

# Appetizers

- Steak Tartare\* *Capers, Cornichon, Egg Yolk & Waffle Chips* 24
- Shrimp Remoulade *Fried Zucchini* 23
- Steamed Clams *Shallots, Black Pepper & White Wine Butter* 26
- Hummus *Smoked Paprika, Tomato, Pita & Cucumber* 17
- Escargot *Garlic Herb Butter & Breadcrumbs* 25
- Shishito Peppers *Lemon Soy* 13
- "Bucket" of Wings *Fried Chicken Wings & Wasabi Honey* 23

# Meat + Cheese

Classic Cheese Fondue 32  
*Breadsticks, Potato Skin, Bacon Bits, Apple & Bread*

Butcher's Board 48  
*Assortment of Cheeses & Meats*

Cheese Platter 21

Charcuterie 28  
*choose three*

Smoked Prosciutto	Mortadella	Fennel Salami
Wagyu Bresaola	Coppa Picante	Sausisson Sec

# Soups + Salads

- Cream of Tomato *Chives* 13
- The Wedge *Smoked Bacon, Tomato, Chives & Blue Cheese Dressing* 18
- Iceberg *Tomato, Red Onion, Cucumber, Feta & Olives* 16

# Sides

- |                        |        |                   |
|------------------------|--------|-------------------|
| Parmesan Truffle Fries | 14 ea. | Grilled Asparagus |
| French Fries           | 11 ea. | Roasted Mushroom  |
| Mashed Potatoes        |        | Corn on the Cob   |
| Sauteed Collard Greens |        | Green Salad       |
| Sauteed Spinach        |        |                   |

~ Prices Subject to Change ~

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



# Main Courses

- Shrimp Provencal *Tagliatelle & Spinach* 38
- Fried Chicken *Mashed Potatoes, Gravy & Collard Greens* 36
- Branzino\* *Farro Arugula Salad, Almond & Shallot Vinaigrette* 38
- 1½ lbs. Steamed Lobster *Corn on the Cob & Baked Potato* 68
- ½ Roast Chicken *Mashed Potatoes, Spinach & Sherry* 36
- Salmon\* *Mashed Potatoes, Asparagus & Mustard Sauce* 38
- Colorado Rack of Lamb\* *Spinach, Mashed Potatoes & Thyme* 58

# PRIME STEAKS \*

- 16 oz. Split Bone Rib Eye 76
- 16 oz. Bone-In New York Strip Steak 66
- 8 oz. Filet of Beef 58
- 32 oz. Frenched Tomahawk Steak 138
- 8 oz. Wagyu Hanger Steak 47

**Surf & Turf Option:**  
Add King Crab Leg or Whole Lobster 58 ea.

### Sauces:

- Creamy Horseradish 4
- Blue Cheese Butter 4
- Housemade Steak Sauce 4
- Truffle Butter 8

Hamburger Deluxe\* 28  
*Lettuce, Tomato, Red Onion & Fries*

Chickenburger Deluxe 26  
*Lettuce, Tomato, Red Onion & Fries*

### Add Ons:

- |                  |                      |
|------------------|----------------------|
| Cheese 2         | Mushrooms 2          |
| Grilled Onions 2 | Think-Cut Bacon 2    |
| Truffle Butter 6 | Blue Cheese Butter 3 |

# Chilled Seafood

- ½ dz. Raw Clams\* 18
- ½ dz. Raw Oysters\* 24  
*East or West Coast*

- Chilled ½ Maine Lobster 30
- King Crab Leg 68
- Wild Giant Tiger Prawn 22
- Shrimp Cocktail 21



The Platter\* 128

*6 Oyster, 3 Clams, 1/2 Maine Lobster, Hawaiian Poke, 1 Wild Giant Tiger Prawn & 6 pieces Shrimp Cocktail*

The Royal\* 375

*Feeds 2 to 6*

*30g Imperial Kaluga Caviar, 12 Oysters, 6 Clams, Whole Lobster Cocktail, Hawaiian Poke, Sashimi, 3 Wild Giant Tiger Prawns & 12 pieces Shrimp Cocktail*



Sashimi Plate\* 32  
*Tuna, Salmon & Yellowtail*

Hawaiian Poke\* 23

*Tuna, Salmon & Yellowtail, Red Onion, Sesame Oil & Aged Soy*

Spicy Tuna Crispy Rice\* 28

*Spicy Mayonnaise, Smelt Roe, Chives & Avocado*

Yellowtail Jalapeno Aguachile\* 26

*Red Onion, Cilantro, Crispy Garlic Chips, Thai Citrus Dressing*

# Caviar \*

*Served with Traditional Garnish of: Toast Points, Egg White, Yolk, Chive, Red Onion & Sour Cream*

Imperial Kaluga 30g 148

Imperial Ossetra 30g 188

Imperial Russian "000" 30g 255



## COCKTAILS

### LOW PROOF

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

### FULL PROOF

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

### OVER PROOF

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

### BARREL AGED

Country Lawyer Knob Creek, Benedictine & Rhubarb Amaro	17
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## COCKTAILS OF THE MONTH

Let Me Clarify Clarified Milk Punch, Rum, Fresh Fruits & Spices	16
Southern Gentleman Bourbon, Benedictine, Yellow Chartreuse, Banane De Bresil, Lemon Juice, Angostura Bitter & Tonic	16
Who Sto"li" My Mule Stoli Cucumber Vodka, Ginger Beer, Honey, Lime Juice & Fresh Mint	16

SCAN CODE FOR  
OUR WINE LIST



## DRAFT BEER

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

## BOTTLES & CANS

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

## SAKE

	Btl	Gls
Blue Ribbon Daiginjo	500ml	88 21

## WINE BY THE GLASS

### SPARKLING

PROSECCO Montelvini	14
CHAMPAGNE Veuve Clicquot, Brut NV	28

### WHITE

RIESLING Selbach, Mosel, 2017	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, 2018	18
CHARDONNAY ZD Winery, California, 2018	19

### ROSE

HONDARRABI ZURI Ameztoi, "Rubentis," Getariako Txakolina, 2019	15
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### RED

PINOT NOIR de Lancellotti, La Sorella, 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

## 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

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

### BOTTLED WATER

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

~ Straws Are Available Upon Request ~