

FOCACCIA DI CATCH | 21

Hand Stretched Housemade Dough, Stracchino Cheese, Sicilian EVOO

RAW

JUMBO SHRIMP COCKTAIL | 24
Chili Garlic, Dijonnaise

DRESSED WEST COAST OYSTER | 24
Jalapeño-Lime Mignonette

SEAFOOD PLATEAU

Jumbo Lump Crab, Maine Lobster, Jumbo Mexican White Prawns, Colossal Blue Crab, Selection of East and West Coast Oysters

FOR SOME 125 | FOR MANY 175

COLOSSAL CRAB COCKTAIL | 24
Old Bay Mustard Espuma

MAINE LOBSTER COCKTAIL | 33
Chili Garlic, Dijonnaise

BLUEFIN TUNA TARTARE | 25
Calabrian Chili, Cured Egg Yolk
Carta de Musica Chip

KING SALMON CRUDO | 21
Meyer Lemon
Trout Roe

TORO TRUFFLE CRUDO | 29
Black Truffle Emulsion

PACIFIC HAMACHI CRUDO | 25
Yuzu-Pear Relish

COLD

CAESAR SALAD | 18
Little Gem Lettuce
Soft Boiled Organic Egg,
Aged Parmesan
(Vegan Upon Request)

CS CHOPPED | 17
Pepperoni, Garbanzo, Peppadews
Provolone, Haricot Verts, Market Lettuces
Fennel, Pollen Vinaigrette
(Vegan Upon Request)

IMPORTED ITALIAN BURRATA | 22
Brooklyn Rooftop Black Truffle Honey
Cold-Pressed EVOO

THE 'WEDGE' | 17
Maple Glazed Bacon, Blue Cheese
Crispy Shallots, Iceberg Lettuce
Creamy Sesame Dressing

HOT

KING SALMON RICE CAKE | 21
Truffle-Miso, Avocado

PAPA'S SPICY BAKED CLAMS | 19
Nduja Butter, Burnt Lemon

GLAZED BACON & HEIRLOOM TOMATO | 19
Molasses Lacquer, Baby Basil

POTATO CHURRO | 17
Whipped Sour Cream

PASTA

SPICY GIGLI | 19/25
Calabrian Chile Cream, Aged Pecorino
(Vegan Upon Request)

VEGETARIAN EGGPLANT LASAGNA | 28
Grilled Eggplant, Mozzarella, Aged Pecorino, Piperade Sauce

STEAK

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

BLACK LABEL BEEF | 32/oz
Sendai Miyagi Prefecture
*Extremely rare, limited allocation
Balance between lean & marbelized*

SNOW BEEF | 45/oz
Hokkaido Prefecture
*Chateau bred in freezing temperatures
Snowflake-like delicateness &
intensely sweet flavor*

EMPEROR'S BEEF | 36/oz
Ohmi Shiga Prefecture
*Smooth, sweet &
buttery finish*

"TRUE" A5 KOBE BEEF | 55/oz
Hyogo Prefecture
LIC # 1030
*The champagne of Japanese Wagyu
Highly marbelized, rich & velvety*

OLIVE BEEF | 42/oz
Kagawa Prefecture
*Warm avocado overtones
Intense, fine-grained marbeling*

FLIGHT OF THREE | 65PP

Snow Beef, Olive Beef & "True" A5 Kobe Beef

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12oz PRIME BONE-IN FILET | 61
Waucoma, IA

8oz PRIME NY STRIP | 39
Honey Creek, NE

8oz PRIME EYE OF RIBEYE | 49
Fort Morgan, CO
The leanest part of the ribeye

24oz PRIME PORTERHOUSE | 80
Waucoma, IA

8oz PRIME TRUFFLE BUTTER FILET | 54
Dakota City, NE

32oz KOSHER STYLE RIBEYE | 250
Peppercorn Crusted

Truffle Butter | 9

DRY-AGED

Cave-Aged in a 200 Year Old Room

6oz PRIME RIB CAP (28 DAY) | 57
Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

12oz PRIME BONE-IN COWGIRL RIBEYE (32 DAY) | 55
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

8oz PRIME NY STRIP (26 DAY) | 45
Honey Creek, NE

12oz PRIME BONE-IN STRIP (38 DAY) | 59
Honey Creek, NE

AMERICAN WAGYU

Black Angus + Japanese Wagyu

6oz IMPERIAL WAGYU FILET | 72
Omaha, NE
*Best filet in America
(chef's opinion)*

6oz LONE MOUNTAIN NY STRIP | 69
Golden, NM
First ever, first generation. 100% purebred American Wagyu

5oz SOY CARAMEL GLAZE SNAKE RIVER GOLD LABEL NY STRIP | 59
Bruneau, ID
Gold Label = highest level of marbling

24oz MISHIMA RESERVE ULTRA PORTERHOUSE | 155
Seattle, WA

NOT STEAK

VEGETARIAN CHICKEN PARM | 29
Plant Based Cutlet
Old School Red Sauce
(Vegan Upon Request)

KING SALMON | 32
Saffron Braised, Artichoke,
Yellow Tomato Conserva

WILD DOVER SOLE | MP
Lemon-Caper Emulsion

MEDITERRANEAN BRANZINO | 36
Baby Spinach
Citrus-Fennel Vinaigrette

SIGNATURE SIDES

GRILLED ASPARAGUS | 14
Lemon, Pine Nut Gremolata (v)

CHARRED BROCCOLI | 14
Apple Mustard Vinaigrette
Crispy Quinoa (v)

BLUE CHEESE CREAMED SPINACH | 14
English Stilton Blue, Italian Dolce
Gorgonzola

WILTED SPINACH | 14
Sicilian EVOO, Garlic Chips (v)

ROASTED MAITAKE MUSHROOMS | 14
Spearmint Salsa Verde (v)

BUTTERNUT SQUASH FRIES | 14
Maple Lemon Aioli

SIMPLE MASHED POTATOES | 14
Cultured Butter

BAKED & LOADED MASHED POTATOES | 14
Aged White Cheddar, Smoked Bacon, Sour Cream

DUCK FAT WAFFLE FRIES | 15
Truffle Aioli
(Vegan Upon Request)

(v) indicates dishes that are prepared vegan

