



STARTERS

CRAB 2 WAYS 22

MD STYLE CRAB CAKE, ROASTED PEPPER
HORSERADISH, COLD CRAB SALAD,
FRIED RELISH HOLLANDAISE, "MIGNONETTE"

BEEF TARTARE 24

SMOKED QUAIL EGG, CRISPY CAPERS, SHALLOT,
FOIE GRAS VINAIGRETTE, TRUFFLE BAGEL BITES

OYSTERS* 18/36

HALF SHELL OR ROCKEFELLER,
APPROPRIATE ACCOUTREMENTS

GRILLED OCTOPUS 19

CHORIZO, POTATO BUTTER, PICKLED JALAPENOS,
CIOPPINO SAUCE

SHORT RIB 17

RAGOUT, POTATO & CELERIAC
"BONE MARROW", LEEKS, KOREAN SAUCE,
BBQ CRUMBS

POUTINE 16

CHEDDAR CROQUETTES, WHITE CHEDDAR CURD,
WILD BOAR, EGG, BLACK PEPPER GRAVY

MOZZARELLA TARTLET 15

OVEN ROASTED PIZZA DOUGH, CONFIT CHERRY
TOMATOES, BASIL, ROASTED GARLIC GASTRIQUE

SOUPS

FRENCH ONION 16

BRIOCHE, COMTE, FINE HERBS

LOBSTER BISQUE 24

COMPRESSED PUFF PASTRY,
BRANDY POACHED TAIL, MIRE POIX, FRAWNS

AMISH GARDEN 15

VEGETABLE CONSOMME, WHITE BEAN PUREE, PETITE
GREENS, MUSHROOM SOIL

BEEF MENU

ALL STEAKS INCLUDE CHOICE OF ONE OPPORTUNITY AND SAUCE
ADDITIONAL SAUCE 3

STEAKS AVAILABLE "AU POIVRE" UPON REQUEST

ON THE BONE

48OZ TOMAHAWK RIBEYE CHOP 125

DINNER FOR TWO INCLUDES TWO OPPORTUNITIES

20OZ BONE IN KANSAS CITY 56

18OZ. RIB-EYE 49

17 DAY AGED

8OZ FILET MIGNON 49

12OZ FILET MIGNON 59

10OZ NEW YORK STRIP 39

STEAK TEMPS

BLUE- VERY RED, COLD CENTER

RARE- RED, COOL CENTER

MEDIUM RARE- RED, WARM CENTER

MEDIUM- REDDISH PINK, HOT CENTER

MEDIUM WELL- MILD PINK, HOT CENTER

WELL DONE- NO PINK, HOT CENTER

SAUCES

BÉARNAISE

CABERNET

HORSERADISH CREAM

BRANDY PEPPERCORN

CHIMICHURRI

AQUEOUS STEAK SAUCE

SUPPLEMENTS

CRAB CAKE* 18

LOBSTER TAIL*22

BLUE CHEESE BUTTER 5

AQUEOUS

SALADS

AQUEOUS

CHOPPED SALAD 13

BEEHIVE AGED GOUDA, THICK CUT BACON,
CUCUMBER SILK, MARINATED TOMATO, POMME
FRITES, EGG YOLK VINAIGRETTE

CAESAR 13

TORN ROMAINE, OLIVE OIL BRIOCHE, PARMESAN
MOUSSE, CURED YOLK, ANCHOVY DRESSING

SPINACH 13

CRISPY PORK BELLY, CANDIED WALNUTS, HB EGG,
CAMEMBERT CHEESE, SHERRY VINAIGRETTE

ENTRÉES

VEAL CHOP 53

24 HOUR SOUS VIDE,
TRUFFLE POLENTA SMOKED FONTINA LARDONS,
BLACK TRUMPETS,
WHOLE GRAIN MUSTARD DEMI

ELYSAN FIELDS LAMB 46

RATATOUILLE TART, PARMESAN FALAFEL,
BROCCOLI RABE, BALSAMIC YOGURT,
MINT CAVIAR

HALIBUT* 39

BOULIABAISE, MUSSELS,
SAFFRON FINGERLINGS, SPRING PEA & LEEK,
TOASTED FENNUGREEK MILK BREAD

TUNA* 36

SHRIMP, EDAMAME RAMEN NOODLES,
AERATED WASABI, COCONUT CURRY

SCOTTISH SALMON* 36

CHARD BOK CHOY, ROASTED TOMATO GNOCCHI,
BACON HOLLANDAISE, BROWN BUTTER CRUMB

FOOTPRINT FARMS CHICKEN* 34

CONFIT THIGH RISOTTO, CRISPY CAULIFLOWER,
AMISH VEGETABLE GAZPACHO, HERB VINAIGRETTE

BEET TORTELLINI 30

RED BEET, RICOTTA SALATA, CITRUS BUTTER,
ARUGULA, WHITE BALSAMIC & TRUFFLE
VINAIGRETTE

OPPORTUNITIES 10 EACH / 3 FOR 25

CRISPY CAULIFLOWER

PICKLED GRAPES, FINE HERBS, SABA VINAIGRETTE

JUMBO ASPARAGUS

GRILLED, BASIL PESTO, RICOTTA SALATA

HAKKA NOODLES

SPRING VEGETABLES, SWEET & SPICY GLAZE

WHIPPED POTATOES

FOIE GRAY 5

SPINACH

SAUTEED OR CREAMED

SALTED BAKED POTATO

LOADED WITH TRUFFLE TREMOR, BACON 5

AQUEOUS MAC AND CHEESE

BACON VELOUTE, APPLEWOOD SMOKED BACON,
FIVES CHEESES

MUSHROOMS AND PEARLS

BALSAMIC HERB BUTTER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS 4.16

CHEF DE CUISINE PATRICK DUFFY SOUS CHEF TYLER HUTCHISON