



Prime Steak. Fine Wine. Rare Spirits.

Seafood Bar

Oysters on the ½ Shell 3.25 each *gf*

Baked Oysters (three) 12 *gf*

With crab, lobster, spinach

Colossal Grilled Shrimp 8 each *gf*

Poached Cold Water Lobster Tail mp *gf*

Colossal Lump Crab Cocktail (two ounces) 16 *gf*

Seafood Sampler 48 *gf*

Four Oysters, Two Ounces Crab, Two Grilled Shrimp, One-half Lobster Tail

Soups, Salads & Smaller

New England Clam Chowder 8

Applewood Bacon, Celery Leaf, Thyme

Sweet Corn Bisque 9

Braised Short Rib, Chile oil, Cilantro, Grilled Bread

Caesar Salad 8

Tomato Chips, White Anchovy, Biscuit Croutons, Piave

Classic Wedge 8 *gf*

Applewood Bacon, Six Minute Egg, Shaved Onion, Blue Cheese

Chicory and Red Oak 9

Lychee, Pumpernickel Crusted Goat Cheese, Chestnut Honey Vinaigrette

Snapper Ceviche 14 *gf*

Fresno Chile, Lychee, Grilled Pineapple, Cilantro, Lemongrass

Beef Carpaccio Tartare Duet 14

Green Onion Puree, Fresh Ricotta, Gooseberry, Grape Mosto, Grilled Crostini

Risotto Du Jour mp

Crab and Lobster Flatbread 16

Spinach Fondue, Roasted Tomatoes, Artichoke, Applewood Bacon

Tempura Squash Blossoms 13

Black Truffle, Prosciutto de Parma, Lemon Vinaigrette, Chervil

Sweet Pea Gnocchi 10

Grilled Octopus, Smoked Bone Marrow, Preserved Lemon, Tomato, Peas

Steaks

Chefs Grass Fed Steak of the Day mp

21 Day Dry Aged 14 oz NY Strip 44

Prime 16 oz Rib Eye 44

Prime 8 oz Flat Iron 32

Certified Angus 36 oz Tomahawk 79

Bone-in Certified Angus 14 oz Filet Mignon 48

Certified Angus 8 oz Filet Mignon 36

Grass Fed Veal Chop 39

All steaks are gluten free

Sustainable Seafood, Lamb, Pork

Fennel Crusted Salmon 34

Steel Cut Oat Risotto, Pearl Onions, Asparagus, Shiner "Ruby Red Bird" Emulsion

Diver Scallops 35 *gf*

Fingerling and Spring Onion Hash, Lychee, Watercress, Orange Honey, Champagne Vinaigrette

Red Snapper and Maine Lobster 33 *gf*

Grape Tomatoes, Chanterelle, Saffron, Parsnip, Cashew Gremolata

Grilled Escolar 30 *gf*

Crispy Duck, Plantain Puree, Wilted Bok Choy, Rhubarb

Lamb Trio 44 *gf*

Piave Polenta, Roasted Brussels Sprouts, Cipollini Kumquat Marmalade

Prime Pork Chop 32

Crispy Belly, Celeriac and Apple Salad, Cauliflower Espuma

House Burger 25

Fresh Ground Kobe Beef and Prime Ribeye, Foie Gras Mousse, Candied Port Onions, Sea Salt Pretzel Roll, Lettuce, Tomato, Truffled Gaufrette Potatoes

Preparations

1700 *gf*

Whipped Potatoes, Seasonal Vegetables, House Worcestershire

Au Poivre *gf*

Peppercorn Melange, Sweet Potato Pave, Brussels Sprouts, Brandied Demi

Chimichurri *gf*

Polenta, Shallot, Baby Corn and Tomato Salad

Point Reyes *gf*

Point Reyes Blue Cheese, Grilled Asparagus, Fingerling Potatoes, Demi Glace

Classic

Broccoli Crowns, Gaufrette Potato, Sauce Choron

Sides

Truffle Broccoli Macaroni and Cheese 7

Creamed Spinach 7

Roasted Wild Mushrooms, Fig and Sherry Vinegar 7 *gf*

Salt Roasted Fingerlings, Rosemary, Thyme 7 *gf*

Seasonal Vegetable 7 *gf*

Roasted Sprouts, Lamb Pancetta, Stone Ground Mustard 7 *gf*

Grilled Asparagus, Lemon Aioli 7 *gf*

Additions

Steamed Crayfish 9 *gf*

Hudson Valley Foie Gras 12 *gf*

Butter Poached Lobster Tail 16 *gf*

Neuskies Black Pepper Bacon 4 *gf*

Roasted Prawn 8 *gf*