

## shellfish

<i>oysters</i>	chef's selection . citrus mignonette . house made cocktail . lime pesto . smoked tobasco	3 for 9 / 6 for 18
<i>chilled shellfish</i>	lobster . king crab legs . oysters . shrimp . jonah crab claws	half 39 / full 67
<i>shrimp cocktail</i>	house made cocktail sauce crème fraiche . pickled celery	3 for 9 / 6 for 18
<i>crab cakes</i>	lump crab salad . whole grain mustard remoulade . acorn squash aioli, radish	17

## appetizer

<i>frito misto</i>	red prawn . broccoli . spanish onions . lobster meat . calamari . creamy romesco . mojo sauce	24
<i>pork belly</i>	bourbon brown sugar rub . citrus beurre blanc . crispy fingerling potato . charred tomato . micro cilantro	21
<i>charcuterie</i>	grilled bread . artisanal meats . select cheeses . brandied fruits	17
<i>bloody mary</i>	bloody mary sauce . fried onions . white cheddar . bleu cheese stuffed olive . pickled green beans and carrot . poached shrimp	16

## soup

<i>lobster bisque</i>	lobster claw & knuckle meat . charred sweet corn . yukon potatoes . parmesan meringue . crème fraiche	12 add'l lobster 5
<i>winter chicken</i>	carrot . pan seared gnocchi . celery . herb roasted chicken . chicken consommé	11 add chicken 3

## salad

<i>root buratti</i>	carrot . radish . celery . golden raisin . waldorf dressing . walnut dust . bourbon cranberries . apple balsamic	11
<i>romaine</i>	parmigiano-reggiano . crispy prosciutto . smokey white anchovies . torn croutons . caesar	11
<i>the cut</i>	baby iceberg . cauliflower . broccoli . carrots . tomatoes . pickled onions . smoked bleu cheese dressing . bacon . balsamic reduction	12

<b>allen bros. angus</b>			<b>american wagyu</b>		
ny strip	18 ounce	61	top cap ribeye	5 ounce	53
ribeye	18 ounce	58	top cap ribeye	10 ounce	94
<b>creek stone farms prime</b>			<b>hemisphere wagyu flight</b>		
filet	8 ounce	56	a5 japanese strip loin		
filet	12 ounce	66	australian ribeye		
ribeye tomahawk	28 ounce	79	american cap ribeye		100

**steak finishers**

**complimentary signature** *hollywood steak sauce . bearnaise . green peppercorn & blue cheese butter . au poivre sautéed onions . bone marrow crust . bourbon barrel butter . smoked wagyu butter 3*

**add on's**

king crab legs 48 / rock lobster 6oz 34 / crab oscar 22 /  
seared scallops 19 / grilled shrimp 17

**sides**

**favorites signature** *parmesan potato crisps . au poivre mushrooms . baked potato . garlic mashed potatoes 9  
roasted asparagus . root vegetable . asparagus risotto . smoked cheddar broccoli . mac 'n cheese 10*

<i>chicken</i>	lemon grass brine fingerling potatoes sautéed broccoli smoked cheddar cream crispy prosciutto	42	<i>sea bass</i>	spiced coconut rice roasted winter squash sautéed sour kale caramelized brown butter	49
<i>lamb</i>	6 bone rack fresh pepper rub white bean cassoulet buttered asparagus huckleberry merlot	47	<i>scallops</i>	sundried tomato puree coriander crust micro cilantro foie gras cream	48
			<i>lobster</i>	butter poached tail sweet cornbread asparagus risotto mixed green salad	single 44 double 68