

CHILLED SEAFOOD OYSTERS ON THE HALF SHELL* PONZU, FRESH WASABI, LEMON 4 EACH
 SPICE-POACHED PRAWNS POACHED & CHILLED, GIN COCKTAIL SAUCE 32
 ALASKAN KING CRAB STEAMED & CHILLED, GREEN GODDESS, GIN COCKTAIL SAUCE 36
 HALF MAINE LOBSTER STEAMED & CHILLED, GREEN GODDESS, GIN COCKTAIL SAUCE 42
 SHELLFISH TASTING* OYSTERS, PRAWNS, KING CRAB, MAINE LOBSTER, POKE 90

APPETIZERS TUNA TARTARE* ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT 26
 SPANISH OCTOPUS CHICKPEA, HARISSA, MEYER LEMON VINAIGRETTE 19
 RICOTTA GNUDI MAITAKE, MELTED LEEK, CONFIT CHICKEN THIGH 21
 HAMACHI CRUDO SUNCHOKE, ALLEPO GASTRIQUE, CASTLEVETRANO OLIVE 21
 CAULIFLOWER SOUP GOLDEN RAISIN, CURED YOLK, GLAZED CAULIFLOWER 17

SALADS ICEBERG WEDGE BLUE CHEESE, BACON, RED ONION, TOMATO 18
 FARMER'S MARKET LOCAL LETTUCE, FARM VEGETABLE, RED WINE VINAIGRETTE 16
 CLASSIC CAESAR WHITE ANCHOVY, PARMIGIANO-REGGIANO, CROUTON 17
 ROASTED BEET APPLE GEL, MIMOLETTE CHEESE, WHITE BALSAMIC VINAIGRETTE 16

ENTREES MAINE LOBSTER POT PIE BRANDIED LOBSTER CREAM, LOCAL VEGETABLES, TRUFFLE 89
 JIDORI CHICKEN WHEAT BERRY, CARROT, ORGANIC MUSHROOM 35
 KING SALMON* CRISPY LA RATTE POTATO, SQUID-INK CHORIZO EMULSION, FENNEL 45

MESQUITE-GRILLED STEAKS & FISH	ALLEN BROTHERS BEEF*	SIMPLY GRILLED FISH*
	8 OZ FILET MIGNON 55	6OZ AHI TUNA STEAK 46
	16 OZ PRIME "DELMONICO" RIB EYE 79	
	9 OZ PRIME SKIRT STEAK 45	
JAPANESE&AMERICAN WAGYUBEEFSELECTIONS	MIYAZAKI PREFECTURE, JAPAN*	USA VS JAPAN*
	A5 STRIP LOIN 40PEROZ	4 OZ AMERICAN WAGYU RIB EYE & 3 OZ JAPANESE A5 STRIP LOIN 150
	AMERICAN WAGYU*	AMERICAN WAGYU TRIO*
	8 OZ RIBEYE "PAVE", SRF, IDAHO 85	3 OZ FLAT IRON, 4 OZ RIBEYE PAVE, 3 OZ RIBEYE CAP 120
	10 OZ FLAT IRON, SRF, IDAHO 73	
	6 OZ RIBEYE CAP, SRF, IDAHO 98	
BOURBON STEAK SPECIALTIES	BONE-IN CUTS*	
	32 OZ PRIME DRY AGED PORTERHOUSE 175	
	18 OZ PRIME AGED STRIP LOIN 82	

ACCOMPANIMENTS WILD & ORGANIC MUSHROOMS 13
 KING CRAB BÉARNAISE 36
 HALF MAINE LOBSTER 42
 GARLIC-CHARRED PRAWNS 32
 CREAMY BLUE CHEESE 9
 CARAMELIZED CIPOLLINI ONIONS 9
 "AU POIVRE" 5
 CHIMICHURRI 4
 BÉARNAISE 4
 TRIO OF SAUCES 10
 BÉARNAISE, CHIMICHURRI, AU POIVRE

MARKETSIDES& VEGETABLES TRUFFLED MACARONI GRATIN 14
 AGED WHITE CHEDDAR, GARLIC CRUMBS
 SHISHITO PEPPERS 14
 SOY CARAMEL, BONITO
 SALT-BAKED POTATO 16
 WHITE CHEDDAR, BACON JAM, CREME FRAICHE
 OVEN ROASTED CAULIFLOWER 14
 CALABRIAN CHILI, SHERRY, PARMESAN CREMA
 WAGYU OXTAIL FRIED RICE 21
 SUNNY SIDE EGG, KIMCHI
 CLASSIC OR HORSERADISH POTATOES 12
 DUCK FAT GRAVY OR HORSERADISH CREAM
 MAGICAL MUSHROOMS 14
 WHITE SOY, SHERRY, MIRIN
 CRISPY BRUSSELS SPROUT 13
 THAI VINAIGRETTE, PEANUT, CILANTRO

*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.