

Appetizers

Pu Pu Platter 22 per person
BBQ Duroc Pork Spare Ribs, Sesame Shrimps,
Salmon Skewer, Chicken Skewer, Duck Egg Roll

Steak Tartare* Capers, Cornichon, Egg Yolk & Waffle Chips	24
Shrimp Remoulade Fried Zucchini	22
Barbequed Duroc Pork Ribs Sesame BBQ Glaze	19
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
Beef Marrow & Oxtail Marmalade Parsley Salt & Challah	24
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

Meat + Cheese

Classic Cheese Fondue 29
Breadsticks, Potato Skin, Bacon Bits, Apple & Bread

Butcher's Board 48
Assortment of Cheeses & Meats

Cheese Platter 18

Charcuterie 28
choose three

Smoked Prosciutto	Mortadella	Fennel Salami
Wagyu Bresaola	Coppa Picante	Saucisson Sec

Soups + Salads

Onion Gruyere, Raclette & Mozzarella Toast	16
Clam Stew (2 or more) Celery, Corn, Potato, Cream & Garlic Bread	38
Cream of Tomato Chives	11
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: Crab Leg or Whole Lobster	50

Add Ons:

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

Sides

14 ea.

Truffle Mashed Potatoes	Loaded Baked Potato
Parmesan Truffle Fries	Grilled Asparagus

11 ea.

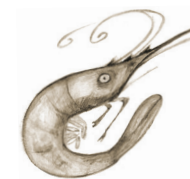
French Fries	Mashed Potatoes
Garlic Bread	Sauteed Spinach
Sweet Potato Mash	Sauteed Collard Greens
Fried Zucchini Sticks	Roasted Mushroom

Caviar*

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

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

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
Crispy Mississippi 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
Rack of Lamb* Spinach, Mashed Potatoes & Thyme	58
Fried Catfish Sandwich Tartar Sauce & French Fries	24
Salmon* Mashed Potatoes, Asparagus & Mustard Sauce	38
Pork Chop* Mashed Potatoes, Minted Peas & Bourbon Glaze	45
Hamburger Deluxe*	26
Chickenburger Deluxe	25
Add Ons:	
Cheese, Mushrooms 2	Grilled Onions, Bacon 2
Truffle Butter 6	Blue Cheese Butter 3

~ Prices Subject to Change ~

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

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 Justin Vinyard, Paso Robles, 2016	20
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