

WARM PRETZEL BREAD | 12 CS Truffle Butter, Market Vegetables à la Grecque, Sea Salted Baby Radish

RAW

JUMBO SHRIMP COCKTAIL | 27
Chili Garlic, Dijonnaise
(Gluten Free Upon Request)

COLOSSAL CRAB COCKTAIL | 24
Old Bay Mustard Espuma (gf)

DRESSED EAST COAST OYSTERS | 24
Jalapeño-Lime Mignonette (gf)

CHILI TUNA TARTARE | 26
Calabrian Chili, Cured Egg Yolk, Carta de Musica Chip

PACIFIC HAMACHI CRUDO | 26
Yuzu-Pear Relish

TRUFFLE BLUEFIN CRUDO | 31
Black Truffle Emulsion

COLD

THE 'WEDGE' | 20
Maple Glazed Bacon, Blue Cheese, Crispy Shallots, Iceberg Lettuce
Creamy Sesame Dressing

CAESAR SALAD | 21
Little Gem Lettuce, Soft Boiled Organic Egg, Aged Parmesan
(Vegan and Gluten Free Upon Request)

HOT

POTATO CHURRO | 21
Whipped Sour Cream, Regis Ova Caviar

PAPA'S SPICY BAKED CLAMS | 22
Nduja Butter, Burnt Lemon

LANGOUSTINES "SCAMPI" | 29
Roasted Garlic, Sicilian Lemon
Limited Availability

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

SPICY GIGLI | 27 Calabrian Chile Cream, Aged Pecorino (Vegan Upon Request)

STEAK

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

FLIGHT OF THREE | 70PP

3 styles, 1 piece each

OLIVE BEEF | 45/oz
Kagawa Prefecture
Warm avocado overtones
Intense, fine-grained marbling

SNOW BEEF | 48/oz
Hokkaido Prefecture
Chateau bred in freezing temperatures
Snowflake-like delicateness & intensely sweet flavor

"TRUE" A5 KOBE BEEF | 58/oz
Hyogo Prefecture
LIC # 1030
The champagne of Japanese Wagyu
Highly marbelized, rich & velvety

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12oz BONE-IN FILET | 63
Waucoma, IA

8oz PRIME NY STRIP | 42
Honey Creek, NE

8oz PRIME EYE OF RIBEYE | 52
Fort Morgan, CO
The leanest part of the ribeye

24oz PRIME PORTERHOUSE | 85
Waucoma, IA

8oz TRUFFLE BUTTER FILET | 57
Dakota City, NE

Truffle Butter | 9

DRY-AGED

Cave-Aged in a 200 Year Old Room

6oz PRIME RIB CAP (28 DAY) | 59
Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

12oz PRIME BONE-IN COWGIRL RIBEYE (32 DAY) | 59
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

8oz PRIME NY STRIP (26 DAY) | 46
Honey Creek, NE

12oz PRIME BONE-IN STRIP (38 DAY) | 61
Honey Creek, NE

AMERICAN WAGYU

Black Angus + Japanese Wagyu

6oz IMPERIAL WAGYU FILET | 74
Omaha, NE
Best filet in America
(chef's opinion)

5oz SOY CARAMEL GLAZE SNAKE RIVER NY STRIP | 61
Bruneau, ID

24oz MISHIMA RESERVE ULTRA PORTERHOUSE | 165
Seattle, WA

NOT STEAK

VEGETARIAN CHICKEN PARM | 34
Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

WILD MUSHROOM CRUSTED SALMON | 39
Charred Cauliflower Rice, Glazed Autumn
Squash Black Truffle Crema

WILD DOVER SOLE | MP
Lemon-Caper Emulsion
Limited Availability

MEDITERRANEAN BRANZINO | 42
Baby Spinach, Citrus-Fennel Vinaigrette (gf)

SIGNATURE SIDES

SIMPLE MASHED POTATOES | 14
Cultured Butter

WAFFLE FRIES | 16
Truffle Aioli
(Vegan Upon Request)

BAKED POTATO "ROYALE" | 16
Bacon Cheddar Crumble, Dill Cream

SWEET POTATOES | 14
Ancho-Chili, Caramel Glaze (v)

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

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

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

(v) Indicates Dishes That Are Prepared Vegan. Other Items May Be Modified Upon Request.

Eating Raw Or Undercooked Menu Items Such As Meats, Seafood, Shellfish Or Eggs May Increase The Risk Of Food Born Illness, Especially If You Have Certain Medical Conditions.

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

