

**Salads and Starters...**

- Kobe Steak Sashimi, Spicy Radishes \$22
- Prime Sirloin "Steak Tartare", Herb Aioli, Mustard \$22
- Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$16
- Roasted Baby Beets, French Feta, Pistachio, Citrus, Micro Basil, Mint \$17
- Warm Veal Tongue, Marinated Artichokes, Shelling Beans, "Salsa Verde" \$15
- Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Marcona Almonds, Parmesan \$16
- Maple Glazed Pork Belly, Asian Spices, Sesame-Orange Dressing, Apricot-Golden Raisin Compote \$17
- Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette \$19
- Blue Crab & Louisiana Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish \$31
- Austrian Oxtail Bouillon, Chive Blossoms, Chervil, Bone Marrow Dumplings \$17
- Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$22
- Warm Asparagus, Poached Organic Egg, Warm Bacon Vinaigrette \$17

**Grilled Over Hard Wood & Charcoal then finished under a 1200 Degree Broiler...**

**U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days**

- Bone In Rib Eye Steak 20 Oz \$59
- Bone In New York Sirloin 20 Oz \$56
- Bone In Filet Mignon 16 Oz \$56
- Petit Cut Filet Mignon 8 Oz \$52

**U.S.D.A. PRIME, Nebraska Corn Fed, Dry Aged 35 Days**

- Petit Cut New York 10 Oz \$51
- New York Sirloin 14 Oz \$59
- Rib Eye Steak 16 Oz \$66

**American Wagyu / Angus "Kobe Style" Beef From Snake River Farms, Idaho**

- Filet Mignon 6 Oz \$75 (\$20 each additional 2 ounces)
- Rib Eye Steak 10 Oz \$80 (\$20 each additional 2 ounces)
- New York Sirloin 8 Oz \$75 (\$20 each additional 2 ounces)

**A Tasting of New York Sirloin \$145**

- Japanese Wagyu From Saga Prefecture 2 Oz
- American "Kobe Style" From Snake River Farms 4 Oz
- U.S.D.A. PRIME Dry Age From Nebraska 4 Oz

<p><b>True Japanese 100% Wagyu Beef From Saga Prefecture, Kyushu, Japan</b></p> <ul style="list-style-type: none"> <li>Rib Eye Steak \$180 8 Oz (\$45 each additional 2 ounces)</li> <li>New York Sirloin \$140 6 Oz (\$45 each additional 2 ounces)</li> </ul>
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- Organic Poussin Cooked On The Rotisserie, Black Truffle Natural Jus \$34
- Double Thick Kurobuta Pork Chop, Fuji Apple & Golden Raisin "Moustarda" \$38
- Colorado Lamb Chops, Cucumber-Mint Raita \$48
- Sashimi Quality Big Eye Tuna Steak \$42

**Slow Simmered and Pan Roasted...**

- Kobe Beef Short Ribs "Indian Spiced", Slowly Cooked For Eight Hours, Curried Pumpkin Puree, Garam Masala \$39
- Whole Roasted French Sea Bass, Sweet Pepper Romesco, Garlic, Toasted Almonds \$39
- Pan Roasted Maine Lobster, Black Truffle Sabayon 2lb \$75

**The Things We Do For Two...**

- Pan Roasted Dover Sole "A La Meuniere", Preserved Lemon, Parsley \$120
- Sautéed Wild French Turbot, Fennel Confit, Preserved Meyer Lemon, Black Olives, \$62
- American "Kobe Style" From Snake River Farms, Bone in Rib Chop 37 Oz \$210
- American "Kobe Style" From Snake River Farms, Porterhouse 30 Oz \$180
- Sautéed 3 lb Maine Lobster, Black Truffle Sabayon \$110

**The Sauces \$2**

- Whole Grain Mustard
- House Made Steak Sauce
- Wasabi-Yuzu Kosho Butter
- Argentinean Chimichurri
- Shallot-Red Wine Bordelaise
- Creamy Horseradish
- Armagnac & Green Peppercorn
- Béarnaise

**Add to the Cuts**

- Wild Field Mushrooms \$12
- Caramelized Onions \$8
- Point Reyes Blue Cheese \$9
- Fried Organic Egg \$6
- Bone Marrow \$9

**On the Side \$12**

- French Fries with Herbs
- Yukon Gold Potato Puree
- Tempura Onion Rings
- Soft Polenta with Parmesan
- Creamed Spinach with Fried Organic Egg
- Braised Swiss Chard, Cavalo Nero, Escarole, Garlic
- Roasted Organic Carrots & Jerusalem Artichokes
- Fingerling Potatoes, Confit Bacon, Pearl Onions
- Baby Broccoli, Garlic, Sun Dried Tomato, Fior Di Sardo
- Cauliflower, Golden Raisins, Capers, Toasted Almonds
- Cavatappi Pasta, "Mac & Cheese", Quebec Cheddar \$21
- Wild Field Mushrooms, Japanese Shishito Peppers \$19
- Potato Tarte Tatin \$16

A gratuity of 18% will be added to parties 8 or more