APPETIZERS

TENDERLOIN STEAK TARTARE
Cured Egg Yolk, Yuzu Kosho, Gochujang, Puffed Rice, Country Bread- 26

BIGEYE TUNA TARTARE
Crème Fraîche, Aged Shoyu, Kaluga Caviar, Gaufrette Chips - 28

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 - 24

CHARGRILLED OYSTERS
Roasted Garlic Herb Butter, Parmesan, Lemon - 24

LEMON BUTTER PRAWNS
Confit Cherry Tomato, Smoked Trout Roe, Fine Herbs - 26

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

HOUSE MADE TATER TOTS & CAVIAR
Kaluga Caviar, Chives, Dill, Aged Provolone, Crème Fraîche - 24

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 – 18*

CAESAR SALAD *Parmigiano Reggiano, Herbed Croutons – 18*

ROASTED BEET SALAD *Badger Flame Beets, Butternut Squash, Cranberry Compote, Truffle Vinaigrette, Honey Goat Cheese, Marcona Almonds, Frisee–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

6OZ FILET MIGNON 48

10OZ FILET MIGNON 72

14OZ NEW YORK STRIP 78

16OZ BONE-IN DELMONICO 82

Dry-Aged

8OZ DRY AGED SIRLOIN 42

12OZ NEW FRONTIER BISON RIBEYE .. 82

22OZ DRY-AGED COWBOY 92

34OZ BONE-IN FILET 192

32OZ PORTERHOUSE 153

Wagyu

6OZ AUSTRALIAN STRIP 96

12OZ GOLD LABEL SRF RIBEYE 148

6OZ A5 FILET 165

36OZ TOMAHAWK 220

A5 RIBEYE *Priced Per Oz | 3oz Minimum* 36

WAGYU TASTING

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

ACCOUTREMENTS

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

SAUCES

Red Wine 4
Au Poivre 4
Horseradish Cream 4
Ruxton Steak Sauce 4
Scotch Bonnet 4
Chimichurri 4
Sauce Béarnaise 4

FROM THE LAND

BELL & EVANS' HALF CHICKEN *Winter Vegetables, Chicken Jus– 44*

ROASTED RACK OF LAMB *Thumbelina Carrot, Royal Trumpet Mushroom, Heart of Palm, Pumpkin Seed Romesco – 72*

IBERICO PORK CHOP *Green Apple, Shiitake, Calvados Jus – 64*

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 – 52*

STEAMED JAIL ISLAND SALMON *Hawaiian Heart of Palm, Cucumber, Lemon, Kumquat, Fine Herbs – 38*

CHICKEN-FRIED MAINE LOBSTER TAILS *Nashville Honey Butter – 64*

CRAB & SHRIMP RISOTTO *Rock Shrimp, Jumbo Lump Blue Crab, Mascarpone, Lemon – 38*

MARYLAND CRAB CAKES *Pickled Slaw, House Waffle Fries, Remoulade – SINGLE 38 DOUBLE 72*

ACCOMPANIMENTS

CREAMY GOLD POTATOES 16

CREAMED SPINACH 16

ROASTED MUSHROOMS 16

JALAPEÑO CHEDDAR GRITS 16

CREAMED CORN 16

MAC & CHEESE 16.00

Bacon ..... +8
Blue Crab ..... +16
Lobster ..... +24
Truffle ..... +Mkt

MAC & CHEESE TRIO – 50

HERB-GARLIC WAFFLE FRIES 16

LOADED BAKED POTATO 16

GRILLED ASPARAGUS 16

TRUFFLED HASSELBACK POTATO 16

ROASTED BROCCOLI 16

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.

EST. 2024