

# MARKET SALADS

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## HEARTS OF ROMAINE

classic caesar dressing - brioche croutons  
parmigiano-reggiano 19

## BURRATA & TOMATOES

heirloom tomatoes - basil pesto - aged balsamic 26

## BEET SALAD

arugula - pistachio pesto - goat cheese 19

## SPRING CHOPPED SALAD

spinach - spring vegetables - feta cheese  
white balsamic vinaigrette 19

## BLUE ICEBERG

nueske's smoked bacon - point Reyes blue cheese  
cherry tomatoes 21

## KALE SALAD

organic red quinoa - cranberries - apples 18

# STARTERS

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## HAWAIIAN BIGEYE TUNA TARTARE\*

hass avocado - soy honey emulsion - taro chips 26

## BEEF TARTARE\*

chopped tenderloin - capers - dijon mustard  
kimchi aioli - 6 minute egg 26

## ALL NATURAL BEEF CARPACCIO\*

basil noodles - pickled tomato - aged balsamic 26

## DIVER SCALLOP\*

carrot purée - pickled fennel - carrot chips  
blood orange vinaigrette 27

## LIL' BRGS\*

waygu beef - special sauce - sesame seed bun 25  
*add truffles mp / add foie gras 10*

## FOIE GRAS POP TART\*

grape preserves - vanilla icing 28

## ALASKAN KING CRAB SCAMPI

capers - garlic chili 24 *per guest*

## SHORT RIB RAVIOLI

walnut - mushroom - apple - truffle jus 28

## OYSTERS ROCKEFELLER\*

baked oysters - spinach - bacon 34

# RAW BAR

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## OYSTERS ON A HALF SHELL\*

mignonette - cocktail sauce - lemon  
*half dozen 24 / dozen 48*

## ALASKAN RED KING CRAB 38

CAVIAR\* *mp*

## SHRIMP COCKTAIL

cocktail sauce - lemon 24

## CEVICHE\*

leche de tigre - chili - plantain chips 29

## YELLOWTAIL CRUDO\*

spicy ponzu - fresno peppers - crispy garlic 20

# SHELLFISH PLATTERS\*

OYSTERS / SHRIMP / CEVICHE / ALASKAN RED KING CRAB / LOBSTER

cocktail sauce - mignonette - green goddess

*55 per person*

# STK

Our steak program is a one-of-a-kind, curated experience courtesy of the Linz Heritage Certified Black Angus Program. Each piece of USDA beef is primarily from farms in Iowa and Nebraska and carefully cared for from conception to plate. Linz Heritage Black Angus cattle are certified, allowing for consistency and the highest quality marbled beef.

## SMALL\*

FILET 6oz 49

WAGYU FLAT IRON STEAK 8oz 44

## MEDIUM\*

FILET 10oz 64

SIRLOIN 16oz 59

BONE-IN RIB STEAK 16oz 69

BONE-IN FILET 14oz 74

DRY-AGED DELMONICO 14oz 78

DRY-AGED BONE-IN STRIP 18oz 80

## LARGE\*

BONE-IN RIBEYE 34oz 100

DRY-AGED PORTERHOUSE 28oz 129

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KOBE SELECTION\* mp

## TOPPINGS

KING CRAB "OSCAR" 37

LOBSTER mp

SHRIMP 7 each

JALAPEÑO ONIONS 7

FOIE GRAS 25

TRUFFLE BUTTER 15

PEPPERCORN CRUSTED 8

## SAUCES 4 each

STK

STK BOLD

AU POIVRE

HORSERADISH

CHIMICHURRI

BLUE BUTTER

BÉARNAISE

RED WINE

# ENTRÉES

## JIDORI CHICKEN

saffron sunchoke purée - spring beans - gremolata 39

## COLORADO LAMB CHOPS\*

braised lamb crêpe - rosemary jus - frisée salad 62

## BRAISED SHORT RIB

truffle spring pea purée - pea shoots - pickled onion grain mustard jus 47

## ROASTED DOVER SOLE\*

brown butter - fingerling potatoes - baked lemon 68

## MARKET FISH\*

chef's selection of the day - seasonal preparation mp

## BIGEYE TUNA\*

wasabi aioli - eel glaze - bok choy 47

## BUTTER POACHED WHOLE MAINE LOBSTER

morels - asparagus - king crab croquettes mp

# SIDES

15 each

CREAMY YUKON POTATOES

PARMESAN TRUFFLE FRIES

HARICOT VERT

MAC & CHEESE

ASPARAGUS

BOK CHOY

TATER TOTS

MUSHROOM POT PIE

BROCCOLINI

CREAMED SPINACH

CREAMED CORN

JALAPEÑO CHEDDAR GRITS

SAUTÉED SPINACH

LOBSTER MAC & CHEESE 36

SHISHITO PEPPERS &

TEMPURA LOBSTER 28

**Executive Chef: Stephen Hopcraft**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.*