



APPETIZERS & SALADS

- TUNA TARTARE / AVOCADO / SOY-LIME DRESSING \$162
GRILLED DOUBLE CUT SMOKED BACON / CHIMICHURRI \$98
CRAB CAKE / RADISH SALAD / REMOULADE \$152



RAW BAR

- JUMBO SHRIMP COCKTAIL\$218
OYSTERS (AUSTRALIAN / AMERICAN) 1/2 DOZ \$198
MIXED OYSTERS 1 DOZ \$358
SEAFOOD COMBO \$368
2 AUS. OYSTERS, 2 US OYSTERS, CRAB CLAW, SHRIMP, CEVICHE

CAESAR SALAD \$118

MAINE LOBSTER SALAD "COBB" STYLE \$248

- CAPRESÉ SALAD / FRESH MOZZARELLA / HEIRLOOM TOMATOES / BASIL / LEMON OIL \$138
ROASTED BEETS / ENDIVE / APPLE / BOUCHERON GOAT CHEESE \$98
BABY SPINACH / BACON / ROARING FORTIES BLUE \$98
FIELD GREENS / MUSTARD DRESSING \$108
CHOPPED VEGETABLE SALAD \$98

MEAT & POULTRY

USDA BEEF

- AMERICAN USDA FILET 8oz \$338 / 12oz \$478
AMERICAN USDA RIB EYE 14oz \$398
AMERICAN USDA NEW YORK STRIP STEAK 16oz \$398
AMERICAN PORTERHOUSE (FOR TWO) 38oz \$1100

AUSTRALIAN BEEF

- WAGYU FLAT IRON STEAK 10oz \$370
AUSTRALIAN FILET 10oz \$278
AUSTRALIAN BLACK ANGUS STRIP STEAK 11oz \$298
AUSTRALIAN BLACK ANGUS RIB EYE 12oz \$358
RED WINE BRAISED BEEF SHORT RIBS / SAGE-GARLIC \$298
HERB CRUSTED RACK OF LAMB (DOUBLE CUT) \$328
LEMON-ROSEMARY CHICKEN \$178
SPICED DUCK BREAST / FOIE GRAS / MANGO MUSTARDA \$278



- STEAK TEMPS
BLUE VERY RED, COLD CENTER
RARE RED, COOL CENTER
MEDIUM RARE RED, WARM CENTER
MEDIUM PINK, HOT CENTER
MEDIUM WELL DULL PINK CENTER
WELL DONE DULL GRAY

SAUCES

- STEAK
HORSERADISH
BEARNAISE
PEPPERCORN
CHIMICHURRI
BBQ
RED WINE



A FEW WORDS ABOUT OUR STEAKS...

ALL OF OUR BEEF IS USDA, CERTIFIED BLACK ANGUS, OR AUSTRALIAN 120-DAY GRAIN FED, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

FISH & SHELLFISH

- SEARED SPICED TUNA / CITRUS RELISH \$228
ACACIA HONEY MARINATED ALASKAN BLACK COD \$248
GRILLED MAINE LOBSTER / SAUCE VIERGE / MARKET PRICE
CRISPY BARRAMUNDI / GREEN PAPAYA SALAD / SHIITAKE MUSHROOM VINAIGRETTE \$228

SIDES

- GARLIC SAUTÉED BROCCOLI \$68
GRILLED ASPARAGUS \$88
CREAMED SPINACH \$68
ONION RINGS \$78
BACON BBQ CREAMED CORN \$68
BLACK TRUFFLE MAC & CHEESE \$78
ROASTED MUSHROOMS \$88
JALAPEÑO MASHED POTATOES \$68
POTATO GRATIN FOREZIEN \$68
FRENCH FRIES \$68
BAKED POTATO / CHIPOTLE SOUR CREAM & CHEDDAR CHEESE / BACON \$68

DESSERTS

- CRÊPE SOUFFLÉ \$98
PASSION FRUIT SAUCE
PEANUT BUTTER CHOCOLATE MOUSSE \$80
BANANA ICE CREAM
LEMON-CASSIS MERINGUE PIE \$80
LEMON SORBET
NEW YORK CHEESECAKE \$80
STRAWBERRY SORBET
SEASONAL FRUIT & BERRIES \$80
ICE CREAM & SORBET \$60
CHEESE PLATTER \$80