

APPETIZERS

COUNCIL OAK BACON \$19

*Frisée & Green Apple Salad,
Calvados Reduction*

JUMBO LUMP CRAB CAKES \$35

Citrus, Fennel, Chives, Grainy Mustard Aioli

***BEEF TARTARE \$25**

*Quail Egg, French Pickle, Remoulade,
Toasted Bread*

CALAMARI \$24

*Peperoncini Peppers, Garlic Chips,
Squid Ink Aioli, Pistou*

ESCARGOT \$18

Garlic Butter, Brioche

OYSTERS ROCKEFELLER \$20

Spinach, Parmesan, Hollandaise

RAW BAR

JUMBO SHRIMP COCKTAIL \$23

Horseradish Cocktail Sauce

COLOSSAL CRAB COCKTAIL \$35

Mustard Sauce, Ginger Aioli

MARSHALLBERG FARM

OSETRA CAVIAR \$250 Per Oz.

Blini, Traditional Garnishes

***EAST & WEST COAST OYSTERS \$23**

Half Dozen

RAW BAR SAMPLER

*Colossal Crab, Maine Lobster,
Shrimp Cocktail*

**East & West Coast Oysters*

For Two \$85 | For Four \$160

SPECIALTY APPETIZERS

CITRUS LOBSTER SALAD \$38

Avocado, Grapefruit, Harpke Farms Basil

SHRIMP SCAMPI \$21

Smoked Tomato, Garlic Butter

CHARRED OCTOPUS \$26

*Romesco Sauce,
Roasted Marcona Almonds*

BACON WRAPPED SCALLOPS \$28

*Artichoke, White Bean,
Tomato Vin Blanc*

SOUPS

LOBSTER BISQUE \$18

Lobster, Crème Fraîche, Brandy

FRENCH ONION \$15

*Caramelized Onions, Beef Broth,
Parmesan, Gruyère Cheese*

SALADS

CHOPPED \$21

*Romaine, Red Onion, Grilled Corn, Bacon,
Blue Cheese, Dry Cranberries, Candied Walnuts,
Creamy White Balsamic Dressing*

ICEBERG \$19

*Onion, Tomatoes, Blue Cheese Dressing,
Applewood Smoked Bacon, Radish,
Affinée Blue Cheese*

CAESAR \$19

**Caesar Dressing, Shredded Parmesan,
White Anchovies, Croutons*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Tax and gratuity not included.

**Denotes raw item*

U.S.D.A. DRY-AGED PRIME STEAKS

Provided by Purely Meat Co.

NEW YORK STRIP

12 oz. **\$63**

PORTERHOUSE

24 oz. **\$85**

BONE-IN NEW YORK STRIP

18 oz. **\$78**

LONG BONE RIBEYE

34 oz. **\$132**

BONE-IN RIBEYE

24 oz. **\$92**

CERTIFIED WAGYU BEEF

JAPANESE A5 RIBEYE

KUMAMOTO PREFECTURE

5 oz. MKT

10 oz. MKT

SPECIALTIES

FILET MIGNON

8 oz. **\$58**

BONE-IN FILET MIGNON

16 oz. **\$85**

COLORADO LAMB CHOPS

12 oz. **\$70**

VEAL CHOP

16 oz. **\$64**

SEA BASS **\$52**

*Tasso, Potato Lyonnaise,
Tomato Fennel Jam, Sauce Piquant*

SALMON **\$42**

*Crispy Skin, Roasted Cauliflower,
Herb Vinaigrette, Beurre Blanc*

ROASTED CHICKEN **\$42**

*Chestnut Bisque, Wild Mushrooms, Roasted
Seasonal Vegetables, Crème Fraiche*

BRAISED SHORT RIB **\$48**

*Root Vegetables, Whipped Horseradish,
Cola Demi-Glace*

KING CRAB LEGS

1/2 lb. MKT 1 lb. MKT

SIDES

ASPARAGUS & HOLLANDAISE	\$16
CREAMED SPINACH	\$15
GARLIC MASHED POTATOES	\$14
HERBED FRENCH FRIES	\$14
LOADED BAKED POTATO	\$15
POTATO AU GRATIN	\$14
BRUSSELS SPROUTS & BACON	\$14
CREAMED CORN	\$15
DUCK FAT HASH BROWNS	\$17
SEASONAL MUSHROOMS	\$18
LOBSTER MAC & CHEESE	\$26

SAUCES

BÉARNAISE	\$6
CHIMICHURRI	\$6
HORSERADISH CREAM	\$6
RED WINE DEMI	\$6
THREE PEPPERCORN	\$6

ADDITIONS

KING CRAB OSCAR	\$28
GRILLED JUMBO SHRIMP	\$19
SEARED SCALLOPS	\$25
2 LB WHOLE MAINE LOBSTER	\$90
LOBSTER TAIL	\$65

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