

Market Salads

hearts of romaine

garlic crouton – parmesan lemon dressing 14

jumbo lump crab salad

grapefruit – melon – hearts of palm 18

blue iceberg

smoked bacon – maytag blue – cherry tomato 15

heirloom tomato

regier farms nectarines – lemon cucumber – brie fritters 16

little gem lettuces

market vegetables – avocado – green goddess 17

toy box melon salad

La Quercia prosciutto – shaved heirloom melon – valdeon
blue – truffle honey 16

chopped vegetable salad

hearts of palm – feta – lemon emulsion 14

Appetizers

beef tartar

yuzukosho – pickled mushrooms – papadums 19

lil' BRGs

wagyu beef – special sauce – sesame seed bun 20
add truffles mp / add foie gras 10

diver scallops

cauliflower puree – treviso – black garlic 20

crispy maine lobster tails

green chili aioli – pickled chilies – papaya slaw 22

seared foie gras

huckleberry pancakes – kumquat jam – spiced rum 21

tuna tartar

avocado – soy honey emulsion – taro chips 21

maine lobster ravioli

cherry tomato – pecorino crema – truffle 24

shellfish platters for the table

cocktail sauce – mignonette – lemon dijonnaise

oysters / shrimp / king crab / ceviché

32 per person (min for 2)

Raw Bar*

oysters on a half shell

mignonette - cocktail sauce – lemon

21 - half dozen / **42** - dozen

shrimp cocktail

cocktail sauce – lemon 19

alaskan king crab

lemon dijonnaise 29

hamachi crudo

white peach – serrano – yuzu 19

lobster & king crab terrine

spicy remoulade – green garlic 26

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

* Entrees

free range chicken

summer squash – farro – grilled lemon jus 29

market fish mp

glazed beef short rib

green apple confit – horseradish cream 33

niman ranch pork chop

smoked ham hock – charred deciccio broccoli –
peach mostarda 29

seared ahi tuna

black salsify – tatsoi – green garlic 36

california king salmon

scarlet corn tortellini – fava pure – preserved lemon salsa –
cold pressed olive oil 38

spiced duck breast

confit – red cabbage – apricot pistachio chutney 35

maine lobster

horseradish crust – herb butter – grilled lemon 70

Sides

creamy yukon potatoes 10

sweet corn pudding 10

mac & cheese 12

parmesan truffle fries 12

haricot verts 10

heirloom tomatoes 10

shishito peppers 10

spicy broccoli 10

lemon roasted asparagus 10

creamed spinach 12

wild mushrooms 10

jalapeno cheddar grits 10

* Grilled

small

petit filet 6 oz. 41

new york strip 10 oz. 38

skirt steak 8 oz. 29

medium

bone-in filet 14 oz. 58

bone-in rib eye 20 oz. 52

filet 10 oz. 49

new york strip 16 oz. 47

large

porterhouse 32 oz. 96

porterhouse 24 oz. 69

cowboy rib steak 34 oz. 87

A5 japanese wagyu ~mp

Toppings

peppercorn crusted 6

truffle butter 10

jalapeno onions 8

shrimp 8 each

king crab 17

king crab "oscar" 15

1lb. maine lobster 34

foie gras 20

bone marrow 10

Sauces 2

**STK
blue butter**

**au poivre
béarnaise**

**horseradish
red wine**

**chimichurri
STK bold**

Executive Chef: Robert Liberato

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