MARKET SALADS*

BABY GEM LETTUCE CAESAR

herb croutons - parmesano reggiano 14

HEIRLOOM TOMATO

mint - endive - watermelon radish - citrus escabeche 16

MARKET LETTUCES

market vegetables - avocado - green goddess 17

BLUE ICEBERG

nueske's smoked bacon - point reyes blue cheese scarborough farms cherry tomatoes 15

TAMAI FARMS HEIRLOOM BEETS

valbfreso feta - smoked cashews - charred grapes vadouvan oil ${\it 15}$

STARTERS*....

BEEF TARTARE

italian capers - whole grain dijon - poached quail egg truffle croutons 19

DIVER SCALLOPS

fava purée - pea tendrils - aji aioli - shaved garlic 20

NUESKE'S SMOKED BACON

balsamic BBQ - celery leaf - pickled onion 16

TUNA TARTARE

hass avocado - soy honey emulsion - taro chips 21

LIL' BRGS

wagyu beef - special sauce - sesame seed bun 20 add truffles mp

JUMBO LUMP CRAB CAKE

grain mustard aioli - herb salad 22

MAINE LOBSTER RAVIOLI

heirloom tomatoes - parmesan - truffle crema 24

SEAFOOD PLATTERS* FOR THE TABLE

OYSTERS / SHRIMP / ALASKAN RED KING CRAB / CEVICHE / MUSSELS & CLAMS cocktail sauce - mignonette - lemon dijonnaise

small 65 / medium 85 / large 125

RAW BAR*..

OYSTERS ON A HALF SHELL

mignonette - cocktail sauce - lemon half dozen 18 / dozen 36

SHRIMP COCKTAIL

cocktail sauce - lemon 19

ALASKAN RED KING CRAB

lemon dijonnaise 29

AHI CRUDO

pink lady apple - jalapeño - oro blanco - white soy 19

.....

On July 1, 2016 we became subject to the Los Angeles Citywide Hotel Worker Minimum Wage Ordinance. This ordinance impacts food and beverage services that operate within hotels within Los Angeles county (this ordinance does not impact restaurants that are outside of hotels). Instead of increasing prices we are instead including a 4% surcharge to your bill for transparency purposes. This surcharge is not a tip or gratuity to the restaurant's staff. As always, gratuity for service rendered is at your discretion and is directly distributed to staff members.

STK

We purchase USDA beef from Meats by Linz using cattle raised in the heartland of America. The cattle are grass-fed then corn-fed in the last 3 months. Linz Heritage angus cattle are certified which allows for ultimate consistency and the highest quality marbled beef.

SMALL

PETIT FILET 6 oz 41 SKIRT STEAK 8 oz 29 NEW YORK STRIP 10 oz 38

MEDIUM

FILET 10 oz 49

BONE-IN FILET 14 oz 58

NEW YORK STRIP 16 oz 47

DRY-AGED DELMONICO 14 oz 67

LARGE

DRY AGED BONE-IN STRIP 18oz 69 DRY-AGED TOMAHAWK 34oz 128 DRY-AGED PORTERHOUSE 28oz 98 A5 JAPANESE WAGYU mp TOPPINGS

ALASKAN KING CRAB "OSCAR" 19
ALASKAN KING CRAB 15
SHRIMP 8 each
MAINE LOBSTER mp
TRUFFLE BUTTER 10
PEPPERCORN CRUSTED 4
JALAPEÑO ONIONS 8
FOIE GRAS CARAMELIZED ONIONS 9
POINT REYES BLUE CHEESE 5
POACHED EGG 4

SAUCES

STK CHIMICHURRI
STK BOLD BLUE BUTTER
AU POIVRE BÉARNAISE
HORSERADISH RED WINE

ENTRÉES*.

MARY'S FARMS FRIED CHICKEN

yukon gold potatoes - peas - cipollini onion green garlic - chicken jus 29

GLAZED BEEF SHORT RIB

jalapeño cheddar grits - roasted pepper relish crispy shallots - red wine glaze $\it 33$

DUROC PORK CHOP

mint salsa - pork belly - pickled rhubarb - basil oil 33

CALIFORNIA KING SALMON

delta asparagus - chickpeas - spring onion smoked saffron fume 39

MAINE LOBSTER

old bay poached lobster - white wine - olive oil garlic aioli 75

MARKET FISH mp

SIDES

CREAMY YUKON POTATOES 10
SWEET CORN PUDDING 12
TWICE BAKED POTATO 13
MAC & CHEESE 12
PARMESAN TRUFFLE FRIES 12

GRILLED ASPARAGUS 13
CREAMED SPINACH 12
SEASONAL WILD MUSHROOMS 13
SPICY BROCCOLINI 10
TATER TOTS 12

.....

Executive Chef: Robert Liberato