

Appetizers

Steak Tartare* <i>Capers, Cornichon, Egg Yolk & Waffle Chips</i>	26
Escargot <i>Garlic Herb Butter & Breadcrumb</i>	28
Shrimp Remoulade <i>Fried Zucchini</i>	25
Steamed Clams <i>Shallots, Black Pepper & White Wine Butter</i>	28
Bone Marrow & Oxtail Marmalade <i>Fried Parsley & Challah</i>	32
Baked Oysters* <i>Spinach & Garlic Parmesan Aioli</i>	30
BBQ Platter <i>Duroc Pork Ribs, Chicken Wings & Blue Cheese Dressing</i>	28
Hummus <i>Smoked Paprika, Tomato, Pita & Cucumber</i>	17
Shishito Peppers <i>Lemon Soy</i>	14
"Bucket" of Wings <i>Fried Chicken Wings & Wasabi Honey</i>	25

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 16
choose of

Smoked Prosciutto	Spicy Soppresata	Fennel Salami
Wagyu Bresaola		Mortadella

Soups + Salads

Cream of Tomato <i>Chives</i>	13
Clam Stew <i>Celery, Corn, Potato, Cream & Garlic Bread</i>	26
The Wedge <i>Smoked Bacon, Tomato, Chives & Blue Cheese Dressing</i>	18
Iceberg <i>Tomato, Red Onion, Cucumber, Feta & Olives</i>	17

Sides

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

~ Prices Subject to Change ~

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

DINNER COCKTAILS WINES

BLUE RIBBON™

STEAKS CHOPS SEAFOOD

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

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>	37
Branzino* <i>Farro Arugula Salad, Almond & Shallot Vinaigrette</i>	38
1½ lbs. Steamed Lobster <i>Corn on the Cob & Baked Potato</i>	68
Paella Basquez <i>Saffron Rice, Seafood, Chicken, Red Bell Pepper & Peas</i>	58
½ Roast Chicken <i>Mashed Potatoes, Spinach & Sherry</i>	37
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>	28
<i>Add Ons to Burgers:</i>	
Swiss, Cheddar, Gruyere or American Cheese	2
Roasted Mushrooms 2 Grilled Onions 2 Thick-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
Shrimp Cocktail	21



The Platter* 128
6 Oyster, 3 Clams, 1/2 Maine Lobster, Hawaiian Poke & 12 pieces Shrimp Cocktail

The Royal* 375
Feeds 2 to 6
30g Imperial Kaluga Caviar, 24 Oysters, 12 Clams, 3 Half Maine Lobster, Hawaiian Poke, Sashimi & 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, 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	16
Soho Spritz Aperol, Vodka, St. Germain, Fresh Lemon & Soda	16
John Daly Housemade Tea Vodka & Lemonade	16

FULL PROOF

Mai-Tai House Rum Blend, Triple Sec, Orgeat & Fresh Lime	17
Casa Paloma Casamigos Blanco Tequila, Grapefruit Juice, Raspberry & Fresh Lime	17
Ginza Tequila & Gin, Cucumber, Fresh Lime & Honey	17
Snake Eye Sangria Red Wine, Ruby Port, Sherry, Brandy & Fresh Juice	17

OVER PROOF

Old Fashioned Beginner's Luck Rye Whiskey, Cherry Cordial & Bitters	18
Straight Up Brooklyn Rye Whiskey, Maraschino Liqueur & Sweet Vermouth	18
Black Flag Cognac, Spiced Rum, Benedictine & Vermouth	18
"GGG" Gin, Ginger Liqueur, Bitter Root & Fresh Lime	18
Country Lawyer Bourbon, Cynar Amaro, Lillet Blanc & Chocolate Bitters	18

COCKTAILS OF THE MONTH

Let Me Clarify Clarified Milk Punch, Rum, Fresh Fruits & Spices	18
Southern Gentleman Bourbon, Benedictine, Yellow Chartreuse, Banane De Bresil, Lemon Juice, Angostura Bitter & Tonic	18
Who Sto"li" My Mule Stoli Vodka, Fresh Cucumber Juice, Ginger Beer, Lime Juice	17

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	9
PILSNER Corona	9
PILSNER Pabst Blue Ribbon	9
BLONDE ALE Firestone Walker, "805"	10
Stout Guinness Draught	10

SAKE

Blue Ribbon Nama Genshu Daiginjo	200ml	Btl	38
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WINE BY THE GLASS

SPARKLING

PROSECCO Montelvini	14
CHAMPAGNE Veuve Clicquot, Brut NV	28

WHITE

RIESLING Dr. Loosen "Dr. L", Mosel	13
PINOT GRIGIO Valdinevola, Vento	13
SAUVIGNON BLANC Cakebread Ceellars, Napa Valley	20
CHARDONNAY Patrick Piuze, "Terroir de Chablis", Chablis	20
CHARDONNAY ZD Winery, California	19

ROSE

Chateau d'Esclans "Whispering Angel", France	16
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RED

PINOT NOIR de Lancellotti, La Sorella, Willamette Valley	19
BORDEAUX BLEND Chateau Saint Julien, Bordeaux	18
CABERNET SAUVIGNON Justin Vinyard, Paso Robles	20
MALBEC Finca Decero, "Remolinos Vineyard," Mendoza	16

DESSERT

Chateau Gilette "Les Justices", Sauternes, France	22
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NON-ALCOHOLIC BEVERAGES

TEA

Sencha	6
Earl Grey	6
English Breakfast	6
Peppermint	6
Chamomile	6

COFFEE

Coffee	6
Espresso	5
Cappuccino	7
Latte	7

BOTTLED SODA

Pepsi	6
Mexican Pepsi	6
Diet Pepsi	6
Sierra Mist	6
Fever-Tree Ginger Beer	6

BOTTLED WATER

SPARKLING, Voss	11
STILL, Fiji	11
Fever-Tree Club Soda	6
Fever-Tree Indian Tonic Water	6