

## raw bar

<i>oysters</i>	chef's selection east & west coast . tabasco citrus mignonette . house made cocktail	3 for 12 / 6 for 19
<i>chilled shellfish</i>	maine lobster . king crab legs . tuna poke snow crab claws . oysters . shrimp	half 62 / full 87
<i>shrimp cocktail</i>	house made cocktail sauce . crème fraîche	3 for 10 / 6 for 18
<i>crab legs</i>	¾ lb . served chilled . cocktail sauce . mustard sauce	MP

## appetizers

<i>crab cakes</i>	lump crab . succotash . pickled garlic aioli . radish	17
<i>calamari</i>	lightly dusted . peppadew peppers . chimichurri giardiniera	19
<i>pork belly</i>	pastrami rubbed . fingerling potatoes . maple black pepper gastric . crispy brussels sprouts	21
<i>charcuterie</i>	artisanal meats . select cheeses . assorted jams . nuts . pickled vegetables . grilled bread	26
<i>scallop blt</i>	crispy bacon jam . arugula . blistered tomato smoked tomato aioli . gremolata . lardons	19

## soups

<i>lobster bisque</i>	lobster claw & knuckle . chive . crème fraîche	12 add'l lobster 5
<i>french onion</i>	caramelized onion . black garlic three cheese croquettes	11 add wagyu 5

## salads

<i>mixed greens</i>	field greens . chorizo . smoked feta . toasted almond . shaved shallot . tequila mustard vinaigrette	12
<i>romaine</i>	parmigiano-reggiano . crispy prosciutto . smoky white anchovy . torn croutons . caesar	11
<i>the cut</i>	baby iceberg . cauliflower . broccoli . carrots tomatoes . pickled shallot . bacon . peppercorn ranch	12

## *wood fired steaks*

### usda choice

filet	8 ounce	58
filet	12 ounce	66
bone-in ny strip	18 ounce	55

### usda prime

porterhouse	22 ounce	72
ribeye	18 ounce	68
ribeye tomahawk	28 ounce	84

### wagyu

<b>american snake river farms</b>		
top cap ribeye	6 ounce	56
<b>japanese</b>		
a5 strip loin	6 ounce	97
<b>australian carrara</b>		
ny strip	6 ounce	78

### hemisphere wagyu flight

a5 japanese strip loin		
australian ny strip		
american cap ribeye		105

### steak finishers

<b>complimentary signature</b>	hollywood steak sauce . béarnaise . chimichurri . au poivre sautéed onions . green peppercorn & blue cheese butter. bourbon barrel butter smoked wagyu butter 3
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### add on's

king crab legs MP / maine lobster 7oz 36 / crab oscar 18 / seared scallops 19 /  
grilled shrimp 17

### sides

<b>signature</b>	9	parmesan potato crisps . brandied mushrooms . baked potato . garlic mashed potatoes
<b>luxury</b>	11	roasted asparagus . crispy brussels sprouts . gratin potato lobster risotto . mac 'n cheese . add lobster or crab 10

## *chef composed entrées*

<table> <tr> <td style="vertical-align: top;">chicken</td> <td style="vertical-align: top;">fried breast thigh . leg tasso ham potato collard greens kentucky hot oil</td> <td style="vertical-align: bottom;">34</td> </tr> <tr> <td style="vertical-align: top;">lamb shank</td> <td style="vertical-align: top;">braised lamb black rice melted leeks . carrot barley mint dust lamb jus</td> <td style="vertical-align: bottom;">47</td> </tr> <tr> <td></td> <td style="vertical-align: top;">chef's daily catch</td> <td style="vertical-align: bottom;">44</td> </tr> </table>	chicken	fried breast thigh . leg tasso ham potato collard greens kentucky hot oil	34	lamb shank	braised lamb black rice melted leeks . carrot barley mint dust lamb jus	47		chef's daily catch	44	<table> <tr> <td style="vertical-align: top;">sea bass</td> <td style="vertical-align: top;">beluga lentils fennel cream cippolini brussels slaw</td> <td style="vertical-align: bottom;">49</td> </tr> <tr> <td style="vertical-align: top;">carbonara</td> <td style="vertical-align: top;">shrimp. crab lobster . mussels bucatini pasta peas . pancetta parmesan</td> <td style="vertical-align: bottom;">34</td> </tr> <tr> <td style="vertical-align: top;">lobster</td> <td style="vertical-align: top;">maine tail lobster risotto asparagus</td> <td style="vertical-align: bottom;">single 47 double 69</td> </tr> </table>	sea bass	beluga lentils fennel cream cippolini brussels slaw	49	carbonara	shrimp. crab lobster . mussels bucatini pasta peas . pancetta parmesan	34	lobster	maine tail lobster risotto asparagus	single 47 double 69
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