

**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 WITH POKE **90**

**APPETIZERS** **TUNA TARTARE\*** ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT **26**  
**CRISPY OCTOPUS** CHICKPEA, HARISSA, MEYER LEMON VINAIGRETTE **19**  
**RICOTTA GNUDI** CORN, PEACH, MINUS 8 MAPLE VINEGAR, ROSEMARY, BREAD CRUMB **21**  
**FOIE GRAS MOUSSE** STRAWBERRY, RHUBARB, SABA, BRIOCHE **22**

**SALADS** **ICEBERG WEDGE** BLUE CHEESE, BACON, RED ONION, OVEN-DRIED TOMATO **18**  
**CLASSIC CAESAR** ROMAINE, WHITE ANCHOVY, PARMIGIANO-REGGIANO, CROUTON **17**  
**FARMER'S MARKET** LOCAL GREENS, SOFT HERBS, RADISH **16**

**ENTREES** **MAINE LOBSTER POT PIE\*** BRANDIED LOBSTER CREAM, LOCAL VEGETABLES, TRUFFLE **89**  
**JIDORI CHICKEN\*** ANSON MILLS POLENTA, FIG, ARUGULA, HAZELNUT, PICKLED GRAPE **35**  
**KING SALMON\*** WILD MUSHROOM, ARTICHOKE, LEEK, MUSTARD SEED, SPECK BRODO **45**

**MESQUITE-GRILLED STEAKS & FISH** **ALLEN BROTHERS BEEF\***  
 8 OZ FILET MIGNON **55**  
 20 OZ PRIME RIB EYE **79**  
 9 OZ PRIME SKIRT STEAK **45**

**SIMPLY GRILLED FISH\***  
 6OZ AHI TUNA STEAK **46**

**JAPANESE & AMERICAN WAGYU BEEF SELECTIONS** **MIYAZAKI PREFECTURE, JAPAN\***  
 A5 RIB CAP **45** PER OZ  
  
**AMERICAN WAGYU\***  
 8 OZ RIB EYE "FILET", SRF, UTAH **85**  
 8 OZ RIB CAP, SRF, UTAH **98**

**USA VS JAPAN\***  
 4 OZ AMERICAN WAGYU CAP & 3OZ JAPANESE A5 RIB CAP **130**

**BOURBON STEAK SPECIALTIES** **BONE-IN CUTS\***  
 32 OZ PRIME DRY AGED PORTERHOUSE **175**  
 18 OZ PRIME BONE-IN STRIP LOIN **82**

**ACCOMPANIMENTS** **WILD & ORGANIC MUSHROOMS** **13**  
**KING CRAB BÉARNAISE\*** **36**  
**HALF MAINE LOBSTER\*** **42**  
**GARLIC-CHARRED PRAWNS\*** **32**  
**CREAMY BLUE CHEESE** **9**

**CIPOLLINI ONIONS** **9**  
**"AU POIVRE"** **5**  
**CHIMICHURRI** **4**  
**BÉARNAISE\*** **4**  
**TRIO OF SAUCES\*** **10**  
 BÉARNAISE, CHIMICHURRI, AU POIVRE

**MARKET SIDES & VEGETABLES** **CLASSIC OR HORSERADISH POTATOES** **12**  
 DUCK FAT GRAVY OR HORSERADISH CREAM  
**SALT-BAKED POTATO** **16**  
 WHITE CHEDDAR, BACON JAM, SOUR CREAM  
**ROASTED LOCAL BEETS** **14**  
 SICILIAN PISTACHIO, FETA CHEESE

**WAGYU OXTAIL FRIED RICE\*** **21**  
 SUNNY SIDE EGG, KIMCHI, SCALLION  
**ROASTED SHISHITO PEPPERS** **14**  
 SOY CARAMEL, PEANUTS, BONITO  
**RED WINE MUSHROOMS** **14**  
 PEARL ONIONS, FINES HERBES

\*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.