

APPETIZERS

TENDERLOIN STEAK TARTARE

Cured Egg Yolk, Yuzu Kosho, Gochujang, Puffed Rice, Brioche Toast - 22

BLUEFIN TUNA TARTARE

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

CRUDO TASTING

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

POTATO GNOCCHI

Spiced Duck Confit, Butternut Squash, Ricotta Salata - 16

A5 WAGYU BEEF SLIDERS

Garlic-Truffle Aioli, Pickles, Gouda - 18

CHARGRILLED OYSTERS

Roasted Garlic Herb Butter, Parmesan, Lemon - 19

LEMON BUTTER PRAWNS

Confit Cherry Tomato, Smoked Trout Roe, Fine Herbs - 19

FRITO MIXTO

Rock Shrimp, Oysters, Calamari, Lemon-Caper Remoulade - 18

HOUSE MADE TATER TOTS & CAVIAR

Kaluga Caviar, Chives, Dill, Gouda, Crème Fraîche - 21

Fine & Dandy



MARTINI

Chopin Potato Vodka



HOUSE MADE TATER TOTS & CAVIAR

Kaluga Caviar, Chives, Dill, Gouda, Crème Fraîche

\$29

CHILLED SEAFOOD

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

COLOSSAL SHRIMP COCKTAIL U4 Prawn, Cocktail Sauce - 9 EA

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

KING CRAB COCKTAIL Dijonnaise Sauce - HALF LB 50 ONE LB 100

PLATEAU DE MER

SERVED WITH COCKTAIL SAUCE, CHAMPAGNE MIGNONETTE, DIJONNAISE, HOUSE MADE SCOTCH BONNET AND HOT SAUCE

PETITE

4 Oysters, 2 Colossal Shrimp Cocktail, Salmon Crudo, Marinated Mussels, King Crab - 68

GRAND

8 Oysters, 4 Colossal Shrimp Cocktail, Salmon Crudo, King Crab, Marinated Mussels, Half Maine Lobster - 135

ROYAL

12 Oysters, 6 Colossal Shrimp Cocktail, Bluefin Tuna Crudo, Marinated Mussels, King Crab, Whole Maine Lobster - 235

SOUP & SALADS

SEASONAL SOUP Seasonal Daily Preparation - 12

BEEF & HONEYCRISP APPLE Frisée, Shaved Brussels Sprouts, Aged Sherry Vinegar - 14

CHOPPED SALAD Salami, Aged Provolone, Cauliflower, Olive, Radish, Carrot, Red Wine-Herb Vinaigrette - 15

CHILLED SHELLFISH SALAD Poached Shrimp, Jumbo Lump Crab, Mâche, Citrus, Avocado, Blood Orange Vinaigrette - 22

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

CAESAR SALAD Parmigiano Reggiano, Torn Croutons - 16



A customary gratuity of 20% will be added to all parties of 8 or more guests. 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

<i>Prime Steaks</i>	<i>Dry-Aged</i>	<i>Wagyu</i>
6OZ FILET MIGNON46	12OZ NEW FRONTIER BISON RIBEYE .. 74	6OZ AUSTRALIAN STRIP.....86
10OZ FILET MIGNON 68	22OZ DRY-AGED COWBOY89	12OZ GOLD LABEL SRF RIBEYE..... 110
14OZ NEW YORK STRIP 72	34OZ BONE-IN CHATEAUBRIAND 192	6OZ A5 FILET.....165
16OZ BONE-IN DELMONICO.....78	32OZ PORTERHOUSE153	36OZ TOMAHAWK220
8OZ RIB CAP 76		A5 RIBEYE Priced per ounce 3oz Minimum 36

WAGYU TASTING

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

ACCOUTREMENTS

Blue Cheese Herb Crust..... 8	King Crab Oscar..... 26
4 Peppercorn Crust..... 6	Shrimp Scampi.....9ea
Garlic Horseradish Crust..... 6	Truffle Butter 12
King Crab..... 22	Maine Lobster Tail..... 29

SAUCES

Red Wine.....4	Sauce Périgueux4
Au Poivre.....4	Fermented Scotch Bonnet....4
Horseradish Cream.....4	Chimichurri.....4
Ruxton Steak Sauce4	Sauce Béarnaise4

FROM THE LAND

CHICKEN WELLINGTON Wild Mushrooms, Jus - 29

RACK OF LAMB Carrot Purée, Roasted Beets, Salsa Verde - 58

CHILI RUBBED IBERICO PORK CHOP Spanish Olive Oil - 62

CRESCENT FARMS DUCK BREAST Winter Citrus, Red Wine Reduction - 36

BUTTERNUT SQUASH STEAK Pomegranate, Spiced Squash Purée, Maitake Mushroom, Aged Sherry Vinegar - 29

FROM THE SEA

WILD BRANZINO

Fried Sunchoke, Sunchoke Purée, Pickled Onion - 39

CHILEAN SEA BASS

Shanghai Bok Choy, Maitake Mushroom, Baby Carrot, Yuzu Dashi, Basil Oil - 48

SEARED JAIL ISLAND SALMON

Braised Leeks, Champagne Butter, Smoked Trout Roe, Chives - 34

CHICKEN FRIED MAINE LOBSTER TAILS

Nashville Honey Butter - 59

EUROPEAN TURBOT

Capers, Ginger, Preserved Lemon - 58

ROCK SHRIMP RISOTTO

Mascarpone, Meyer Lemon, Chili Oil - 29

MARYLAND CRAB CAKES

Hearts of Palm, Cucumber, Baby Corn Salad, House Waffle Fries
SINGLE 32 DOUBLE 64

STEAMED LIVE LOBSTER

Drawn Butter - Mkt

ACCOMPANIMENTS

CREAMY GOLD POTATOES14	MAC & CHEESE 14.00	ROASTED BROCCOLI14
ROASTED MUSHROOMS14	Bacon.....8 Lobster24	LOADED BAKED POTATO.....14
JALAPEÑO CHEDDAR GRITS14	Blue Crab 16 Truffle Mkt	CRISPY BRUSSELS SPROUTS14
HERB-GARLIC WAFFLE FRIES.....14	MAC & CHEESE TRIO - 48	TRUFFLED HASSELBACK POTATOES 14