

# STARTERS

## BEEF TARTARE 24

SMOKED QUAIL EGG, CRISPY CAPERS, SHALLOT, FOIE GRAS VINAIGRETTE

## OYSTERS 18/36

HALF SHELL OR ROCKEFELLER APPROPRIATE ACCOUTREMENTS

## CRAB SALAD 22

COLD LUMP CRAB SALAD, ROASTED PEPPER HORSERADISH, HOLLANDAISE

# SOUPS

## FRENCH ONION 16

COMTE, FINE HERBS

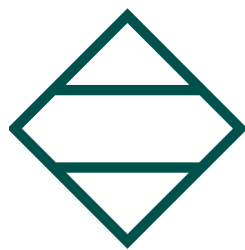
## LOBSTER BISQUE 24

BRANDY POACHED TAIL, MIRE POIX, FRAWNS

## AMISH GARDEN 15

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

# GLUTEN FREE



## BEEF MENU

ALL STEAKS INCLUDE CHOICE OF ONE OPPORTUNITY AND SAUCE  
ADDITIONAL SAUCE \$3  
STEAKS AVAILABLE "AU POIVRE" UPON REQUEST

### CERTIFIED ANGUS

18OZ. RIB-EYE\* 49

### 17 DAY AGED

8OZ FILET MIGNON\* 47

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

HORSERADISH CREAM

CABERNET

BRANDY PEPPERCORN

CHIMICHURRI

AQUEOUS STEAK SAUCE

### SUPPLEMENTS

LOBSTER TAIL\* 22

# SALADS

## AQUEOUS WEDGE 13

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

## CAESAR 13

ROMAINE, PARMESAN MOUSSE, SHAVED EGG, ANCHOVY DRESSING

## SPINACH 13

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

# ENTRÉES

## VEAL PORTERHOUSE 53

24 HOUR SOUS VIDE, POLENTA "MAC AND CHEESE", BLACK TRUMPETS, WHOLE GRAIN MUSTARD DEMI

## HALIBUT 39

BOULIABAISSE, MUSSELS, SAFFRON FINGERLINGS, SPRING PEA AND LEEKS

## FOOTPRINT FARMS

### CHICKEN 34

CONFIT THIGH RISOTTO, CRISPY CAULIFLOWER, AMISH VEGETABLE GAZPACHO

## AQUEOUS

## OPPORTUNITIES 10

THREE FOR 25

### WHIPPED POTATOES

FOIE GRAY 5

### SPINACH

SAUTE OR CREAM

### SALTED BAKED POTATO

LOADED WITH TRUFFLE TREMOR, BACON 5

### JUMBO ASPARAGUS

BRUSCHETTA, SHAVED PECORINO, CITRUS

### STREET CORN

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

### HAKKA NOODLES

SPRING VEGETABLES, SWEET AND SPICY GLAZE

### 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