

# Appetizers

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

# Soups + Salads

Matzoh Ball <i>Carrots &amp; Dill</i>	14
Onion <i>Gruyere, Raclette &amp; Mozzarella Toast</i>	16
Clam Stew (2 or more) <i>Celery, Corn, Potato, Cream &amp; Garlic Bread</i>	38
Cream of Tomato <i>Chives</i>	11
Watercress & Endive <i>Blue Cheese &amp; House Vinaigrette</i>	17
Leek Vinaigrette <i>Red Pepper, Tomato, Chives &amp; Mustard Vinaigrette</i>	14
Iceberg <i>Tomato, Red Onion, Cucumber, Feta &amp; Olives</i>	15

# Meat + Cheese

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

Dinner  
Cocktails  
Wines



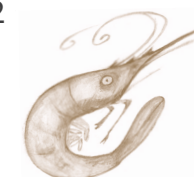
Steaks  
Chops  
Seafood

# Main Courses

Shrimp Provencal <i>Tagliatelle &amp; Spinach</i>	36
Fried Chicken <i>Mashed Potatoes, Gravy &amp; Collard Greens</i>	34
Branzino* <i>Farro, Arugula Salad, Almond &amp; Shallot Vinaigrette</i>	38
1½ lbs. Steamed Lobster <i>Corn on the Cob &amp; Baked Potato</i>	58
Pigeon* <i>Toasted Barley, Sweet Potato &amp; Calvados</i>	39
Sweet & Spicy Catfish <i>Mashed Potatoes &amp; Collard Greens</i>	29
Duck Breast* <i>Grilled Endive, Cauliflower Puree &amp; Orange Sauce</i>	38
Red Trout <i>Spätzle, Mushroom, Sage &amp; Almond Brown Butter</i>	36
Paella Basquez <i>Saffron Rice, Seafood &amp; Chicken</i>	48
Paella Royale <i>Over the Top for 4 or More</i>	145
½ Roast Chicken <i>Sweet Potato, Spinach &amp; Sherry</i>	33
Skate <i>Potatoes, Bacon, Shrimp &amp; Mustard Brown Butter</i>	36
Rack of Lamb* <i>Spinach, Mashed Potatoes &amp; Thyme</i>	58
Fried Catfish Sandwich <i>Tartar Sauce &amp; French Fries</i>	23
Salmon* <i>Mashed Potatoes, Asparagus &amp; Mustard Sauce</i>	38
Pork Chop* <i>Mashed Potatoes, Minted Peas &amp; Bourbon Glaze</i>	45
Hamburger or Chickenburger Deluxe*	22
Add Ons: Cheese, Mushrooms, Grilled Onions, Bacon	2 ea.
Truffle Butter, Blue Cheese Butter	3 ea.

# Chilled Seafood\*

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



Sashimi Plate 28
<i>Tuna, Salmon &amp; Yellowtail</i>
Poke 22
<i>Tuna, Salmon &amp; Yellowtail</i>
Yellowtail Jalapeno Sashimi 24
<i>Lemon Soy</i>

# Caviar

Imperial Kaluga 30g	145
Imperial Ossetra 30g	185
Imperial Russian "000" 30g	255
Pink Trout Roe 56g	54
<i>Served with Traditional Garnish</i>	

The Platter 120
<i>Oysters, Clams, 1/2 Lobster, Poke, Wild Giant Tiger Prawn &amp; Shrimp Cocktail</i>
The Royal 350
<i>Feeds 2 to 6 Chef Choice Seafood Tower</i>

Pu Pu Platter 21 per person
<i>BBQ Chicken Wing, Pork Spare Rib, Sesame Shrimps, Fried Oyster, Chicken Skewer, Duck Egg Roll</i>

# PRIME STEAKS\*

16 oz. Split Bone Rib Eye <i>Blue Cheese Butter</i>	64
8 oz. Wagyu Hanger Steak <i>Peppercorn Sauce</i>	40
16 oz. New York Strip Steak <i>Red Wine Sauce</i>	62
8 oz. Filet of Beef <i>Truffle Butter</i>	56
32 oz. Frenched Rib Chop <i>for 2</i>	142
4 oz. A5 Wagyu Shiitake Chips & Hawaiian Sea Salt	148
Surf & Turf Option: King Crab Leg or Whole Lobster	45 ea.

# Sides 9 ea.

French Fries	Sauteed Spinach	Wild Mushrooms
Mashed Potatoes	Sweet Potato Mash	Cheesy Spätzle
Grilled Asparagus	Collard Greens	Corn on the Cob
Cheesy Potato Skins	Garlic Bread	Green Salad
12 ea.		
Truffle Mashed Potatoes	Parmesan Truffle Fries	
Fried Zucchini Sticks		

~ Prices Subject to Change ~

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