

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	23
Hummus Smoked Paprika, Tomato, Pita & Cucumber	16
Escargot Garlic Herb Butter & Breadcrumb	23
Shishito Peppers Lemon Soy	12
Fried Oysters Creole Spinach & Daikon	26
Beef Marrow & Oxtail Marmalade Parsley Salt & Challah	24
Sauteed Baby Squid Garlic, Butter & Parsley	19
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 29
Breadsticks, Potato Skin, Bacon Bits, Apple & Bread

Butcher's Board 48
Assortment of Cheeses, Meats & House Made Pate

Cheese Platter 18

Charcuterie 28
choose three

Smoked Prosciutto	Mortadella	Fennel Salami
Wagyu Bresaola	Coppa Picante	Saucisson Sec

Seeps + 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

STEAKS *

16 oz. Split Bone Rib Eye	67
8 oz. Wagyu Hanger Steak	46
16 oz. Bone-In New York Strip Steak	64
8 oz. Filet of Beef	58
32 oz. Frenched Tomahawk Steak	128
6 oz. A5 Wagyu Shiitake Chips & Hawaiian Sea Salt	160
Surf & Turf Option: King Crab Leg or Whole Lobster	50 ea.

Add Ons:

Housemade Steak Sauce 4	Foie Gras Butter 8
Chimichurri Sauce 4	Truffle Butter 8
Creamy Horseradish 4	Thick Cut Smoked Bacon 3
Blue Cheese Butter 4	Grilled Onions 3
	Roasted Mushroom 3

Sides

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

Caviar *

Imperial Kaluga 30g	148
Imperial Ossetra 30g	188
Imperial Russian "000" 30g	255
Pink Trout Roe 56g	54

Served with Traditional Garnish

Pu Pu Platter 22 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

East or West Coast

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

Ocean Trout* Spätzle, Mushroom, Sage & Almond Brown Butter	40
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
Paella Basquez Saffron Rice, Seafood & Chicken	48
Petite Royale Paella Basquez with Maine Lobster & King Crab Leg	98
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*	23

Add Ons: Cheese, Mushrooms, Grilled Onions, Bacon 2ea.
Truffle Butter 6 Blue Cheese Butter 3

COCKTAILS

LOW PROOF

Hummingbird	15
Prosecco, St. Germain & Soda	
Soho Spritz	15
Aperol, Vodka, St. Germain, Fresh Lemon & Soda	
John Daly	15
Housemade Tea Vodka & Lemonade	

FULL PROOF

Mai-Tai	16
House Rum Blend, Triple Sec, Orgeat & Fresh Lime	
Casa Paloma	16
Casamigos Blanco Tequila, Grapefruit Juice, Raspberry & Fresh Lime	
Ginza	16
Tequila & Gin, Cucumber, Fresh Lime & Honey	
Snake Eye Sangria	16
Red Wine, Ruby Port, Sherry, Brandy & Fresh Juice	

OVER PROOF

Old Fashioned Beginner’s Luck	17
Rye Whiskey, Cherry Cordial & Bitters	
Straight Up Brooklyn	17
Rye Whiskey, Maraschino Liqueur & Sweet Vermouth	
Black Flag	17
Cognac, Spiced Rum, Benedictine & Vermouth	
“GGG”	17
Gin, Ginger Liqueur, Bitter Root & Fresh Lime	

BARREL AGED

Country Lawyer	17
Knob Creek, Benedictine & Rhubarb Amaro	

COCKTAILS OF THE MONTH

Happy Ending	16
Stoli Blueberi, Yellow Chartreuse, St. Germaine, Honey, Lime Juice & Fresh Mint	
Let Me Clarify	16
Clarified Milk Punch, Rum, Fresh Fruits & Spices	
Freshly Picked	16
Tequila, Cointreau, Honey, Lemon Juice, Egg White & Strawberries	
Southern Gentleman	16
Bourbon, Benedictine, Yellow Chartreuse, Banane De Bresil, Lemon Juice, Angostura Bitter & Tonic	
Who Sto”li” My Mule	16
Stoli Cucumber Vodka, Ginger Beer, Honey, Lime Juice & Fresh Mint	

~ *We Do Not Use Plastic Straws* ~
Paper Straws Are Available Upon Request

DRAFT BEER

PILSNER - Stella Artois	9
Belgium	
LAGER - Brooklyn Brewery	9
Williamsburg, NY	
IPA - Founders, All Day IPA	9
Grand Rapid, MI	
WHITE ALE- Avery Brewery, White Rascal	9
Boulder, CO	
PALE ALE - Sierra Nevada Brewing Co.	9
California	

BOTTLES & CANS

LIGHT BEER	8
Bud Light	
PILSNER	8
Corona	
PILSNER	8
Pabst Blue Ribbon	
BLONDE ALE	9
Firestone Walker, “805”	
Stout	9
Guinness Draught	

SAKE

	Btl	Gls
Blue Ribbon Daiginjo	500ml 88	21
Daiginjo Maho	720ml 350	
Daiginjo Flying Pegasus	720ml 600	
Daiginjo Maboroshi	720ml 888	

WINE BY THE GLASS

SPARKLING

PROSECCO Montelvini	14
CHAMPAGNE Veuve Clicquot, Brut NV	28

WHITE

RIESLING Selbach, Mosel, 2016	13
PINOT GRIGIO Valdinevola, Vento	13
WHITE BORDEAUX	
Baron Philippe de Rothschild, Mouton Cadet Reserve, Graves, 2017	18
CHARDONNAY JM Brocard, “Saint Claire - Old Vines,” Chablis, 2016	18
CHARDONNAY ZD Winery, California, 2017	19

ROSE

HONDARRABI ZURI	
Ameztoi, “Rubentis,” Getariako Txakolina, 2017	15

RED

PINOT NOIR Patricia Green, “Reserve,” Willamette Valley, 2018	17
BORDEAUX BLEND Chateau du Glana, Saint-Julien, 2012	22
CABERNET SAUVIGNON Pied A Terre, Sonoma, 2015	21
MALBEC Finca Decero, “Remolinos Vineyard,” Mendoza, 2017	16

CELLAR PICKS

SPARKLING

CHAMPAGNE Veuve Clicquot, Brut NV	150
CHAMPAGNE Moet & Chandon, Imperial Rose NV	160

WHITE

RIESLING J.J. Prum, “Wehlener Sonnenuhr,” Spatlese, Mosel, 2014	122
CHARDONNAY Sandhi, “Sanford & Benedict,” Santa Barbara 2012	157

RED

PINOT NOIR Williams Selyem, Russian River Valley, 2014	300
RIOJA R. Lopez de Heredia, Vina Tondonia Reserva, 2006	136
CAB. SAUVIGNON Margaux de Chateau Margaux, Margaux, 2011	175
NERELLO MASCALESE Passopisciaro, “Contrada G”, Sicily, 2013	274

NON-ALCOHOLIC BEVERAGES

TEA

Sencha	5
Earl Grey	5
English Breakfast	5
Peppermint	5
Chamomile	5

COFFEE

Coffee	5
Espresso	5
Cappuccino	6
Latte	6

SOFT DRINKS

Mexican Pepsi-Cola	6
Pepsi/Diet Pepsi	4
Ginger Ale	4
Mist	4
Fever-Tree Ginger Beer	5

BOTTLED WATER

SPARKLING, S. Pelligrino	9
STILL, Fiji	9
Fever-Tree Club Soda	5
Fever-Tree Indian Tonic Water	5