

STARTERS

CRAB 2 WAYS 24

COLD CRAB SALAD, PONZU VINAIGRETTE, GUACAMOLE AND CANDIED GRAPEFRUIT

TUNA SALAD 24

TATAKI, SUNOMONO CELERY, MIZUNA PESTO, HB QUAIL EGG, PICKLED GINGER, YUZU SORBET

OYSTERS* 18/36

HALF SHELL OR ROCKEFELLER, APPROPRIATE ACCOUTREMENTS

GRILLED OCTOPUS 19

CHORIZO AND POTATO HASH, PICKLED CITRUS, JALAPENO JELLY, CHARD CIOPPINO SAUCE

SQUASH TARTLET 15

ACORN SQUASH, PECORINO ROMANO, SPAGHETTI SQUASH, APPLE CHUTNEY, EVO POWDER, SPICED PEPITAS, SHERRY GASTRIQUE

SOUPS

FRENCH ONION 16

COMTE, FINE HERBS

LOBSTER BISQUE 24

BRANDY POACHED TAIL, MIRE POIX, FRAWNS

PUMPKIN 15

COCONUT SHRIMP, CURRY APPLES, CRISPY CHICK PEAS



BEEF MENU

ALL STEAKS INCLUDE CHOICE OF ONE OPPORTUNITY AND SAUCE
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

BEARNAISE

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

HARVEST 13

BABY ARUGULA, RADICCHIO, COMPRESSED PEARS, PICKLED GRAPES, HERBED CHEVRE, SUNFLOWER SEEDS, ROASTED CAULIFLOWER VINAIGRETTE

SPINACH 13

PICKLED SHALLOTS, CANDIED LARDONS, HB EGG, CAMEMBERT SHIITAKE VINAIGRETTE

ENTREES

VENISON* 49

SWEET POTATO AND BOURBON BACON HASH, CRISPY BRUSSEL SPROUTS, ROASTED PEARLS, CHIMICHURRI

BERKSHIRE PORK CHOP* 39

ANDOUILLE SPICED CHOP, PAELLA, PEI MUSSELS, SHRIMP, FIRE ROASTED PEPPERS,

FOOTPRINT FARMS CHICKEN* 34

CASSOLET, ROASTED BABY CARROTS, CASHEW BUTTER, CRANBERRY, NATURAL JUS

OPPORTUNITIES 10 EACH / 3 FOR 25

BRUSSEL SPROUTS

SMOKED CHEVRE, CANDIED WALNUTS, MALT VINEGAR

JUMBO ASPARAGUS

BRUSCHETTA, SHAVED PECORINO, CITRUS

HAKKA NOODLES

VEGETABLES, SWEET & SPICY GLAZE

WHIPPED POTATOES

FOIE GRAYV 5

SALTED BAKED POTATO

LOADED WITH TRUFFLE TREMOR, BACON 5

MUSHROOMS AND PEARLS

BALSAMIC HERB BUTTER

SPINACH

SAUTEED OR CREAMED

AQUEOUS MAC AND CHEESE

BACON VELOUTE, APPLEWOOD SMOKED BACON, FIVE CHEESES

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

EXECUTIVE CHEF PATRICK DUFFY SOUS CHEF TYLER HUTCHISON