

# Appetizers

- Steak Tartare\* *Capers, Cornichon, Egg Yolk & Waffle Chips* 24
- Shrimp Remoulade *Fried Zucchini* 22
- Steamed Clams *Shallots, Black Pepper & White Wine Butter* 23
- Hummus *Smoked Paprika, Tomato, Pita & Cucumber* 16
- Escargot *Garlic Herb Butter & Breadcrumbs* 23
- Shishito Peppers *Lemon Soy* 12
- Salt & 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

- 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



BLUE RIBBON™

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
- Surf & Turf Option: Add King Crab Leg or Whole Lobster 50 ea.*

### Sauces:

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

### Sides

- 14 ea.      Grilled Asparagus
- Parmesan Truffle Fries
- 11 ea.      Roasted Mushroom
- French Fries
- Mashed Potatoes      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*

# 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\* *Arugula Salad, Almond & Shallot Vinaigrette* 38
- 1½ lbs. Steamed Lobster *Corn on the Cob & Baked Potato* 58
- ½ Roast Chicken *Mashed Potatoes, Spinach & Sherry* 34
- Salmon\* *Mashed Potatoes, Asparagus & Mustard Sauce* 38
- Colorado Rack of Lamb\* *Spinach, Mashed Potatoes & Thyme* 58

- Hamburger Deluxe\* 26
- Chickenburger Deluxe 25

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

SCAN CODE FOR  
OUR WINE LIST



~ Prices Subject to Change ~

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

## 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
Freshly Picked Tequila, Cointreau, Honey, Lemon Juice, Egg White & Strawberries	16
Southern Gentleman Bourbon, Benedictine, Yellow Chartreuse, Banane De Bresil, Lemon Juice, Angostura Bitter & Tonic	16
Who Sto"li" My Mule	16

~ **Straws Are Available Upon Request** ~

## 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, 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

### 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

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