

Appetizers

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

Meat + Cheese

Classic Cheese Fondue 32 <i>Breadsticks, Potato Skin, Bacon Bits, Apple & Bread</i>		
Butcher’s Board 48 <i>Assortment of Cheeses & Meats</i>		
Cheese Platter 21		
Charcuterie 28 <i>choose three</i>		
Smoked Prosciutto	Mortadella	Fennel Salami
Wagyu Bresaola	Coppa Picante	Saucisson Sec

Soups + Salads

Cream of Tomato <i>Chives</i>	13
The Wedge <i>Smoked Bacon, Tomato, Chives & Blue Cheese Dressing</i>	18
Iceberg <i>Tomato, Red Onion, Cucumber, Feta & Olives</i>	16

Sides

14 ea.	
Parmesan Truffle Fries	Grilled Asparagus
11 ea.	
French Fries	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.



PRIME STEAKS*

16 oz. Split Bone Rib Eye	78
16 oz. Bone-In New York Strip Steak	70
8 oz. Filet of Beef	68
32 oz. Frenched Tomahawk Steak	148
8 oz. Wagyu Hanger Steak	49

Surf & Turf Option:
 Whole Lobster + 60
 King Crab Leg + 64

Sauces:	
Creamy Horseradish	4
Blue Cheese Butter	4
Housemade Steak Sauce	4
Truffle Butter	8

Main Courses

Shrimp Provencal <i>Tagliatelle & Spinach</i>	38
Fried Chicken <i>Mashed Potatoes, Gravy & Collard Greens</i>	36
Branzino* <i>Farro Arugula Salad, Almond & Shallot Vinaigrette</i>	38
1½ lbs. Steamed Lobster <i>Corn on the Cob & Baked Potato</i>	68
½ Roast Chicken <i>Mashed Potatoes, Spinach & Sherry</i>	36
Salmon* <i>Mashed Potatoes, Asparagus & Mustard Sauce</i>	38
Colorado Rack of Lamb* <i>Spinach, Mashed Potatoes & Thyme</i>	58
Hamburger Deluxe* <i>Lettuce, Tomato, Red Onion & Fries</i>	28
Chickenburger Deluxe <i>Lettuce, Tomato, Red Onion & Fries</i>	26
Add Ons to Burgers:	
Swiss, Cheddar, Gruyere or American Cheese	2
Roasted 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* <i>East or West Coast</i>	24
Chilled ½ Maine Lobster	30
King Crab Leg	72
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	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
Clarified Milk Punch, Rum, Fresh Fruits & Spices	
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	

SCAN CODE FOR
OUR WINE LIST



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

WINE BY THE GLASS

SPARKLING

PROSECCO	14
Montelvini	
CHAMPAGNE	28
Veuve Clicquot, Brut NV	

WHITE

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

ROSE

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

RED

PINOT NOIR	17
de Lancellotti, La Sorella, Willamette Valley	
BORDEAUX BLEND	22
Chateau du Glana, Saint-Julien	
CABERNET SAUVIGNON	20
Justin Vinyard, Paso Robles	
MALBEC	16
Finca Decero, “Remolinos Vineyard,” Mendoza	

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** ~