

CHILLED SEAFOOD **OYSTERS ON THE HALF SHELL*** WHITE PONZU, FRESH WASABI, LEMON **24**
CHILLED POACHED PRAWN GIN-COCKTAIL SAUCE, LEMON WEDGE, TABASCO **32**
HALF MAINE LOBSTER STEAMED & CHILLED, GREEN GODDESS **42**
SHELLFISH TASTING* OYSTER, PRAWN, ALASKAN KING CRAB, MAINE LOBSTER, POKE **MP**

APPETIZERS **CREMINI MUSHROOM SOUP** CHICKEN AGNOLOTTI, PARMIGIANO-REGGIANO, HAZELNUT, TRUFFLE **17**
TUNA TARTARE* ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT, HABANERO-SESAME OIL **26**
KANPACHI CRUDO* CURED EGG YOLK, BLACK TRUFFLE, VANILLA SALSIFY PURÉE, SCALLION **21**
DUCK LEG CONFIT APPLE, HEIRLOOM LENTIL, CANDIED HAZELNUT, BOURBON MAPLE SYRUP **23**

SALADS **CLASSIC CAESAR*** LITTLE GEM, PARMIGIANO-REGGIANO, HERB CROUTON, OLIVE OIL **17**
ICEBERG WEDGE SMOKED BLUE CHEESE, BACON, RED ONION, HEIRLOOM CHERRY TOMATO **18**
FARMER'S MARKET CACIOCAVALLO CHEESE, SULTANAS, MARCONA ALMOND, CITRUS VINAIGRETTE **16**
CHOPPED TUSCAN KALE WALNUT, CHORIZO, PECORINO-TOSCANO, POMEGRANATE VINAIGRETTE **17**
ROASTED BEET WHIPPED GOAT CHEESE, RAPINI PISTOU, HAZELNUT, RED WINE VINAIGRETTE **18**

ENTREES **PAN-SEARED COBIA*** CELERY ROOT PURÉE, BRUSSELS SPROUTS, BORDELAISE, IP8 VINEGAR **45**
JIDORI CHICKEN CREAMY POLENTA, SCARLET TURNIP, BLOOMSDALE SPINACH, BLACK GARLIC JUS **35**
STONINGTON BAY SCALLOP* CAULIFLOWER, CRAB RISOTTO, MUSHROOM, GUANCIALE VINAIGRETTE **48**
MAINE LOBSTER POT PIE* BRANDIED LOBSTER CREAM, SEASONAL VEGETABLE, TRUFFLE **MP**
KUROBUTA PORK CHOP* FENNEL SAUSAGE, WHITE EYE PEA, SWISS CHARD, ROSEMARY DEMI-GLACE **42**

MESQUITE-GRILLED STEAKS & FISH **USDA ANGUS & PRIME BEEF***
 8 OZ FILET MIGNON **55**
 16 OZ "COWBOY" RIBEYE **79**
 9 OZ PRIME SKIRT STEAK **45**
 12 OZ PRIME NEW YORK STRIP **69**

SIMPLY GRILLED FISH*
 6 OZ AHI TUNA STEAK **46**
 6 OZ ARCTIC CHAR **38**

JAPANESE AND AMERICAN WAGYU BEEF SELECTIONS **KAGOSHIMA PREFECTURE, JAPAN***
 A5 RIBEYE **45** PER OZ

USA VS JAPAN*
 4 OZ AMERICAN WAGYU RIBEYE &
 3 OZ JAPANESE A5 RIBEYE **170**

AMERICAN WAGYU*
 8 OZ RIBEYE "PAVE", SRF, IDAHO **85**
 6 OZ RIBEYE CAP, SRF, IDAHO **98**
 10 OZ FLAT IRON, SRF, IDAHO **73**

AMERICAN WAGYU TRIO*
 3 OZ NEW YORK STRIP, 4 OZ RIBEYE PAVE,
 3 OZ RIBEYE CAP **130**

BOURBON STEAK SPECIALTIES **BONE-IN***
 32 OZ DRY-AGED 35 DAY PORTERHOUSE **165**
 40 OZ DRY-AGED 35 DAY TOMAHAWK RIBEYE **185**

ACCOMPANIMENTS **GLAZED ORGANIC MUSHROOM** **13**
CARAMELIZED CIPOLLINI ONION **9**
HALF MAINE LOBSTER **42**
KING CRAB BÉARNAISE **36**
GARLIC-CHARRED PRAWN **32**
SEARED FOIE GRAS **26**

CREAMY BLUE CHEESE **9**
AU POIVRE **5**
CHIMICHURRI **4**
BÉARNAISE **4**
SAUCE TRIO **10**
 BÉARNAISE, CHIMICHURRI, AU POIVRE

MARKET SIDES & VEGETABLES **TRUFFLED MACARONI GRATIN** **14**
 AGED WHITE CHEDDAR, GARLIC CRUMB
SHISHITO PEPPERS **14**
 SOY-CARAMEL, PEANUT
SALT-BAKED POTATO **16**
 WHITE CHEDDAR, BACON JAM, CRÈME FRAÎCHE
CRISPY BRUSSELS SPROUT* **15**
 HOUSE-MADE SAUSAGE, PARMIGIANO-REGGIANO
CARAMELIZED BOK CHOY **13**
 YUZU KOSHO SAUCE, CILANTRO

SHORTRIB FRIED RICE* **21**
 SUNNY-SIDE EGG, CHINESE SAUSAGE, KIMCHI
CLASSIC OR HORSERADISH WHIPPED POTATO **12**
 DUCK FAT GRAVY OR HORSERADISH CREAM
MAGICAL MUSHROOM **14**
 WHITE SOY, SHERRY, MIRIN
OVEN-ROASTED CAULIFLOWER **13**
 CALABRIAN CHILI, PARMESAN
CREAMED SPINACH **12**
 SMOKED ONION BÉCHAMEL, CRISPY SHALLOT

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.