

Appetizers

Steak Tartare* Capers, Cornichon, Egg Yolk & Waffle Chips	24
Shrimp Remoulade Fried Zucchini	22
Barbequed Duroc Pork Ribs Sesame BBQ Glaze	19
Chicken Wings BBQ Sauce & Blue Cheese	20
Steamed Clams Shallots, Black Pepper & White Wine Butter	22
Hummus Smoked Paprika, Tomato, Pita & Cucumber	16
Escargot Garlic Herb Butter & Breadcrumbs	23
Shishito Peppers Lemon Soy	12
Fried Oysters Creole Spinach & Daikon	24
Beef Marrow & Oxtail Marmalade Parsley Salt & Challah	24
Sauteed Baby Squid Garlic, Butter & Parsley	18
Baked Oysters* Spinach & Garlic Parmesan Mayo	26
Salt and Pepper Shrimp Spicy Iceberg Lettuce & Ponzu	22
"Bucket" of Wings Fried Chicken Wings & Wasabi Honey	21
Foie Gras Chilled, Candied Apple & Pecans	26
Country Pate Cornichons, Dijon & Pickled Vegetables	17

Meat + Cheese

Classic Cheese Fondue 28 <i>Breadsticks, Potato Skin, Bacon Bits, Apple & Bread</i>		
Butcher's Board 48 <i>Assortment of Cheeses, Meats & House Made Pate</i>		
Cheese Platter 18		
Charcuterie <i>11 each or choose three for 28</i>		
Smoked Prosciutto	Mortadella	Fennel Salami
Wagyu Bresaola	Coppa Picante	Saucisson Sec

Soups + Salads

Matzoh Ball Carrots & Dill	14
Onion Gruyere, Raclette & Mozzarella Toast	16
Clam Stew (2 or more) Celery, Corn, Potato, Cream & Garlic Bread	38
Cream of Tomato Chives	11
Watercress & Endive Blue Cheese & House Vinaigrette	17
The Wedge Smoked Bacon, Tomato, Chives & Blue Cheese Dressing	18
Iceberg Tomato, Red Onion, Cucumber, Feta & Olives	15

Dinner
Cocktails
Wines



Steaks
Chops
Seafood

PRIME STEAKS*

16 oz. Split Bone Rib Eye	65
8 oz. Wagyu Hanger Steak	40
16 oz. New York Strip Steak	62
8 oz. Filet of Beef	56
32 oz. Frenched Rib Chop for 2	128
6 oz. A5 Wagyu Shiitake Chips & Hawaiian Sea Salt	160
Surf & Turf Option: King Crab Leg or Whole Lobster	50 ea.

Peppercorn Sauce	3 ea.	Foie Gras Butter
Red Wine Sauce		Creamy Horseradish
Chimichurri Sauce		Thick Cut Smoked Bacon
Truffle Butter		Grilled Onions
Blue Cheese Butter		Roasted Mushroom

Sides

Truffle Mashed Potatoes	14 ea.	Parmesan Truffle Fries
Loaded Baked Potato		Grilled Asparagus
French Fries	11 ea.	Fried Zucchini Sticks
Mashed Potatoes		Fried Onion Rings
Garlic Bread		Roasted Mushroom
Sauteed Spinach		Cheesy Spätzle
Sweet Potato Mash		Corn on the Cob
Sauteed Collard Greens		Green Salad

Caviar*

Imperial Kaluga 30g	146
Imperial Ossetra 30g	188
Imperial Russian "000" 30g	255
Pink Trout Roe 56g	54

Served with Traditional Garnish

Pu Pu Platter 22 per person

BBQ Chicken Wing, Pork Spare Rib, Sesame Shrimps,
Fried Oyster, Chicken Skewer, Duck Egg Roll

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

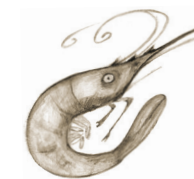
Poke 22
Tuna, Salmon & Yellowtail

Yellowtail Jalapeno Sashimi 24
Lemon Soy

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

Ocean Trout* Spätzle, Mushroom, Sage & Almond Brown Butter	40
Shrimp Provencal Tagliatelle & Spinach	36
Fried Chicken Mashed Potatoes, Gravy & Collard Greens	34
Branzino* Farro, Arugula Salad, Almond & Shallot Vinaigrette	38
1½ lbs. Steamed Lobster Corn on the Cob & Baked Potato	58
Pigeon* Toasted Barley, Sweet Potato & Calvados	39
Sweet & Spicy Catfish Mashed Potatoes & Collard Greens	29
Duck Breast* Grilled Endive, Cauliflower Puree & Orange Sauce	38
Paella Basquez Saffron Rice, Seafood & Chicken	48
Petite Royale Paella Basquez with Maine Lobster & King Crab Leg	98
½ Roast Chicken Sweet Potato, Spinach & Sherry	34
Skate Potatoes, Bacon, Shrimp & Mustard Brown Butter	36
Rack of Lamb* Spinach, Mashed Potatoes & Thyme	58
Fried Catfish Sandwich Tartar Sauce & French Fries	23
Salmon* Mashed Potatoes, Asparagus & Mustard Sauce	38
Pork Chop* Mashed Potatoes, Minted Peas & Bourbon Glaze	45
Hamburger or Chickenburger Deluxe*	23

Add Ons: Cheese, Mushrooms, Grilled Onions, Bacon 2 ea.
Truffle Butter, Blue Cheese Butter 3 ea.

~ 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

Happy Ending Stoli Blueberi, Yellow Chartreuse, St. Germaine, Honey, Lime Juice & Fresh Mint	16
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 Stoli Cucumber Vodka, Ginger Beer, Honey, Lime Juice & Fresh Mint	16

*~ We Do Not Use Plastic Straws ~
Paper 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
Daiginjo Maho	720ml 350	
Daiginjo Flying Pegasus	720ml 600	
Daiginjo Maboroshi	720ml 888	

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

ROSE

SYRAH Chateau de Campuget, Costieres de Nimes, 2017	13
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RED

PINOT NOIR The Four Graces, Willamette Valley, 2017	17
BORDEAUX BLEND Chateau du Glana, Saint-Julien, 2012	22
CABERNET SAUVIGNON Pied A Terre, Sonoma, 2015	21
MALBEC Finca Decero, "Remolinos Vineyard," Mendoza, 2017	16

CELLAR PICKS

SPARKLING

CHAMPAGNE Veuve Clicquot, Brut NV	150
CHAMPAGNE Moet & Chandon, Imperial Rose NV	160

WHITE

RIESLING J.J. Prum, "Wehlener Sonnenuhr," Spatlese, Mosel, 2014	122
CHARDONNAY Sandhi, "Sanford & Benedict," Santa Barbara 2012	157

RED

PINOT NOIR Williams Selyem, Russian River Valley, 2014	300
RIOJA R. Lopez de Heredia, Vina Tondonia Reserva, 2006	136
CAB. SAUVIGNON Margaux de Chateau Margaux, Margaux, 2011	175
NERELLO MASCALESE Passopisciaro, "Contrada G", Sicily, 2013	274

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