

Salads and Starters...

- Kobe Steak Sashimi, Spicy Radishes \$22
- Prime Sirloin "Steak Tartare", Herb Aioli, Mustard \$22
- Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$17
- Warm Veal Tongue, Marinated Artichokes, Cannellini Beans, "Salsa Verde" \$17
- Roasted Baby Beets, Humboldt Fog Goat Cheese, Pistachio, Citrus, Micro Basil, Mint \$18
- Fresh Burrata, Prosciutto Di Parma, Golden Raisin-Rhubarb Purée, Micro Arugula, Saba \$16
- Maple Glazed Pork Belly, Asian Spices, Sesame-Orange Dressing, Bartlett Pear Compote \$17
- Early Harvest Fava Beans Salad, Campania Artichokes, Pecorino Romano, Meyer Lemon, Marjoram \$19
- Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette \$19
- Blue Crab & Louisiana Gulf Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish \$31
- Austrian Oxtail Bouillon, Chive Blossoms, Chervil, Bone Marrow Dumplings \$18
- Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$26
- 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

- Porterhouse 34 Oz (For Two) \$108
- 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, "Double R Ranch", Loomis, Washington, Corn Fed, Aged 28 Days

- New York Sirloin 16 Oz \$56

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

- Porterhouse 34 Oz (For Two) \$180
- 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

True Japanese 100% Wagyu Beef From Saga Prefecture, Kyushu, Japan

- Rib Eye Steak \$180 8 Oz (\$45 each additional 2 ounces)
- New York Sirloin \$140 6 Oz (\$45 each additional 2 ounces)

- Organic Poussin Cooked On The Rotisserie, Black Trumpet Mushrooms, 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 Cauliflower Puree, Garam Masala \$39
- Whole Roasted French Sea Bass, Meyer Lemon-Italian Parsley Gremolata \$39
- Sautéed Dover Sole A La "Meuniere", Preserved Lemon, Parsley \$56
- Pan Roasted Maine Lobster, Black Truffle Sabayon 2lb \$75

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
- Sautéed Baby Spinach, Garlic
- Creamed Spinach with Fried Organic Egg
- Roasted Organic Carrots & Jerusalem Artichokes
- Brussels Sprouts, Confit Bacon, Pearl Onions
- Broccoli-Rapini, Chili, Sun Dried Tomato, Fior Di Sardo
- English Peas, Snap Peas, Black Trumpet Mushrooms
- Cauliflower, Golden Raisins, Capers, Toasted Almonds
- Cavatappi Pasta, "Mac & Cheese", Quebec Cheddar \$21
- Wild Field Mushrooms, Japanese Shishito Peppers \$19
- Oregon Morel Mushrooms, Spring Onions, Guanciale \$22
- Potato Tarte Tatin \$16

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