

Appetizers

- PULL APART BRIOCHE15

sourdough butter, pecorino, rosemary, orange blossom honey
- ARANCINI WAGYU*24

creamy risotto, scallion aioli, red wine confiture, thinly sliced wagyu
- 40 LOVE HOUSE SALAD16

mixed lettuces, cucumber, cured sun gold tomato, pecorino, red wine vinaigrette
- CHOPPED KALE SALAD18

basil vinaigrette, corn, red onion, cherry heirloom tomato, roasted pepitas, cucumber, avocado, grana padano

- PRIME BEEF TARTARE*25

wagyu fat-toasted brioche, uni dressing, basil-truffle aioli
- GRILLED CAESAR18

baby gems, romaine, buttermilk-allium dressing, smoked garlic breadcrumbs, poppy seeds, parmesan
- SMOTHERED WEDGE17

house dill-ranch, iceberg lettuce, pickled shallots, cured cherry sun gold tomatoes, gorgonzola, crispy bacon, chives
- CAVIAR*MP

ROYAL OSETRA | SIBERIAN OSETRA

warm blinis, crème fraîche, shallots, chives, chopped egg

Snacks

- TETE DE MOINE DOUGHNUT18

prosciutto, pickled black walnut jam, truffle honey
- CAVIAR WAFFLE*26

crispy potato, crème fraîche semifreddo, gribiche
- BURRATA19

macerated peaches, parmesan, basil oil, crumble, castelvetrano olive, elderflower syrup, toast points
- CARAMELIZED MEATBALLS19

tender wagyu meatballs, parmesan espuma, NY style vodka sauce

Entrees

- CHILEAN SEA BASS*62

potato wrapped, beurre blanc
- MAINE DIVER SCALLOPS*48

potato gnocchi, sunchoke puree, lobster butter, cured cherry tomato, arugula-pecan pesto
- BELL AND EVAN'S ROASTED CHICKEN36

nduja stuffed morels, grilled asparagus, sauce vin jaune
- IBERICO BONE-IN PORK CHOP*45

confit fingerlings, fine herb veloute, sweet & sour glazed brussel sprouts
- MUSHROOM RAGOUT30

braised mushrooms, pappardelle pasta, basil, parmigiano reggiano, balsamic reduction
- GARGANELLI PASTA26

hand rolled pasta, speck, truffle butter, lemon
- LOBSTER PASTA*

WHOLE LOBSTER130 | HALF LOBSTER65

spiced rossa sauce, spaghettone, parmigiano reggiano, micro basil, crispy garlic, shaved black truffles
- DOVER SOLE A LA “MEUNIÈRE”*limited availability120

beurre noisette, capers, lemon, basil oil, eggplant ratatouille

- Raw Bar

STUFFED JUMBO SHRIMPMP

garlic oil, nduja, wasabi cocktail sauce

JUMBO SHRIMPMP

wasabi cocktail sauce, lemon

SEASONAL CRUDO*26

hamachi, watermelon & passion fruit, avocado, lemon balsamic, shiso salt, pink peppercorn oil

CHILLED OYSTERS*MP

east coast or west coast, scotch-ginger mignonette, finger lime, wasabi cocktail sauce, lemongrass granita

KING CRABMP

yuzu-chili butter, chives

Sides

- BROWN BUTTER POMMES PUREE13

roasted garlic, fine herbs
- SAUTÉED BROCCOLINI14

romesco sauce, pecorino
- PRESERVED WILD MUSHROOMS14

mushroom demi, chives
- CRISPY BRUSSEL SPROUTS14

calabrian vinaigrette, red quinoa, slivered almonds, pecorino
- GRILLED ASPARAGUS14

calabrian chili-garlic butter
- RED BLISS POTATO MASH13

crispy bacon, sour cream, whole grain mustard, chives
- CHEF’S CORN BREAD13

cast iron, honey butter, extra honey

Signature Cuts

- USDA PRIME FILET MIGNON*8 oz

59

SNAKE RIVER FARMS AMERICAN

WAGYU FILET MIGNON*8 oz

75

sauce enhancements: sauce foie-poivre 5, truffle bordelaise 5, chimichurri 4
- SNAKE RIVER FARMS AMERICAN

WAGYU NEW YORK STRIP*12 oz

85

SNAKE RIVER AMERICAN

WAGYU FARMS RIBEYE*14 oz

95

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness
There Is Risk Associated With Consuming Raw Oysters. If Unsure of Your Risk, Consult a Physician.