



RAW BAR

Freshly Shucked Oysters on the Half Shell ^{GF†}

horseradish cocktail sauce | yuzu kosho mignonette | absinthe mustard aioli

Half Dozen

21

Full Dozen

40

Jumbo Shrimp Cocktail horseradish cocktail sauce | lemon | saltine crackers

22

Raw Bar for Two ^{GF†} cold water lobster tail | four oysters on the half shell | half dozen jumbo shrimp | half pound king crab legs | horseradish cocktail sauce | yuzu kosho mignonette | absinthe mustard aioli

63

Seafood Tower ^{GF†} two cold water lobster tails | dozen oysters on the half shell | dozen jumbo shrimp | one pound king crab legs | horseradish cocktail sauce | yuzu kosho mignonette | absinthe mustard aioli

125

STARTERS

Pull Apart French Bread* grass fed butter | roasted garlic

9

Burrata* strawberry rhubarb jam | black pepper oil | French bread | basil

16

Seared Scallops [†] spring vegetables | wheat berries | green curry

21

Lobster Bisque ^{GF} fennel | black truffle | toasted brown rice

12

Caesar Salad little gem romaine | Pecorino Romano | herb fried croutons

12

Baby Green Salad* radish & cucumbers | sherry-cider vinaigrette

10

Spice Crusted Swordfish ^{GF} buttered grits | sweet corn esquites | lime aioli

31

Sorghum Glazed Salmon [†] charred eggplant | Chinese broccoli | Meyer lemon | capers

34

Hard Roasted Cauliflower* ^{GF} brown rice pilaf | house ramp gardeniera | salsa macha

23

Roasted Chicken ^{GF} maitake mushrooms | kale | creamed pearl onions | bacon | madeira jus

32

Braised Short Ribs ^{GF} pepperonata | olive oil roasted potatoes | herbs

33

Roasted Rack of Lamb ^{GF†} Carlson-Arbogast Farms sprouted green lentils | squash | smoked tomato

48

7 oz. Center Cut Grilled Filet of Beef ^{GF†} red wine jus

53

14 oz. New York Strip Steak ^{GF†} red wine jus

59

Surf & Turf [†] crispy herb risotto | garlic brown butter sauce

80

Signature Selection Ribeye ^{GF†}

MP



SIDE DISHES

Buttery Whipped Potatoes*GF	8
Olive Oil Roasted Potatoes*GF fried rosemary	9
Roasted Broccoli*GF miso vinaigrette vadouvan sunflower seeds	8
Waffle Fries*GF black truffle mayo	9

DESSERTS

White & Dark Chocolate Mousse Cake dark chocolate & salted caramel sauce	10
Vanilla Bean Crème Brûlée*GF buckwheat sablé	9
Coconut Sorbet*GF raspberries coconut macaroons tamarind caramel	9

A minimum of one main course per person is required. Please notify your server of any dietary restrictions or food allergies.

Consuming raw or undercooked foods may increase your risk of food related illness.

*Denotes a Vegetarian item ^{GF}Denotes a Gluten Free item [†]Denotes a raw or undercooked food