

THE SIGNATURE ROOM AT THE 95TH®

RAW BAR

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

horseradish cocktail sauce | yuzu kosho mignonette

Half Dozen

25

Full Dozen

45

Jumbo Shrimp Cocktail horseradish cocktail sauce | lemon | saltine crackers

24

Raw Bar for Two^{GF†}

75

cold water lobster tail | four oysters on the half shell | half dozen jumbo shrimp | horseradish cocktail sauce | yuzu kosho mignonette | Calabrian chili aioli

add European style drawn butter for an additional \$3

Seafood Tower^{GF†}

125

cold water lobster tails | dozen oysters on the half shell | dozen jumbo shrimp | horseradish cocktail sauce | yuzu kosho mignonette | Calabrian chili aioli

add European style drawn butter for an additional \$3

STARTERS

Pull Apart French Bread* grass-fed butter | roasted garlic

9

Burrata* heirloom tomatoes | smoked pumpkin seed chili crisp | white soy | toasted bread

16

Warm Octopus Salad^{GF†} chayote som tum | smoked paprika aioli | pine nuts

18

Lobster Bisque^{GF} fennel | petite smoked salmon croquette

14

Caesar Salad local little gem romaine | SarVecchio Parmesan | herb bread crumbs

13

Baby Green Salad^{GF*^} radish & cucumbers | cider honey vinaigrette

11

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.

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

A suggested gratuity of 20% shall be added to all parties of 5 or more

MAIN COURSE SELECTIONS

Roasted Alaskan Halibut ^{GF} braised artichokes basil pistou capers golden raisins	43
Sorghum Glazed Salmon ^{GF†} ratatouille greens saffron butter	34
Roasted Cauliflower ^{GF*} whole grain risotto pecorino black pepper	29
Spiced Garbanzo Beans ^{GF*^} grilled eggplant greens	29
Roasted Chicken ^{GF} half Green Circle chicken roasted potatoes giardiniera roasted chicken jus	35
Spice Braised Short Ribs ^{GF} Janie's Mill corn grits roasted shallots	37
Lemon Pepper Roasted Lamb Chops ^{GF†} warm sprouted lentil salad	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 ^{GF†} herb & garlic pommes duchesse Chinese broccoli toasted garlic butter sauce <i>add European style drawn butter for an additional \$3</i>	90
Signature Selection Ribeye ^{GF†}	MP

SIDE DISHES

Buttery Whipped Potatoes ^{GF*}	10
Coconut Creamed Corn ^{GF*^} lime charred peppers	10
Olive Oil Roasted Potatoes ^{GF*^} fried rosemary	10
Roasted Broccoli ^{GF*} roasted garlic SarVecchio Parmesan	10

DESSERTS

White & Dark Chocolate Mousse Cake dark chocolate & salted caramel sauces	10
Vanilla Bean Crème Brûlée ^{GF*} buckwheat sablé	9
Blueberry Crisp ^{GF*^} coconut sorbet almond crumble	9

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