

Garden Salads

hearts of romaine

garlic crouton – parmesan lemon dressing 11

jumbo lump crab salad

grapefruit – melon – hearts of palm 17

little gem greens

market vegetables – green goddess 10

buratta

serrano jamon – poblano pesto – pine nuts 17

blue iceberg

smoked bacon – maytag blue – cherry tomato 14

shaved brussels sprout salad

apple – cranberry – aged goat cheese – marcona almonds 15

chopped vegetable salad

hearts of palm – feta – lemon emulsion 15

Appetizers

beef tartare

yuzukosho – pickled mushrooms – papadums 19

lil' BRGs

wagyu beef – special sauce – sesame seed bun 19

add truffles mp add foie gras 10

seared scallops

squash puree – short rib marmalade – pomegranate 18

crispy lobster tails

green chile aioli – pickled chiles – papaya slaw 21

seared foie gras

huckleberry pancakes – orange marmalade

ginger snap crumbs – spiced rum reduction 21

grilled octopus

purple potatoes – capers – heirloom tomato 18

tuna tartare

avocado – soy honey emulsion – taro chips 18

shellfish platters for the table

served with cocktail sauce – mignonette – lemon dijonnaise

oysters / shrimp / king crab / ceviché

29 per person

Raw Bar*

oysters on a half shell

mignonette – cocktail sauce – lemon

18 - half dozen / 36 - dozen

shrimp cocktail

cocktail sauce – lemon 19

half chilled lobster mp

alaskan king crab 26

tuna crudo

green apple – pickled fennel – lemon – grain mustard 18

ceviché

lime – red onion – choclo 18

*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

* Entrees

grilled chicken

bok choy – snap peas – baby carrot – shiso 28

market fish mp

chili rubbed rack of lamb

maple rutabaga puree – baby beets – lamb jus 45

glazed beef short rib

green apple confit – horseradish cream 33

seared tuna

charred scallion – pickled honshimeji mushroom – miso 38

alaskan halibut

miatake mushroom – fingerling potato - truffle
lobster brown butter 42

spiced duck breast

confit – red cabbage – apricot pistachio chutney 36

grilled lobster rockefeller

leeks – spinach – king crab mp

Sides 9

creamy yukon potatoes

sweet corn pudding

mac & cheese

parmesan truffle fries

cauliflower gratin

broccolini

brussels sprouts

asparagus

creamed spinach

wild mushrooms

jalapeno cheddar grits

* Grilled

small

filet medallion 6 oz. 36

loin strip 10 oz. 33

skirt steak 8 oz. 28

medium

bone-in filet 14 oz. 54

bone-in rib steak 20 oz. 51

filet 10 oz. 48

sirloin 16 oz. 46

large

porterhouse 32 oz. 92

porterhouse 24 oz. 65

cowboy rib steak 32 oz. 89

wagyu selection mp

Toppings

peppercorn crusted 6

truffle butter 10

foie gras butter 8

shrimp 6 each

king crab 10

king crab "oscar" 15

lobster mp

Sauces 2

STK
blue butter

au poivre
béarnaise

horseradish
red wine

chimichurri
STK bold

Desserts

10

candy bar

peanut butter mousse – caramel – chocolate swirl ice cream

churro milkshake

dulce de leche ice cream – cinnamon liquor – churro bites

banana cream pie in a jar

house made nilla wafer – vanilla custard – butterscotch

meyer lemon cheesecake

fresh strawberry – pickled rhubarb – pistachio shortbread

ICE STK

mini ice cream cone sampler

selection of sorbet

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champagne room

white chocolate champagne mousse – strawberries – chocolate sphere

13

pastry chef: Abbie White

Cocktails ~14

summertime fling

brugal rum, rose wine, st germain, cranberry, topped with bubbles

strawberry cobbler

belvedere, fresh muddled strawberry, graham cracker crust

...not your daddy's manhattan

bulleit bourbon, zinfandel port, carpano antica sweet vermouth, bitters

green intensity

absolut elyx, fresh lime, jalepeno, basil

cucumber stiletto

ketel one citroen, st. germain, muddled cucumber, mint

ginger mojito

hennessy vs, muddled mint and lime, topped with ginger ale

smokeshow

don julio tequila, mescal, aperol, carpano antica sweet vermouth

the ladies man

jameson black barrel, montenegro, cinnamon, honey

dirty pearls

stoli vodka, olive brine, blue cheese stuffed olives

secret affair

purity vodka, lime, red chili pepper, watermelon, tajin rim

...not so old fashion

woodford reserve, sugar in the raw, angostura bitters

"the staff selection"

plymouth gin, lavender honey, sage, basil, mint

Bubbles

stellina di notte, prosecco, veneto, italy nv	~14
veuve cliquot, yellow label brut, champagne nv	~26
moët & chandon, imperial brut rose, champagne nv	~28
chandon, rosé, ca, nv	~18

White

torrontes, solo contigo, mendoza, ar 13	~15
pinot grigio, gabbiano, venezie, it 13	~13
riesling, snap dragon, sonoma, ca 12	~16
sauvignon blanc, brancott, marlborough, nz 12	~15
chardonnay, landmark "overlook", sonoma, ca 13	~19
chardonnay, kevin o'leary, ca 14	~14
sauvignon blanc, cloudy bay, marlborough, nz 13	~22
rose, chateau minuty, provence, fr 14	~14

Red

pinot noir, a by acacia, ca 11	~15
malbec, terrazas de los andes altos del plata, ar 11	~17
merlot, st. francis, sonoma, ca 08	~14
pinot noir, sonoma cutrer, sonoma, ca 12	~21
zinfandel, decoy by duckhorn, napa, ca 11	~13
cabernet blend, the prisoner, napa valley, ca 12	~28
cabernet sauvignon, kevin o'leary, ca 13	~14
cabernet sauvignon, justin, paso robles, ca 11	~19

Beer by the Bottle

amstel light	~8	bud light	~8
corona	~8	founders "all day" IPA	~8
sam adams seasonal	~8	not your fathers root beer	~8
stella artois	~8	bells "2 hearted"	~8
goose island sophie	~8	negra modelo	~8
blue moon	~8	sam adams boston lager	~8

The perfect...

martini...	belvedere unfiltered vodka, lillet blanc, lemon twist
manhattan...	dickel rye, sweet & dry vermouth, angostura bitters
margarita...	avion tequila, grand marnier, cointreau, fresh lime juice