



## 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 WEDGE 13

BEEFMASTER AGED GOUDA, APPLEWOOD SMOKED  
BACON, CUCUMBER RIBBON, HEIRLOOM TOMATO,  
EGG YOLK VINAIGRETTE

### CAESAR 13

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 PORTERHOUSE 53

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

### KUROBUTA PORK CHOP 39

DOUBLE CUT CHOP, GERMAN POTATO SALAD,  
BROCCOLI RABE, APPLE SLAW, SWEET HOT  
MUSTARD

### HALIBUT\* 39

BOULLIABAISE, MUSSELS,  
SAFFRON FINGERLINGS, SPRING PEA & LEEK,  
TOASTED FENUGREEK MILK BREAD

### 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

### STREET CORN

COJITA CHEESE, CILANTRO LIME, CHILI GARLIC  
AIOLI, GREEN ONION

### JUMBO ASPARAGUS

BRUSCHETTA, SHAVED PECORINO, CITRUS

### HAKKA NOODLES

SPRING VEGETABLES, SWEET & SPICY GLAZE

### WHIPPED POTATOES

FOIE GRAVY 5

### SPINACH

SAUTEED OR CREAMED

### SALTED BAKED POTATO

LOADED WITH TRUFFLE TREMOR, BACON 5

### AQUEOUS ONION RINGS

BOURBON BACON BBQ, GARLIC

### 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