

APPETIZERS

TENDERLOIN STEAK TARTARE

Cured Egg Yolk, Yuzu Kosho, Gochujang, Puffed Rice,
Country Bread- 24

BIGEYE TUNA TARTARE

Crème Fraîche, Aged Shoyu, Kaluga Caviar, Gaufrette Chips - 26

CRUDO TASTING

Hamachi, Big Eye Tuna, Jail Island Salmon, Pickled Onion,
Serrano Chili, Meyer Lemon, Spanish Olive Oil - 19

POTATO GNOCCHI

Zucchini, Yellow Squash, White Peaches, Zucchini & Goat
Cheese Puree- 18

A5 WAGYU BEEF SLIDERS

Garlic-Truffle Aioli, Pickles, Gouda - 21

CHARGRILLED OYSTERS

Roasted Garlic Herb Butter, Parmesan, Lemon - 21

LEMON BUTTER PRAWNS

Confit Cherry Tomato, Smoked Trout Roe, Fine Herbs - 24

FRITO MIXTO

Rock Shrimp, Oysters, Calamari, Lemon-Caper Remoulade - 19

HOUSE MADE TATER TOTS & CAVIAR

Kaluga Caviar, Chives, Dill, Aged Provolone,
Crème Fraîche - 21

Fine & Dandy



MARTINI

Chopin Potato Vodka
&

HOUSE MADE TATER TOTS & CAVIAR

Kaluga Caviar, Chives, Dill, Aged Provolone, Crème Fraîche

\$29

CHILLED SEAFOOD

OYSTERS ON THE HALF SHELL Mignonette, Cocktail Sauce, Scotch Bonnet - HALF DOZEN 22 DOZEN 44

COLOSSAL SHRIMP COCKTAIL U4 Prawn, Cocktail Sauce - 10EA

RUXTON CEVICHE Olives, Serrano, Dill, Chives, Cherry Tomato - 18

MAINE LOBSTER COCKTAIL 1/2 lbs Lobster, Dijonnaise Sauce - 24

ALASKAN RED KING CRAB COCKTAIL Dijonnaise Sauce - HALF LB 100 ONE LB 200

Caviar

CHEF'S DAILY SELECTION Classic Accoutrements - MKT

PLATEAU DE MER

SERVED WITH COCKTAIL SAUCE, MIGNONETTE, DIJONNAISE, HOUSE MADE SCOTCH BONNET

PETITE

4 Oysters, 2 Colossal Shrimp Cocktail,
Salmon Crudo, Ceviche,
King Crab - 75

GRAND

8 Oysters, 4 Colossal Shrimp Cocktail,
Salmon Crudo, King Crab, Ceviche,
Half Maine Lobster - 140

ROYAL

12 Oysters, 6 Colossal Shrimp Cocktail,
Bigeye Tuna Crudo, Ceviche, King Crab,
Whole Maine Lobster - 240

SOUP & SALADS

BUTTERNUT LOBSTER BISQUE Lobster, Crème Fraiche, Chives - 22

CHOPPED SALAD Salami, Aged Provolone, Cauliflower, Olive, Radish, Heart of Palm, Carrot, Red Wine Vinaigrette - 15

CHILLED SHELLFISH SALAD Poached Shrimp, Jumbo Lump Crab, Maine Lobster, Citrus, Avocado, Blood Orange Vinaigrette - 32

WEDGE SALAD Warm Candied Bacon, Demi Sec Tomato, Burnt Onion, Roquefort, Walnuts, Herbs - 15

CAESAR SALAD Parmigiano Reggiano, Herbed Croutons - 16

HEIRLOOM TOMATO & WATERMELON SALAD English Cucumber, Red Onion, Roquefort, Ice Wine Vinaigrette -18



Please alert your server of any food allergies.

Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.



BUTCHER'S CUTS

Prime Steaks	Dry-Aged	Wagyu
6OZ FILET MIGNON46	8OZ DRY AGED SIRLOIN.....42	6OZ AUSTRALIAN STRIP.....96
10OZ FILET MIGNON 68	12OZ NEW FRONTIER BISON RIBEYE...74	12OZ GOLD LABEL SRF RIBEYE..... 148
14OZ NEW YORK STRIP 72	22OZ DRY-AGED COWBOY89	6OZ A5 FILET.....165
16OZ BONE-IN DELMONICO.....78	34OZ BONE-IN FILET 192	36OZ TOMAHAWK220
	32OZ PORTERHOUSE153	A5 RIBEYE <i>Priced Per Oz 3oz Minimum</i> 36

WAGYU TASTING

Experience 3OZ of All Four of Our Exceptional Wagyu Cuts – 315

ACCOUTREMENTS

Blue Cheese Herb Crust..... 8	King Crab Oscar..... 29
4 Peppercorn Crust..... 6	Shrimp Scampi.....8ea
Garlic Horseradish Crust..... 6	Truffle Butter 12
King Crab..... 25	Maine Lobster Tail..... 30

SAUCES

Red Wine.....4	Scotch Bonnet4
Au Poivre4	Chimichurri.....4
Horseradish Cream.....4	Sauce Béarnaise4
Ruxton Steak Sauce4	

FROM THE LAND

- BELL & EVANS' HALF CHICKEN Summer Corn, Wild Mushroom, Okra, Sweet Peppers, Chicken Jus– 44
- ROASTED RACK OF LAMB Thumbelina Carrot, Royal Trumpet Mushroom, Heart of Palm, Pumpkin Seed Romesco – 68
- IBERICO PORK CHOP Green Apple, Shiitake, Calvados Jus – 60
- CHARBROILED CAULIFLOWER STEAK Baby Corn, Purple Cauliflower Puree, Balsamic Reduction-29

FROM THE SEA

- STEAMED LIVE LOBSTER Drawn Butter – Mkt
- ROASTED BRANZINO Baby Artichoke, Olive Tapenade, Roasted Cipollini Onion, Smoked Tomato Broth – 42
- MISO SEA BASS Bok Choy, Wild Mushroom, Snap Peas, Dashi – 48
- STEAMED JAIL ISLAND SALMON Hawaiian Heart of Palm, Cucumber, Lemon, Kumquat, Fine Herbs – 36
- CHICKEN-FRIED MAINE LOBSTER TAILS Nashville Honey Butter – 61
- CRAB & SHRIMP RISOTTO Rock Shrimp, Jumbo Lump Blue Crab, Mascarpone, Lemon – 38
- MARYLAND CRAB CAKES Pickled Slaw, House Waffle Fries, Remoulade – SINGLE 32 DOUBLE 64

ACCOMPANIMENTS

CREAMY GOLD POTATOES14	MAC & CHEESE 14. ⁰⁰	HERB-GARLIC WAFFLE FRIES.....14
CREAMED SPINACH.....14	Bacon.....+8 Lobster+24	LOADED BAKED POTATO.....14
ROASTED MUSHROOMS14	Blue Crab+16 Truffle+Mkt	GRILLED ASPARAGUS14
JALAPEÑO CHEDDAR GRITS14	MAC & CHEESE TRIO - 50	TRUFFLED HASSELBACK POTATO14
CREAMED CORN.....14		ROASTED BROCCOLI.....14



A customary gratuity of 20% will be added to all parties of 6 or more guests.
A 3% facility fee will be added to the total of each check. This fee is not a tip or service charge.

