

# Appetizers

Steak Tartare* Capers, Cornichon, Egg Yolk & Waffle Chips	24
Shrimp Remoulade Fried Zucchini	22
Barbequed Duroc Pork Ribs Sesame BBQ Glaze	19
Chicken Wings BBQ Sauce & Blue Cheese	20
Steamed Clams Shallots, Black Pepper & White Wine Butter	22
Hummus Smoked Paprika, Tomato, Pita & Cucumber	16
Escargot Garlic Herb Butter & Breadcrumbs	22
Shishito Peppers Lemon Soy	12
Fried Oysters Creole Spinach & Daikon	24
Beef Marrow & Oxtail Marmalade Parsley Salt & Challah	24
Sauteed Baby Squid Garlic, Butter & Parsley	18
Baked Oysters Spinach & Garlic Parmesan Mayo	26
Salt and Pepper Shrimp Spicy Iceberg Lettuce & Ponzu	22
"Bucket" of Wings Fried Chicken Wings & Wasabi Honey	21
Foie Gras Chilled, Candied Apple & Pecans	26
Country Pate Cornichons, Dijon & Pickled Vegetables	17

# Meat + Cheese

Classic Cheese Fondue 28		
<i>Breadsticks, Potato Skin, Bacon Bits, Apple &amp; Bread</i>		
Butcher's Board 48		
<i>Assortment of Cheeses, Meats &amp; House Made Pate</i>		
Butcher's Royale 88		
<i>Assortment of Cheeses, Meats, House Made Pate &amp; Foie Gras</i>		
Cheese Platter 18		
Charcuterie		
<i>11 each or choose three for 28</i>		
Smoked Prosciutto	Mortadella	Fennel Salami
Wagyu Bresaola	Coppa Picante	Saucisson Sec

# Soups + Salads

Matzoh Ball Carrots & Dill	14
Onion Gruyere, Raclette & Mozzarella Toast	16
Clam Stew (2 or more) Celery, Corn, Potato, Cream & Garlic Bread	38
Cream of Tomato Chives	11
Watercress & Endive Blue Cheese & House Vinaigrette	17
The Wedge Smoked Bacon, Tomato, Chives & Blue Cheese Dressing	18
Iceberg Tomato, Red Onion, Cucumber, Feta & Olives	15

Dinner  
Cocktails  
Wines



Steaks  
Chops  
Seafood

# PRIME STEAKS\*

16 oz. Split Bone Rib Eye Blue Cheese Butter	64
8 oz. Wagyu Hanger Steak Peppercorn Sauce	40
16 oz. New York Strip Steak Red Wine Sauce	62
8 oz. Filet of Beef Truffle Butter	56
32 oz. Frenched Rib Chop for 2	142
6 oz. A5 Wagyu Shiitake Chips & Hawaiian Sea Salt	148
Surf & Turf Option: King Crab Leg or Whole Lobster	48 ea.

Peppercorn Sauce	3 ea.	Truffle Butter
Red Wine Sauce		Blue Cheese Butter

# Sides

Truffle Mashed Potatoes	14 ea.	Parmesan Truffle Fries
Loaded Baked Potato		Grilled Asparagus
French Fries	11 ea.	Fried Zucchini Sticks
Mashed Potatoes		Roasted Mushroom
Garlic Bread		Cheesy Spätzle
Sauteed Spinach		Corn on the Cob
Sweet Potato Mash		Green Salad
Collard Greens		

# Caviar\*

Imperial Kaluga 30g	146
Imperial Ossetra 30g	188
Imperial Russian "000" 30g	255
Pink Trout Roe 56g	54

Served with Traditional Garnish

# Pu Pu Platter 21 per person

BBQ Chicken Wing, Pork Spare Rib, Sesame Shrimps,  
Fried Oyster, Chicken Skewer, Duck Egg Roll

~ Prices Subject to Change ~

\* Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

# Chilled Seafood\*

½ dz. Raw Clams	18
½ dz. Raw Oysters	24
<i>East or West Coast</i>	
½ Maine Lobster	29
King Crab Leg	58
Wild Giant Tiger Prawn	22
Shrimp Cocktail	21

# Sashimi Plate 28

Tuna, Salmon & Yellowtail

# Poke 22

Tuna, Salmon & Yellowtail

# Yellowtail Jalapeno Sashimi 24

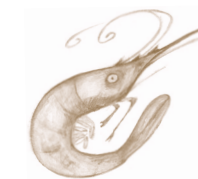
Lemon Soy

# The Platter 120

Oysters, Clams, 1/2 Lobster, Poke,  
Wild Giant Tiger Prawn & Shrimp Cocktail

# The Royal 350

Feeds 2 to 6  
Chef Choice Seafood Tower



# Main Courses

Shrimp Provencal Tagliatelle & Spinach	36
Fried Chicken Mashed Potatoes, Gravy & Collard Greens	34
Branzino* Farro, Arugula Salad, Almond & Shallot Vinaigrette	38
1½ lbs. Steamed Lobster Corn on the Cob & Baked Potato	58
Pigeon* Toasted Barley, Sweet Potato & Calvados	39
Sweet & Spicy Catfish Mashed Potatoes & Collard Greens	29
Duck Breast* Grilled Endive, Cauliflower Puree & Orange Sauce	38
Red Trout Spätzle, Mushroom, Sage & Almond Brown Butter	36
Paella Basquez Saffron Rice, Seafood & Chicken	48
Paella Royale Over the Top for 4 or More	145
½ Roast Chicken Sweet Potato, Spinach & Sherry	34
Skate Potatoes, Bacon, Shrimp & Mustard Brown Butter	36
Rack of Lamb* Spinach, Mashed Potatoes & Thyme	58
Fried Catfish Sandwich Tartar Sauce & French Fries	23
Salmon* Mashed Potatoes, Asparagus & Mustard Sauce	38
Pork Chop* Mashed Potatoes, Minted Peas & Bourbon Glaze	45
Hamburger or Chickenburger Deluxe*	22

Add Ons: Cheese, Mushrooms, Grilled Onions, Bacon 2 ea.  
Truffle Butter, Blue Cheese Butter 3 ea.