Chilies | Scallions | Peanuts 24

Wild Field Mushrooms | Shishito Peppers | Mirin 25

Japanese Matsutake Mushrooms | Yuzu | Mitsuba 28

EXECUTIVE CHEF, MATTHEW HURLEY

GENERAL MANAGER, REBECCA HUFF

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