

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

APPETIZERS **CREMINI MUSHROOM SOUP** CHICKEN AGNOLOTTI, PARMIGIANO-REGGIANO, HAZELNUT, TRUFFLE
TUNA TARTARE* ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT, HABANERO-SESAME OIL
CARNE CRUDO* PICKLED RED ONION, SAFFRON AÏOLI, NOBLE RYE, PARMIGIANO-REGGIANO
DUCK LEG CONFIT MCINTOSH APPLE, LENTIL, CANDIED HAZELNUT, BOURBON MAPLE SYRUP

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

ENTREES **PAN-SEARED COBIA*** CELERY ROOT PURÉE, BRUSSELS SPROUTS, BORDELAISE, IP8 VINEGAR
JIDORI CHICKEN CREAMY POLENTA, BLISTERED TURNIP, BLOOMSDALE SPINACH, BLACK GARLIC JUS
MAINE LOBSTER POT PIE* BRANDIED LOBSTER CREAM, SEASONAL VEGETABLE, TRUFFLE
KUROBUTA PORK CHOP* FENNEL SAUSAGE, WHITE EYE PEA, SWISS CHARD, ROSEMARY JUS

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

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

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

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

AMERICAN WAGYU*
 8 OZ RIBEYE "PAVE", SRF, IDAHO
 6 OZ RIBEYE CAP, SRF, IDAHO
 10 OZ NEW YORK STRIP, SRF, IDAHO

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

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

ACCOMPANIMENTS **GLAZED ORGANIC MUSHROOM**
CARAMELIZED CIPOLLINI ONION
HALF MAINE LOBSTER
KING CRAB BÉARNAISE
GARLIC-CHARRED PRAWN
SEARED FOIE GRAS

CREAMY BLUE CHEESE
AU POIVRE
CHIMICHURRI
BÉARNAISE
SAUCE TRIO
 BÉARNAISE, CHIMICHURRI, AU POIVRE

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

SHORTRIB FRIED RICE*
 SUNNY-SIDE EGG, CHINESE SAUSAGE, KIMCHI
CLASSIC OR HORSERADISH WHIPPED POTATO
 DUCK FAT GRAVY OR HORSERADISH CREAM
MAGICAL MUSHROOM
 WHITE SOY, SHERRY, MIRIN
OVEN-ROASTED HEIRLOOM CARROT
 CUMIN-CARROT PURÉE, DILL CRÈME FRAÎCHE
CREAMED SPINACH
 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.