

**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**  
**CARNE CRUDO\*** PICKLED RED ONION, SAFFRON AÏOLI, NOBLE RYE, PARMIGIANO-REGGIANO **18**  
**DUCK LEG CONFIT** MCINTOSH APPLE, LENTIL, CANDIED HAZELNUT, BOURBON MAPLE SYRUP **23**

**SALADS** **FARMER'S MARKET** BUCHERON CHEESE, PECAN, TANGERINE, SHERRY VINAIGRETTE **16**  
**CLASSIC CAESAR\*** ROMAINE, PARMIGIANO-REGGIANO, HERB CROUTON, OLIVE OIL **17**  
**ICEBERG WEDGE** SMOKED BLUE CHEESE, BACON, RED ONION, HEIRLOOM CHERRY TOMATO **18**  
**CHOPPED TUSCAN KALE** WALNUT, CHORIZO, PECORINO-TOSCANO, POMEGRANATE VINAIGRETTE **17**

**ENTREES** **PAN-SEARED COBIA\*** CELERY ROOT PURÉE, BRUSSELS SPROUTS, BORDELAISE, IP8 VINEGAR **45**  
**JIDORI CHICKEN** SWEET CORN SFROMATO, BABY SQUASH, KAIWARE SPROUT, THYME JUS **35**  
**MAINE LOBSTER POT PIE\*** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLE, TRUFFLE **MP**  
**BERKSHIRE PORK TENDERLOIN\*** FENNEL SAUSAGE, WHITE EYE PEA, SWISS CHARD, ROSEMARY JUS **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 NEW YORK STRIP, SRF, IDAHO **87**

**AMERICAN WAGYU TRIO\***  
 4 OZ RIBEYE PAVE, 3 OZ RIBEYE CAP &  
 3 OZ NEW YORK STRIP **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  
**GLAZED BROCCOLINI\*** **14**  
 WAGYU VINAIGRETTE, SLOW-POACHED FARM EGG  
**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 HEIRLOOM CARROT** **14**  
 CUMIN-CARROT PURÉE, DILL CRÈME FRAÎCHE  
**CREAMED SPINACH** **12**  
 SMOKED 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.