

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

50

Jumbo Shrimp Cocktail horseradish cocktail sauce | lemon | saltine crackers

24

Raw Bar for Two^{GF†}

78

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†}

140

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* roasted squash | pear mostarda | sage & multigrain bread

16

Warm Octopus Salad^{GF†} marinated chickpeas | smoked pumpkin seed chili crisp | 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	45
Miso Honey Glazed Salmon ^{GF†} Brussels sprouts & giant white beans green sauce	34
Roasted Cauliflower ^{GF*} whole grain risotto pecorino black pepper	29
Spiced Garbanzo Beans ^{GF*^} Missouri basmati rice roasted cabbage pomegranate	29
Roasted Chicken ^{GF} half Green Circle chicken roasted potatoes giardiniera roasted chicken jus	35
Spice Braised Short Ribs ^{GF} Parmesan grits Chinese broccoli	38
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 lemon & toasted garlic butter <i>add European style drawn butter for an additional \$3</i>	90
Signature Selection Ribeye ^{GF†}	MP

SIDE DISHES

Buttery Whipped Potatoes ^{GF*}	11
Roasted Mushrooms ^{GF*} shallots & thyme	13
Olive Oil Roasted Potatoes ^{GF*^} fried rosemary	11
Roasted Broccoli ^{GF*} roasted garlic SarVecchio Parmesan	11
Creamed Kale ^{GF*} Madeira	12

DESSERTS

White & Dark Chocolate Mousse Cake dark chocolate & salted caramel sauces	11
Vanilla Bean Crème Brûlée ^{GF*} buckwheat sablé	10
Mutsu Apple Crisp ^{GF*^} coconut sorbet almond crumble	10

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