

## 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

Wild Mushroom, Spring Asparagus, English Peas, Laura Chenel  
Goat Cheese - 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, 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 - 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

**SNAP PEAS & ASPARAGUS SALAD** Belgian Endive, basil, parsley, Tomato Vinaigrette - 14

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

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

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

**CAESAR SALAD** Parmigiano Reggiano, Herbed 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 MIGNON .....46	12OZ NEW FRONTIER BISON RIBEYE .. 74	6OZ AUSTRALIAN STRIP.....86
10OZ FILET MIGNON ..... 68	22OZ DRY-AGED COWBOY .....89	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 PORTERHOUSE .....153	36OZ TOMAHAWK .....220
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 Périgueux .....4
Au Poivre.....4	Fermented Scotch Bonnet....4
Horseradish Cream.....4	Chimichurri.....4
Ruxton Steak Sauce .....4	Sauce Béarnaise .....4

## FROM THE LAND

**CHICKEN WELLINGTON** Wild Mushrooms, Jus - 29

**RACK OF LAMB** Charred Leeks, Marcona Almond Gremolata, Romesco Sauce - 58

**IBERICO PORK CHOP** Cauliflower Puree, Compressed Apricot, Harissa BBQ - 62

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

**CHARBROILED CAULIFLOWER STEAK** Black Garlic, Garam Masala, Tahini, Caper Walnut Relish - 29

## FROM THE SEA

**STEAMED LIVE LOBSTER** Drawn Butter - Mkt

**WILD BRANZINO** Fried Sunchoke, Sunchoke Purée, Pickled Onion - 45

**MISO HONEY GLAZED CHILEAN SEA BASS** Tomato Dashi, Summer Squash, Katsuo bushi - 48

**SEARED JAIL ISLAND SALMON** Braised Leeks, Champagne Butter, Smoked Trout Roe, Chives - 34

**CHICKEN FRIED MAINE LOBSTER TAILS** Nashville Honey Butter - 59

**ROCK SHRIMP RISOTTO** Mascarpone, Meyer Lemon, Chili Oil - 29

**MARYLAND CRAB CAKES** Pickled Slaw, House Waffle Fries SINGLE 32 DOUBLE 64

## ACCOMPANIMENTS

CREAMY GOLD POTATOES .....14	<b>MAC &amp; CHEESE 14.00</b>	ROASTED BROCCOLI .....14
ROASTED MUSHROOMS .....14	Bacon..... 8 Lobster ..... 24	LOADED BAKED POTATO .....14
JALAPEÑO CHEDDAR GRITS .....14	Blue Crab ..... 16 Truffle ..... Mkt	GRILLED ASPARAGUS .....14
HERB-GARLIC WAFFLE FRIES.....14	<b>MAC &amp; CHEESE TRIO - 48</b>	TRUFFLED HASSELBACK POTATO ....14