

Appetizers

Steak Tartare* Capers, Cornichon, Egg Yolk & Waffle Chips	24
Shrimp Remoulade Fried Zucchini	22
Steamed Clams Shallots, Black Pepper & White Wine Butter	25
Hummus Smoked Paprika, Tomato, Pita & Cucumber	16
Escargot Garlic Herb Butter & Breadcrumbs	24
Shishito Peppers Lemon Soy	12
Salt & Pepper Shrimp Spicy Iceberg Lettuce & Ponzu	22
"Bucket" of Wings Fried Chicken Wings & Wasabi Honey	22

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

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		

SCAN CODE FOR
OUR WINE LIST



Main Courses

Shrimp Provencal Tagliatelle & Spinach	36
Fried Chicken Mashed Potatoes, Gravy & Collard Greens	35
Branzino* Farro 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

STEAKS *

16 oz. Split Bone Rib Eye	68
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

Hamburger Deluxe*	26
Chickenburger Deluxe	25

Add Ons:

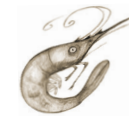
Cheese, Mushrooms	2	Grilled Onions, Bacon	2
Truffle Butter	6	Blue Cheese Butter	3

~ Prices Subject to Change ~

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

Chilled Seafood*

½ dz. Raw Clams	18
½ dz. Raw Oysters	24
<i>East or West Coast</i>	
½ Maine Lobster	29
King Crab Leg	58
Wild Giant Tiger Prawn	22
Shrimp Cocktail	21
The Platter	125
<i>Oysters, Clams, 1/2 Lobster, Poke, Wild Giant Tiger Prawn & Shrimp Cocktail</i>	
The Royal	350
<i>Feeds 2 to 6</i>	
<i>Chef Choice Seafood Tower</i>	



Sashimi Plate 28
Tuna, Salmon & Yellowtail

Poke 22
Tuna, Salmon & Yellowtail

Seared Cajun Albacore 16
Radish Citrus Soy, Crispy Onion

Octopus Crudo 14
Cilantro Chili Sauce, Smoked Guava Salt

Spicy Tuna Crispy Rice 28
Spicy Mayonnaise, Smelt Roe, Chives & Avocado

Shrimp Taco 14
Spicy Aioli, Chive, Avocado Cuacamole, Spicy Wonton Shell

King Crab Avocado Toast 24
Lemon Mustard Aioli, Arugula Cherry Tomato Salad, Citrus Vinaigrette

Yellowtail Jalapeno Aguachile 24
Red Onion, Cilantro, Teardrop Tomatoes, Crispy Garlic Chips, Thai Citrus Dressing



Caviar *

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

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

~ **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, 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 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