

Appetizers

Steak Tartare*	Capers, Cornichon, Roast Tomato & Waffle Chips	18
Grilled Shrimp Remoulade	Farro & Zucchini Salad	18
Escargot & Mushroom Toast	Bacon, Yams, Apple & Red Wine	19
Barbequed Duroc Pork Ribs	Sesame BBQ Glaze	16
Cheese Fondue	Potato Skins, Bacon Bits & Apple	26
Okra Tempura	Wasabi Mayonnaise	13
Steamed Clams	Shallots, Black Pepper & White Wine Butter	19
Hummus	Smoked Paprika, Tomato & Pita	15
Fried Oysters	Creole Mustard, Spinach & Daikon	21
Chicken Wings	Blue Cheese & BBQ Sauce	14
Beef Marrow & Oxtail Marmalade	Fried Parsley & Challah	19
Pierogies	Potato & Onion Confit & Sour Cream	13
Sauteed Calamari	Garlic, Butter & Parsley	17
Salt and Pepper Shrimp	Spicy Iceberg Lettuce & Ponzu	19

Soups + Salads

Matzoh Ball	Carrots & Dill	14
Onion	Sourdough & Gruyere	16
Clam Stew (for 2 or more)	Celery, Potato & Cream	36
Cream of Tomato	Basil	11
Watercress & Endive	Blue Cheese & House Vinaigrette	17
Leek Vinaigrette	Red Pepper & Mustard Vinaigrette	14
Iceberg	Tomato, Red Onion, Cucumber, Feta & Olives	15

Charcuterie

Foie Gras Terrine	26	Chorizo	12
Country Pate	17	Mortadella	12
Smoked Prosciutto	12	Fennel Salami	12

Butcher's Platter 28

Choose 3 from above (foie gras 12 supplement)

Butcher's Royale 85

All the above & Pickled Vegetables

DINNER
LATE NIGHT
DRINKS



STEAKS
CHOPS
SEAFOOD

RAW BAR



½ Dz. Raw Clams*	18
½ Dz. Raw East Coast Oysters*	21
½ Dz. Raw West Coast Oysters*	24
½ Maine Lobster	26
½ lb. King Crab	35
New Orleans Shrimp	22
Shrimp Cocktail	19



Caviar

Baeri Royal Siberian Sturgeon	
28g 84	50g 145 125g 350

The Platter 81

½ Dz. Oysters, ½ Dz. Clams, New Orleans Shrimp,
½ Lobster & Shrimp Cocktail

The Royal 188

½ dz. Oysters, ½ dz. Clams, New Orleans Shrimp, ½ Lobster,
28g Baeri Royal Siberian Sturgeon Caviar
& 2 Shots of Chilled Vodka

The Imperial 485

1 dz. Oysters, 1 dz. Clams, New Orleans Shrimp, Shrimp Cocktail,
½ lb. King Crab, Whole Lobster, 50g Baeri Royal Siberian Sturgeon Caviar
& 750 ml. Veuve Cliquot "Yellow Label" NV

The Cosmopolitan 999

2 dz. Oysters, 2 dz. Clams, 2 New Orleans Shrimp,
2 Shrimp Cocktail, 1 lb. King Crab, 2 Whole Lobsters,
125g Baeri Royal Siberian Sturgeon Caviar
& 750 ml. Veuve Cliquot "Grande Dame" 2006

Pu Pu Platter 18 pp

BBQ Chicken Wings, Pork Spare Ribs, Pierogies, Sesame Shrimp,
Chicken Skewers, Duck Egg Rolls

Main Courses

Shrimp Provencal	Tagliatelle & Spinach	28
Branzino	White Beans, Chorizo & Garlic Aioli	36
Fried Chicken	Collard Greens, Mashed Potatoes & Gravy	29
1½ lbs. Steamed Lobster	Corn on the Cob & Baked Potato	54
Pigeon	Toasted Barley, Sweet Potato & Calvados	36
Sweet and Spicy Catfish	Mashed Potatoes & Collard Greens	27
Duck Breast	Grilled Endive, Cauliflower Puree & Orange Sauce	34
Red Trout	Spätzle, Sage & Almond Brown Butter	29
Paella Basquez	Saffron Rice, Assorted Seafood, Chicken, Peppers & Peas	37
Paella Royale	Basquez plus Lobster & New Orleans Shrimp (2 or More)	142
½ Roast Chicken	Sweet Potato, Spinach & Manzanilla Sherry	27
Skate	Potatoes, Bacon, Shrimp & Mustard Brown Butter	32
Rack of Lamb	Spinach, Potato Cake & Thyme	48
Fried Catfish Sandwich	Sweet Corn Tartar Sauce & French Fries	21
Salmon	Asparagus, Crispy Potato & Mustard Sauce	34
Prime Rib of Pork	Bourbon Glaze, Minted Peas & Roast Potato	44

Blue Ribbon Burger 21

8 oz. Black Angus

Thick Cut Bacon, Danish Blue Cheese,
Onion & Poppy Seed Bun

Bar Burger 16

6 oz. Black Angus

English Muffin
& Herb Butter

STEAKS

We serve Brandt & Cedar River Beef

Hanger Steak Onion Confit 29

12 oz. New York Strip Steak Red Wine Sauce 51

8 oz. Filet of Beef Truffle Butter 49

32 oz. Bone in Rib Steak Shallots & Bacon 108

Sides 9

French Fries	Sauteed Spinach	Wild Mushrooms
Mashed Potatoes	Sweet Potato Mash	Cheesy Spätzle
Grilled Asparagus	Collard Greens	Corn on the Cob

* Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

COCKTAILS

LOW PROOF

Hummingbird	13
Prosecco, St. Germain & Soda	
Soho Spritz	13
Aperol, Vodka, St. Germain, Fresh Lemon & Soda	
Letter To Rio	13
Cachaça, Prosecco, Honey & Fresh Lime	

FULL PROOF

Mai-Tai One On	14
House Rum Blend, Triple Sec, Orgeat & Fresh Lime	
Ginza	14
Tequila & Hendricks Gin, Cucumber, Fresh Lime & Honey	
The Fitzgerald	14
Gin, Cocchi Americano, Dry Vermouth & Bergamot	

OVER PROOF

Old Fashioned Beginner’s Luck	15
Rye Whiskey, Cherry Cordial & Bitters	
Straight Up Brooklyn	15
Rye Whiskey, Maraschino Liqueur & Sweet Vermouth	
Oak #34	15
Cognac, Maraschino, Triple Sec & Fresh Lime	
“GGG”	15
Gin, Ginger Liqueur, Gentian & Fresh Lime	
Don Carlitos	15
Mezcal, Campari & Italian Vermouth	
Country Lawyer	15
Bourbon, Benedictine & Rhubarb Amaro	
Freddy Krueger	15
Mezcal, Ginger Liqueur, Fresh Lemon & Hot Sauce	

DRAFT BEER

PILSNER - Stella Artois	8
Belgium	
SAISON - Brooklyn Brewery	8
“Sorachi Ace” Williamsburg	
PALE ALE - Elysian Brewing	8
“Superfuzz Blood Orange” Seattle	
IPA - Goose Island	8
“Goose IPA” Chicago	

BOTTLES & CANS

LIGHT BEER	12oz	8
Bud Light		
PILSNER	12oz	8
Corona, Mexico		
PILSNER	16oz	8
Pabst Blue Ribbon		
BLONDE ALE 805	12oz	9
Firestone Walker, California		



WINE BY THE GLASS

SPARKLING

PROSECCO	Montelvini	14
CHAMPAGNE	Perrier Jouet, Brut NV	25

WHITE

CHARDONNAY	ZD Winery, California, 2015	26
PINOT GRIGIO	Montalvini, Italy, 2015	13
GRUNER VELTLINER	Domane Wachau, “Gustav,” Wachau, 2015	15
CHARDONNAY	JM Brocard, “Saint Claire - Old Vines,” Chablis, 2014	22

RED

CABERNET SAUVIGNON	Bench, Knights Valley, Sonoma County 2015	25
PINOT NOIR	Patricia Green, “Reserve,” Willamette Valley, 2015	22
GRENACHE	Anne Pichon, “Sauvage,” VdP de Vaucluse, 2016	13
MALBEC	Clos la Coutale, Cahors, 2014	16
PINOT NOIR	Michel Magnien, Bourgogne Rouge, 2014	19

CELLAR PICKS

SPARKLING

PEAR CIDER	Eric Bordelet, Normandy, France	60
CHAMPAGNE	Billecart-Salmon, Brut NV	135

WHITE

CHARDONNAY	St. Innocent, “Freedom Hill,” Willamette Valley, 2011	65
PINOT GRIGIO	Tieffenbrunner, Alto-Adige, 2014	75
RIESLING	J.J. Prum, “Wehlener Sonnenuhr,” Spatlese, Mosel, 2012	105
CHARDONNAY	Roger Belland, “Morgeot,” Chassagne 1er Cru., 2014	200

RED

TEMPRANILLO	Vina Pedrosa, Crianza, Ribera del Duero, 2014	85
SYRAH	Ramey, Sonoma Coast, 2012	100
SANGIOVESE	Felsina, Chianti Classico Riserva, 2011	105
PINOT NOIR	Hirsch Vineyards, “San Andreas,” Sonoma Coast, 2013	163
CABERNET SAUVIGNON	Kelly Fleming, Napa Valley, 2012	272

NON-ALCOHOLIC BEVERAGES

TEA	5	SOFT DRINKS		BOTTLED WATER	8
Jasomine, Earl Grey, English Breakfast, Peppermint, Chamomile		Coke	5	SPARKLING, Badoit	
		Diet Coke	5	STILL, Fiji	
		Ginger Ale	5		
		Sprite	5		
COFFEE		Gossling’s Ginger Beer	12oz. Can		
Coffee	5				
Espresso	5				
Cappuccino	6				
Latte	6				