

Cocktails**Not Your Daddy's Manhattan ~15**

woodford bourbon, licor 43, sweet & dry vermouth

Sterling Silver ~15

patron silver, st. germain elderflower liqueur, fresh lime juice

White Orchid ~15

ketel one citrus vodka, canton ginger liqueur, white cranberry juice & candied ginger

La Cienega ~15

frida kahlo tequila, lime, cucumbers, mint

Refined Mojito ~15

bacardi limon, bacardi 8, lime, mint, champagne

Rediscovered Cherry Cosmo ~15

smirnoff cherry vodka, cointreau, white cranberry juice, fresh lime & a dried cherry

Discreet Encounter ~15

tyku soju vodka, tyku citrus, mt. gay rum, mango & champagne

Nothing Standard ~15

russian standard vodka, veev acai spirit, ginger, lime & raspberries

Strawberry Rhubarb Cobbler ~15

rhubarb infused belvedere vodka, muddled fresh strawberries with a graham cracker crusted rim

Pink Elephant Martini ~15

grey goose pear, strawberries, mint, lime, champagne

Leblons Have More Fun ~15

leblon cachaca, aperol, pink grapefruit & mint

STK SHOT - Patron XO Café ~13**Champagne**

Charles Lafitte, NV, France ~12

Mumm Rose, NV, California ~16

Veuve Clicquot NV France ~22

Moet & Chandon Rose NV France ~25

White Wines

Riesling, Scloss Vollrads, Germany 07 ~13

Sauvignon Blanc, Nobilo, New Zealand 08 ~12

Rose, Domaine Houchart, Provence France 08 ~12

Pinot Grigio, Esperto, Italy 08 ~14

Chardonnay, Sonoma Cutrer, Sonoma 07 ~16

Red Wines

Merlot, Conte Brandolini D' Adda, Italy 06 ~13

Zinfandel, Murphy-Goode `Liars Dice' Sonoma 06 ~14

Shiraz, Penfold's "Bin 128", Australia 06 ~15

Cabernet Sauvignon, Newton, Napa 07 ~16

Pinot Noir, Edna Valley `Paragon' California 08 ~14

Meritage, BV "Tapestry", Napa 06 ~26

Beer by the Bottle

St. Paulie Girl - NA ~6

Blue Moon ~8

Amstel Light ~8

Presidente ~8

Miller Light ~8

Newcastle ~8

Guinness ~8

Heineken ~8

Samuel Adams ~8

Garden Salads

garden salad

pea- carrot- fennel -tomato ~10

sorrel salad

heirloom apple - warm goat cheese - walnuts ~11

hearts of romaine

garlic crouton - parmesan lemon dressing ~12

blue iceberg

smoked bacon - blue cheese - pickled tomato ~13

jumbo lump crab

green melon - avocado - mache greens - kefir lime
~18

avocado salad

watercress - spicy jicama - seasonal citrus ~13

Appetizers

beef tartare

black truffle - sliced radish - mache ~18

tuna tartare

roasted pineapple - crispy shallots - plantain
chips ~18

foie gras french toast

green apple - almond brioche - sherry gastrique
~22

shrimp rice krispies

tiger prawns - shrimp bisque - cilantro ~16

grilled octopus

shaved fennel - mango escabeche - tomato ~15

lil big mac's

japanese wagyu - special sauce - sesame seed bun
~20

add truffles ~5 add foie gras
~10

Raw - Shellfish

oysters on a half shell

~18 - 1/2 doz - ~36 - doz

clams

~14 - 1/2 doz - ~28 - doz

tuna

~15

lump crab

~17

shrimp cocktail

~17

seafood platter

~25 / ~45 / ~65

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Added to Parties of 6 and Larger

A 20% Gratuity is

Grilled

small

skirt steak 6 oz ~19
filet medallion 6 oz ~24
loin strip 8 oz ~24

medium

skirt steak 12 oz ~29
filet 10 oz ~38
sirloin 16 oz ~40
bone-in rib steak 20 oz ~45
bone-in filet 14 oz ~46

large

porterhouse 24 oz ~59
cowboy rib steak 34 oz ~72

Entrees

organic free range chicken
butternut squash - salsify - forested mushrooms
~26

market fish
~mp

roasted lamb porterhouse
english peas - fresh mint "jelly" - balsamic ~36

seared big eye tuna
sweet potato - long beans - lemongrass salad ~30

hudson valley duck breast
fennel - blood orange - peruvian potato ~32

beef short rib
roasted portabella - white truffle grits - crispy
onion ~28

yellowtail snapper
ponzu - shiitake brown butter ~26

maine lobster
sweet butter - baked lemon - laurel ~mp

toppings

peppercorn crusted ~6
lobster ~34

foie gras butter ~6
oscar ~20

shrimp
~6 each ~10

black
truffles ~25

crab
foie gras ~15

sides ~9

sweet corn
pudding

mac &
cheese

rice and beans

asparagus

creamed spinach

creamy yukon
potatoes

parmesan truffle
fries

vidalia
rings

maduros almibar

seasonal mushrooms

sauces

any additional sauce is \$2 each

red chimichurri

STK
au poivre

3
mustard sauce

blue butter

STK bold
red wine

bordelaise

Executive Chef: Todd Mark Miller

Chef de Cuisine: Isaac Maisonet