

Cold

Kumamoto Oysters

champagne mignonette, cocktail sauce 3 per

Steak Tartare

traditional garnishes, tarragon emulsion, sourdough wafer 20

Spicy Pacific Tuna Tartare

chili, shallot, avocado, crunchy taro 18

Crispy Burrata

roasted grapes and baby ripe tomato, balsamic 16

Roasted Baby Beets & Goat Cheese

honey-thyme, white balsamic 16

Artichoke Salad

arugula, trumpet mushroom, parmesan, lemon vinaigrette 18

Caesar Salad

gem lettuce, sourdough croutons, shaved parmesan 14

Mixed Garden Greens

balsamic vinaigrette, cucumber ribbons, shaved radish 12

Marinated Heirloom Tomatoes

virgin olive oil, red onion, Spanish paprika 14

Hot

Steamed Bouchot Mussels

shaved fennel, white wine
grilled ciabatta 19

Crispy Calamari

lightly dusted and sautéed,
garlic 16

Sautéed White Shrimp

garlic, lemon zest, grilled
sourdough bread 18

Seasonal Soup

kabocha squash, toasted
almonds, chives 11

Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Parties of six or more will have twenty percent gratuity added.

Ocean

Whole Roasted Loup De Mer
fennel, lemon zest
44

Grilled Skuna Bay Salmon
baby artichoke, arugula, french green beans
29

Pan Roasted Chilean Sea Bass
tomato caper salsa, uplandcress
38

Day Boat Scallops
butternut squash risotto, pomegrante
32

Land

7oz Filet 39 | 10oz Filet 46 | 14oz Bone In Filet 59

10oz Prime NY Strip 44 | 16oz Bone In NY Strip 55 | 22oz Prime Bone In Ribeye 56

36oz Prime Porterhouse for Two 110 | New Zealand Rack of Lamb 42

Steak Complements: Seared Scallops 16 • Grilled Shrimp 14 • Maine Lobster Tail 24

Béarnaise Horseradish Cream Peppercorn Sauce Burgundy Reduction

Rare Specialty

“Snake River Farms”
10oz Wagyu Ribeye
roasted shallots
65

“Snake River Farms”
Wagyu Hanger Steak
caramelized sweet shallots
42

Pepper Steak 10oz Filet
cracked peppercorn sauce
48

Whole Free Range Chicken
rosemary and thyme scented
32

Lobster Truffled Mash Potato
25

Lobster Truffled Mac & Cheese
25

Complement Dishes 11

Grilled Jumbo Asparagus lemon zest
Onions & Peppers roasted cipollini onions, blistered shishito peppers
Caramelized Brussel Sprouts balsamic, honey, almonds
Sautéed Wild Mushrooms maitake and cremini, chicken jus', fresh garlic
Charred Broccolini garlic, chili
Cheese & Macaroni herbed breadcrumbs

French Green Beans sautéed with shallot, garlic and hint of lemon
Creamed Bloomsdale Spinach horseradish cream, nutmeg
Yukon Gold Mash Potato
Herb Roasted Fingerling Potatoes
French Fries / Truffle Fries / Sweet Potato Fries
Baked Potato cheddar, bacon, scallion, sour cream
Lyonnaise Potatoes caramelized onion, garlic

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SPECIALTIES

16

Interview with the Vampire

*Akvinta Vodka
Arbol Chili infused St. Germain
Berries, Jalapeño*

The K.G.B.

*Chamomile infused Jameson Black Barrel
R. Jelnik Fernet Buckwheat Honey*

Rare Manhattan

*Templeton Rye Whiskey
Byrrh Quinquina Fortified Wine
Cynar*

The Victor-EE

Rambutan & Lychee infused Vodka Martini

Black Dahlia

*Black Mission Fig Infused Pisco
Arugula, Ginger Beer*

Scarlet Liaison

*London Dry Gin, Blood Orange
Persimmon, Mint*

Paper Airplanes

*Nolet Gin, Aperol, Paoluci Amaro Ciociaro
Cherry Herring Foam*

On Sunset

*Tequila Ocho Plata, Arbol Chili Infused St. Germain
Honey, Lemon, Ginger*

Lounge staff attire provided by:

bebe

DESSERTS

12

Banana Foster's Bread Pudding
vanilla ice cream, candied walnuts

Salted Caramel Crème Brulee
sea salt chantilly

Frozen Godiva Candy Bar
peanut butter crunch, chewy caramel

Tempura Cheesecake
mango coulis, shaved pineapple

Under Baked Chocolate Cake
tahitian vanilla bean ice cream

Apple Pie A La Mode
warm with a hint of cinnamon

Selection of Seasonal Ice Cream & Sorbet

14