

# Appetizers

- Steak Tartare\* *Capers, Cornichon, Roasted Tomato Aioli & Waffle Chips* 36
- "Bucket" of Wings *Fried Chicken Wings & Wasabi Honey* 30
- Escargot *Garlic Herb Butter & Breadcrumbs* 34
- Hummus *Smoked Paprika, Tomato, Onion, Olives, Crudites & Pita* 18
- Shishito Peppers *Lemon Soy* 16
- Shrimp Remoulade *Fried Zucchini* 30
- Steamed Clams *Shallots, Black Pepper & White Wine Butter* 38
- Bone Marrow & Oxtail Marmalade *Fried Parsley & Challah* 39
- Baked Oysters\* *Spinach & Garlic Parmesan Aioli* 30
- BBQ Platter *Duroc Pork Ribs & Barbeque Sauce* 29
- Jumbo Lump Crab Cakes *Lemon Caper Tartar Sauce* 48
- Braised Pork Belly *Butternut Squash, Napa Slaw & Balsamic Glaze* 30
- Teriyaki Meatballs *Dijon Aioli* 24



## Meat + Cheese

- Classic Cheese Fondue 36  
*Breadsticks, Potato Skin, Bacon Bits, Apple & Bread*
- Cheese Platter 39  
*Hudson Valley Camembert*  
*Sheep & Cow Milk, Soft Ripened, New York*
- Black Lemon Gooda  
*Cow Milk, Semi Soft, Gouda Style, Holland*
- Lamb Borghini  
*Sheep Milk, Aged 3 - 6 mos. Semi Hard, Holland*
- Aged Gouda  
*Cow Milk, Aged 3 yr, Holland*
- Fior D'Arancio  
*Cow Milk, Soft, Blue Veined & Wine Soaked, Italy*
- Charcuterie Board 44  
*Smoked Prosciutto, Wagyu Bresaola,*  
*Spicy Soppresata, Fennel Salami & Mortadella*
- Butcher's Royale 78  
*Assortment of Artisanal Cheeses & Cured Meats*

## Soups + Salads

- Cream of Tomato *Chives* 13
- Clam Stew *Celery, Corn, Potato, Cream & Garlic Bread* 38
- Caesar *Parmesan Croutons* 22
- The Wedge *Smoked Bacon, Tomato, Chives & Blue Cheese Dressing* 22
- Mixed Green *Candied Pecans, Beets, Goat Cheese, Orange Vinaigrette* 20
- Iceberg *Tomato, Red Onion, Cucumber, Feta & Olives* 20

DINNER  
COCKTAILS  
WINES



STEAKS  
CHOPS  
SEAFOOD

## STEAKS\*

- 4 oz. A5 Kagoshima Wagyu 198
- 8 oz. Filet Mignon 74
- 16 oz. Split Bone Rib Eye 88
- 16 oz. Prime New York Strip 98
- 32 oz. Prime Frenched Tomahawk 196
- 8 oz. Wagyu Skirt Steak Frites 67

### Surf & Turf Option:

- Baked Lobster + 68
- Grilled Shrimp + 24

### Sauces

- |                      |                         |
|----------------------|-------------------------|
| Creamy Horseradish 5 | Bordelaise 5            |
| Blue Cheese Butter 5 | Chimichurri 5           |
| Truffle Butter 8     | Housemade Steak Sauce 5 |

## Main Courses

- Shrimp Provencal *Tagliatelle, Sun Dried Tomato & Spinach* 44
  - Fried Chicken *Mashed Potatoes, Gravy & Collard Greens* 46
  - Branzino\* *Farro Arugula Salad, Almond & Shallot Vinaigrette* 43
  - 1½ lbs. Baked Live Maine Lobster *Garlic Herb Butter & Baked Potato* 78
  - Paella Basquez *Saffron Rice, Seafood, Chicken, Red Bell Pepper & Peas* 69
  - Duroc Pork Chop\* *Bourbon Glaze, Minted Peas & Mashed Potatoes* 49
  - ½ Roast Chicken *Mashed Potatoes, Broccolini & Sherry* 43
  - Salmon\* *Mashed Potatoes, Asparagus & Mustard Sauce* 43
  - Colorado Rack of Lamb\* *Broccolini, Mashed Potatoes & Thyme* 68
  - Braised Short Ribs *Celery Root Puree, Roasted Vegetables & Bordelaise* 52
  - Wagyu Burger Deluxe\* *Lettuce, Tomato, Red Onion & Fries* 36
  - Chickenburger Deluxe *Lettuce, Tomato, Red Onion & Fries* 33
- Add Ons to Burgers:
- Swiss, Cheddar, Gruyere or American Cheese 2
  - Grilled Onions 2 Thick-Cut Bacon 3 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\* 24
- ½ dz. Raw Oysters\* 28  
*East or West Coast*
- Shrimp Cocktail 24
- Chilled ½ Maine Lobster 34



- The Platter\* 136  
*6 Oyster, 3 Clams, 1/2 Maine Lobster,*  
*Hawaiian Poke & 12 pieces Shrimp Cocktail*
- The Royal\* 495  
*Feeds 2 to 6*  
*28g Imperial Kaluga Caviar, 24 Oysters,*  
*12 Clams, 2 Half Maine Lobster, Hawaiian Poke,*  
*Sashimi & 12 pieces Shrimp Cocktail*



- Spicy Tuna Crispy Rice\* 36  
*Spicy Mayonnaise, Chives & Avocado*
- Yellowtail Jalapeno Aguachile\* 33  
*Red Onion, Crispy Garlic Chips,*  
*Cilantro & Thai Citrus Dressing*
- Sashimi Plate\* 38  
*Tuna, Salmon & Yellowtail*
- Hawaiian Poke\* 28  
*Tuna, Salmon & Yellowtail,*  
*Red Onion, Sesame Oil & Aged Soy*



## Caviar\*

Served with Traditional Garnish of:  
Toast Points, Egg White, Yolk, Chive,  
Red Onion & Sour Cream

- Imperial Kaluga 28g 178
- Imperial Ossetra 28g 196
- Imperial Russian "000" 28g 265

## Sides

- |                        |                          |                         |
|------------------------|--------------------------|-------------------------|
| 13 ea.                 | 16 ea.                   | 18 ea.                  |
| French Fries           | Fried Zucchini           | Mexican Street Corn     |
| Mashed Potatoes        | Roasted Vegetables       | Parmesan Truffle Fries  |
| Baked Potato           | Loaded Baked Potato Skin | Truffle Mashed Potatoes |
| Green Salad            | Cheesy Garlic Bread      | Roasted Mushrooms       |
| Sauteed Spinach        | Grilled Asparagus        | Garlic Broccolini       |
| Sauteed Collard Greens |                          |                         |

# COCKTAILS

## LOW PROOF

Hummingbird	17
Prosecco, St. Germain & Soda	
Soho Spritz	17
Aperol, Vodka, St. Germain, Fresh Lemon & Soda	

## FULL PROOF

John Daly	18
Housemade Tea Vodka & Lemonade	
Mai-Tai	18
House Rum Blend, Triple Sec, Orgeat & Fresh Lime	
Casa Paloma	18
Tequila, Grapefruit Juice, Fresh Lime, Grapefruit Soda & Sea Salt	
Ginza	18
Tequila & Gin, Cucumber, Fresh Lime & Honey	
Snake Eye Sangria	18
Red Wine, Ruby Port, Sherry, Brandy & Fresh Juice	
Who Sto"li" My Mule	18
Stoli Vodka, Fresh Cucumber Juice, Ginger Beer, Lime Juice	

## OVER PROOF

Let Me Clarify	19
Clarified Milk Punch, Rum, Fresh Fruits & Spices	
Old Fashioned Beginner's Luck	19
Rye Whiskey, Cherry Cordial & Bitters	
Straight Up Brooklyn	19
Rye Whiskey, Maraschino Liqueur & Sweet Vermouth	
Black Flag	19
Cognac, Spiced Rum, Benedictine & Vermouth	
"GGG"	19
Gin, Ginger Liqueur, Bitter Root & Fresh Lime	
Country Lawyer	19
Bourbon, Cynar Amaro, Lillet Blanc & Chocolate Bitters	

# DRAFT BEER

PILSNER - Stella Artois	9
Belgium	
GOLDEN PILSNER - Fremont	9
Washington	
WHITE ALE - Hitachino Nest	9
Japan	
WEST COAST IPA - Beer Zombies Duck Hunter	9
California	
PALE ALE - Sierra Nevada Brewing Co.	9
California	

# BOTTLES & CANS

LIGHT BEER	9
Coors Light	
LAGER	9
Modelo	
PILSNER	9
Pabst Blue Ribbon	
BLONDE ALE	10
Firestone Walker, "805"	
Stout	10
Guinness Draught	

# SAKE

Blue Ribbon Nama Genshu Daiginjo	200ml	Btl
		28

# WINE BY THE GLASS

## SPARKLING

PROSECCO	16
La Marca, Italy	
SPARKLING ROSE	18
Bouvet Ladubay, Brut Rose, Franc	
CHAMPAGNE	28
Veuve Clicquot, Brut NV, France	

## WHITE

RIESLING	16
Monchhof, Germany	
PINOT GRIGIO	16
Terlan, Italy	
SAUVIGNON BLANC	19
Craggy Range, New Zealand	
CHARDONNAY	22
Albert Bichot, Villages AOC, France	
CHARDONNAY	19
Mer Soleil, "Reserve", Santa Lucia Highlands	

## ROSE

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

PINOT NOIR	20
Willamette Valley Vineyard, "Founder's Reserve", Willamette Valley	
BORDEAUX BLEND	20
Chateau Saint Julien, Bordeaux	
CABERNET SAUVIGNON	20
Justin Vineyard, Paso Robles	
MALBEC	18
Alta Vista Atemporal, "Albaneve Estate Vineyard," Mendoza	

## DESSERT

Chateau Gilette "Les Justices", Sauternes, France	26
Smith Woodhouse, 1994 Vintage Port, Portugal	28

# 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

Coca-Cola	6
Diet Coke	6
Sprite	6
Mexican Coke	8
Fever-Tree Ginger Beer	6
Fever-Tree Indian Tonic Water	6

## BOTTLED WATER

SPARKLING, San Pellegrino	11
STILL, Fiji	11
Fever-Tree Club Soda	6