

Appetizers

Pu Pu Platter 22 per person
BBQ Duroc Pork Spare Ribs, Sesame Shrimps,
Wagyu Meatball 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 & Parmesean 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

~ Prices Subject to Change ~

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

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
Add On Surf 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

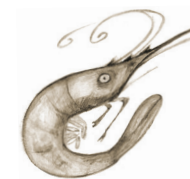
14 ea.	
Truffle Mashed Potatoes	Loaded Baked Potato
Parmesan Truffle Fries	Grilled Asparagus
11 ea.	
French Fries	Mashed Potatoes
Garlic Bread	Sauteed Spinach
Sweet Potato Mash	Sauteed Collard Greens
Fried Zucchini Sticks	Roasted Mushroom

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	
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 2	Grilled Onions 2
Roasted Mushrooms 2	Thick Cut Smoked Bacon 2
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

Let Me Clarify	16
Rum & Brandy Spiced Clarified Milk Punch & Lime	
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	14
Montelvini	
CHAMPAGNE	28
Veuve Clicquot, Brut NV	

WHITE

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

ROSE

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

RED

PINOT NOIR	17
Patricia Green, “Reserve,” Willamette Valley, 2018	
BORDEAUX BLEND	22
Chateau du Glana, Saint-Julien, 2012	
CABERNET SAUVIGNON	20
Justin Vinyard, Paso Robles, 2016	
MALBEC	16
Finca Decero, “Remolinos Vineyard,” Mendoza, 2017	

NON-ALCOHOLIC BEVERAGES

TEA		COFFEE		SOFT DRINKS		BOTTLED WATER	
Sencha	5	Coffee	5	Mexican Pepsi-Cola	6	SPARKLING, S. Pellegrino	9
Earl Grey	5	Espresso	5	Pepsi/Diet Pepsi	4	STILL, Fiji	9
English Breakfast	5	Cappuccino	6	Ginger Ale	4	Fever-Tree Club Soda	5
Peppermint	5	Latte	6	Mist	4	Fever-Tree Indian Tonic Water	5
Chamomile	5			Fever-Tree Ginger Beer	5		