

<i>chicken</i>	lemon grass brine fingerling potatoes sautéed broccoli smoked cheddar cream crispy prosciutto	42	<i>sea bass</i>	spiced coconut rice baby bok choy 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 saffron risotto mixed green salad	<i>single 44</i> <i>double 68</i>

chef \$65 coursed menu | choice of one item per course
\$15 wine pairing available

1st course

crab cakes

lump crab salad . whole grain mustard remoulade .
lemon aioli . radish

pork belly

bourbon brown sugar rub . citrus beurre blanc .
crispy fingerling potato . charred tomato . micro cilantro

2nd course

spinach salad

toasted pine nuts . chevre . warm bacon balsamic . turmeric onion

the cut

baby iceberg . cauliflower . broccoli . carrots .
tomatoes . pickled onions . smoked bleu cheese dressing . bacon . balsamic reduction

3rd course

chicken

crispy potato . lardon . haricot vert . xeres pan jus

6oz prime filet

roasted garlic yukon mash . bordelaise . asparagus

seabass

fingerlings . sun dried tomato puree . coriander cream . asparagus tips

4th course

crème brulee

lemon blueberry

sweetened mascarpone

rum and basil macerated berries

shellfish

oysters

chef's selection . citrus mignonette .
house made cocktail . lime pesto . smoked tobacco
3 for 9 / 6 for 18

chilled shellfish

lobster . king crab legs . oysters . shrimp .
jonah crab claws
half 39 / full 67

shrimp cocktail

house made cocktail sauce crème fraiche .
pickled celery
3 for 9 / 6 for 18

crab cakes

lump crab salad . whole grain mustard remoulade .
lemon aioli . radish
17

soup

lobster bisque

lobster claw & knuckle meat . charred sweet corn .
yukon potatoes . parmesan meringue . crème fraiche
12 | add'l lobster 5

appetizer

pork belly

bourbon brown sugar rub . citrus beurre blanc .
crispy fingerling potato . charred tomato .
micro cilantro
21

bloody mary

bloody mary sauce . fried onions . white cheddar .
bleu cheese stuffed olive . pickled green beans
and carrot . poached shrimp
16

salad

spinach

toasted pine nuts . chevre . warm bacon
balsamic . turmeric onion
11

romaine

parmigiano-reggiano . crispy prosciutto . smokey
white anchovies . torn croutons . caesar
11

the cut

baby iceberg . cauliflower . broccoli . carrots .
tomatoes . pickled onions . smoked bleu cheese
dressing . bacon . balsamic reduction
12

allen bros. angus

ny strip	18 ounce	61
ribeye	18 ounce	58

american wagyu

top cap ribeye	5 ounce	53
top cap ribeye	10 ounce	94

creek stone farms prime

filet	8 ounce	56
filet	12 ounce	66
ribeye tomahawk	28 ounce	79

hemisphere wagyu flight

a5 japanese strip loin	
australian ribeye	
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 parmesan potato crisps . au poivre mushrooms . baked potato . garlic mashed potatoes 9
signature roasted asparagus . saffrons risotto . smoked cheddar broccoli . mac 'n cheese 10