

APPETIZERS

TENDERLOIN STEAK TARTARE

Cured Egg Yolk, Yuzu Kosho, Gochujang, Puffed Rice,
Brioche Toast ♥ 26

BIGEYE TUNA TARTARE

Crème Fraîche, Aged Shoyu, Kaluga Caviar, Gaufrette Chips ♥ 28

SMOKED BISON CARPACCIO

Watercress, Capers, Pickled Mustard Seed, Black Garlic ♥ 24

POTATO GNOCCHI

Squash, Swiss Chard, Laura Chenel Goat Cheese, Sage,
Brown Butter ♥ 20

A5 WAGYU BEEF SLIDERS

Garlic-Truffle Aioli, Pickles, Gouda ♥ 24

CHARGRILLED OYSTERS

Roasted Garlic Herb Butter, Parmesan, Lemon ♥ 23

LEMON BUTTER PRAWNS

Confit Cherry Tomato, Smoked Trout Roe, Fine Herbs ♥ 23

BONE MARROW

Salsa Verde, Crostini, Caramelized Onion Jam ♥ 24

HOUSE MADE TATER TOTS & CAVIAR

Kaluga Caviar, Chives, Dill, Aged Provolone, Crème Fraîche ♥ 25

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 26 DOZEN 49

COLOSSAL SHRIMP COCKTAIL U4 Prawn, Cocktail Sauce ♥ 12EA

RUXTON CEVICHE Olives, Jalapeño, Dill, Chives, Cherry Tomato ♥ 19

MAINE LOBSTER COCKTAIL 1/2 lbs Lobster, Dijonnaise Sauce ♥ 27

ALASKAN RED KING CRAB COCKTAIL Dijonnaise Sauce ♥ HALF LB 75 ONE LB 150

Caviar

CHEF'S DAILY SELECTION Classic Accoutrements ♥ MKT

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, Ceviche, King Crab ♥ 78

GRAND

8 Oysters, 4 Colossal Shrimp Cocktail, Salmon Crudo,
King Crab, Ceviche, Half Maine Lobster ♥ 145

SOUP & SALADS

BUTTERNUT LOBSTER BISQUE Infused Lobster Stock, Brandy Cream, Pepita Crumble ♥ 15

CHOPPED SALAD Salami, Aged Provolone, Cauliflower, Olive, Radish, Carrot, Red Wine Vinaigrette ♥ 17

WEDGE SALAD Warm Candied Bacon, Demi Sec Tomato, Burnt Onion, Roquefort, Walnuts, Herbs ♥ 17

CAESAR SALAD Parmigiano Reggiano, Herbed Croutons ♥ 18



A customary gratuity of 20% will be added to this check for your convenience. 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 52	12OZ NEW FRONTIER BISON RIBEYE ..82	6OZ AUSTRALIAN STRIP.....96
10OZ FILET MIGNON 72	22OZ DRY-AGED COWBOY99	12OZ GOLD LABEL SRF RIBEYE..... 148
14OZ NEW YORK STRIP 76	34OZ BONE-IN CHATEAUBRIAND 192	6OZ A5 FILET.....165
16OZ BONE-IN DELMONICO.....82	32OZ PORTERHOUSE153	36OZ TOMAHAWK220
8OZ RIB CAP 80		A5 RIBEYE Priced Per Ounce 3oz Minimum 36



ACCOUTREMENTS

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

SAUCES

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

FROM THE LAND

BRICK OVEN CHICKEN Braised Greens, Ginger, Lemon, Natural Jus ♥ 44

RACK OF LAMB Charred Leeks, Marcona Almond Gremolata, Romesco Sauce ♥ 64

IBERICO PORK CHOP Apple Butter, Compressed Apple, Harissa BBQ ♥ 66

HONEY LAVENDER DUCK BREAST Parsnip, Candied Walnuts, Cherry Gastrique ♥ 42

SHORT RIB Pomme Puree, Thumbelina Carrots, Bone Marrow, Chimichurri ♥ 49

SURF&TURF 6oz Filet, 5oz Lobster Tail, Maître d' Butter, Lemon Beurre Blanc ♥ 78

FROM THE SEA

STEAMED LIVE LOBSTER Drawn Butter ♥ Mkt

BRANZINO Cauliflower, Pine Nuts, Curry, Golden Raisin, Pomegranate ♥ 44

MISO SEA BASS Black Garlic, White Asparagus, Beech Mushroom, Shitake Dashi ♥ 52

JAIL ISLAND SALMON Glazed Vegetables, Squash, Chimichurri, Smoked Trout Roe ♥ 39

CHICKEN FRIED MAINE LOBSTER TAILS Nashville Honey Butter ♥ 66

MARYLAND CRAB CAKES Pickled Slaw, House Waffle Fries ♥ SINGLE 36 DOUBLE 69

ACCOMPANIMENTS

CREAMY GOLD POTATOES16	MAC & CHEESE 16⁰⁰	ROASTED BROCCOLI.....16
ROASTED MUSHROOMS16	Bacon.....8 Lobster24	LOADED BAKED POTATO.....16
JALAPEÑO CHEDDAR GRITS.....16	Blue Crab 16 Truffle Mkt	GRILLED ASPARAGUS16
HERB-GARLIC WAFFLE FRIES.....16	MAC & CHEESE TRIO ♥ 52	TRUFFLED HASSELBACK POTATO16