

## Starters

<b>BONE MARROW &amp; WAFFLES</b> bacon jam, chimichurri, maple	16
<b>MARYLAND CRAB CAKE</b> remoulade sauce, citrus sorrel	19
<b>SEARED SCALLOPS*</b> pomme purée, truffle pan sauce, gaufrette	15
<b>CRISPY CALAMARI</b> lightly breaded, flash fried, served with tomato coulis and mustard aioli	12
<b>KOBE SHORT RIB SLIDER</b> philly cheesesteak sauce, crispy shallots	15
<b>NEW ORLEANS BBQ SHRIMP</b> lemon, olive oil, garlic crostini	16
<b>WAGYU BEEF MEATBALL</b> parmesan, whipped ricotta, basil persillade	15

## Raw & Chilled

<b>TUNA TARTARE*</b> soy, radish, avocado, ginger, chili wontons	18
<b>STEAK TARTARE*</b> mustard seeds, capers, cornichons, lemon, Dijon	17
<b>JUMBO SHRIMP COCKTAIL</b> cocktail sauce, honey mustard	18
<b>LOBSTER COCKTAIL</b> cocktail sauce, honey mustard	MKT
<b>OYSTERS*</b> red wine mignonette, cocktail sauce, tabasco, lemon east coast six or twelve   west coast six or twelve	MKT

## Seafood Tower\*

MKT

served with: cocktail sauce, red wine mignonette,  
mustard sauce

4 oz. TUNA TARTARE

1/2 LOBSTER

SIX SHRIMP

SIX OYSTERS

## Soups & Salads

<b>LOBSTER BISQUE</b> croutons, lobster chunks, cream, chives	14
<b>FRENCH ONION</b> caramelized onions in a rich beef broth with gruyère, provolone and parmesan cheese	10
<b>CAESAR SALAD</b> croutons, shaved parmesan, lemon	10
<b>WEDGE SALAD</b> apple wood-smoked bacon, blue cheese	12
<b>KALE SALAD</b> almonds, cranberries, parmesan, caramelized honey vinaigrette	12
<b>BEET SALAD</b> goat cheese, snap peas, arugula, maple almonds, cider vinaigrette	13

## Entrées

<b>HALIBUT OSCAR</b> asparagus, lemon-caper beurre blanc	<b>45</b>
<b>ROASTED HALF CHICKEN</b> pomme purée, spinach & lemon thyme chicken jus	<b>28</b>
<b>BRAISED WAGYU SHORT RIB</b> ginger grits, brussels sprouts, gochujang bbq	<b>35</b>
<b>SEARED SCALLOPS*</b> saffron, fennel creamed corn, lemon gremolata	<b>40</b>
<b>WEST COAST BEET RISOTTO</b> aged balsamic, pine nuts, beet greens, parmesan, soft herbs	<b>28</b>

## From The Grill

### Steaks & Chops

<b>6 oz. FILET *</b>	<b>39</b>
<b>10 oz. FILET *</b>	<b>60</b>
<b>14 oz. RIBEYE*</b>	<b>45</b>
<b>16 oz. PRIME NY STRIP*</b>	<b>52</b>
<b>22 oz. DRY-AGED BONE-IN RIBEYE*</b>	<b>69</b>
<b>24 oz. PORTERHOUSE*</b>	<b>69</b>

### Seafood

<b>HALIBUT</b>	<b>35</b>
<b>WHOLE LOBSTER</b>	<b>MKT</b>
<b>SEA BASS</b>	<b>MKT</b>
<b>SCALLOPS*</b>	<b>MKT</b>
<b>SALMON*</b>	<b>32</b>

### ACCOMPANIMENTS

lobster **30** | oscar **15** | shrimp **15**

### SAUCES & BUTTERS **4**

béarnaise | horseradish cream | au poivre | chimichurri  
red wine butter | truffle, black pepper & parmesan butter

all food items are cooked to the recommended fda food code temperatures,  
unless otherwise requested.

\*consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may  
increase your risk of foodborne illness. if you have chronic illness of the liver,  
stomach, or blood, or have immune disorders, you are at greater risk of serious  
illness from consuming raw oysters. we are always happy to discuss with you and  
attempt to accommodate any special dietary restrictions or needs.

prices exclusive of tax and gratuity.

for parties of 6 or more, an 18% service charge will be added.

## Sides

### Vegetables

<b>POACHED ASPARAGUS</b> béarnaise vinaigrette	10
<b>BRUSSELS SPROUTS</b> bacon, lemon	10
<b>SPINACH</b> creamed or sautéed	10
<b>GARLICKY KALE</b> almonds, parmesan	10
<b>BROCCOLI</b> cobbled or steamed	10
<b>BLACK TRUFFLE CREAM CORN</b> green onions, corn, black truffle slices	10
<b>MUSHROOMS</b> lemon thyme, shallots & garlic	10

### Potatoes

<b>POMME PURÉE</b>	8
<b>BAKED POTATO</b> fully loaded	8
<b>FRENCH FRIES</b> malt aioli, coca-cola bbq	8
<b>HASH BROWNS</b>	8
<b>WHISKEY-BAKED SWEET POTATOES</b>	9

### *Signature Mac & Cheese*

**ORIGINAL** 10  
aged cheddar, gouda cheese, parmesan, mornay

**ADD**  
truffle 5 | lobster 10 | crab 8

# Signature Cocktails

<b>OLD FASHIONED</b>	<b>13</b>
woodford reserve muddled with black cherries and orange with a black cherry	
<b>NEGRONI</b>	<b>12</b>
bombay sapphire, campari, martini rosso sweet vermouth	
<b>WHISKEY SOUR</b>	<b>12</b>
wild turkey, homemade sour	
<b>MULE</b>	<b>12</b>
tito's handmade, ginger beer and homemade sour	
<b>DIRTY MARTINI</b>	<b>13</b>
belvedere with filthy olive juice and stuffed blue cheese olives	
<b>COCO RITA</b>	<b>12</b>
1800 coconut tequila, muddled pineapple and fresh citrus juices	
<b>SPECTACULAR MARTINI</b>	<b>13</b>
grey goose, st-germain and q grapefruit	
<b>SIDECAR</b>	<b>13</b>
proper no. 12, cointreau, lemon juice, homemade syrup	
<b>SPRITZ</b>	<b>13</b>
aperol, prosecco, soda	
<b>LA POLOMA</b>	<b>14</b>
maestro dobel, limonata san pellegrino, fresh grapefruit, lime juice, homemade syrup	
<b>BLUEBERRY MARTINI</b>	<b>12</b>
stoli blueberi, st-germain, homemade sour, fresh blueberry	
<b>BLOODY MARY</b>	<b>12</b>
absolut peppar, bloody mary mix	

## Whiskey & Bourbon

BAKER'S 7 YEAR	10	GENTLEMAN JACK	12
BASIL HAYDEN'S 8 YEAR	11	HAKUSHU SINGLE MALT 12 YR	39
BLANTON'S ORIGINAL SINGLE BARREL	14	JACK DANIEL'S SINGLE BARREL	10
BOOKER'S	14	JACK DANIEL'S TENNESSEE HONEY	8
BULLEIT	12	JAMESON	8
BUSHMILLS	9	KNOB CREEK	9
CANADIAN CLUB	8	(RI) 1	12
CROWN ROYAL MAPLE	8	TIN CUP	7
CROWN ROYAL APPLE	8	WHISTLEPIG	16
EAGLE RARE	9	WOODFORD RESERVE	9
FOUR ROSES SMALL BATCH	10		

## Scotch

CHIVAS REGAL 12 YEAR	9	DEWAR'S HIGHLANDER HONEY	8
CHIVAS REGAL 18 YEAR	15	JOHNNIE WALKER BLACK	9
CHIVAS REGAL 25 YEAR	53	JOHNNIE WALKER BLUE	55
DEWAR'S 18 YEAR	18		

## Single Malts

### HIGHLANDS

SWEET & SPICY

DALWHINNIE 15 YEAR	13
GLENMORANGIE 10 YEAR	15
HIGHLAND PARK 18 YEAR	14
OBAN 14 YEAR	15
SCAPA 16 YEAR	15

### ISLAY

PEATED & SMOKY

LAGAVULIN 16 YEAR	15
LAPHROAIG 10 YEAR CASK STRENGTH	14
TALISKER 10 YEAR	15

### LOWLANDS

SOFT & LIGHT

GLENKINCHIE 10 YEAR	12
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### SPEYSIDE

ELEGANT, COMPLEX & FLORAL

THE BALVENIE 14 YEAR	15
GLENFIDDICH 12 YEAR	11
GLENFIDDICH 15 YEAR	16
THE GLENLIVET 12 YEAR	11
THE MACALLAN 12 YEAR	12
THE MACALLAN 18 YEAR	27
THE MACALLAN 25 YEAR	150

SERVED ON THE ROCK WITH OUR  
HAND-CRAFTED "ACQUA PANNA BIG ROCK"  
NATURAL SPRING WATER FROM TUSCANY

## Premium Beer Selections

AMSTEL LIGHT	GUINNESS	SAMUEL ADAMS
BALLAST POINT	HEINEKEN	SIERRA NEVADA
BLUE MOON	HOP KNOT IPA	STELLA ARTOIS
CORONA EXTRA	KILT LIFTER ALE	STELLA CIDRE
CORONA LIGHT	KONA BIG WAVE	ST. PAULI N.A.
DOS EQUIS LAGER	MODELO NEGRA	
FAT TIRE	O'DOUL'S N.A.	

## Bottled Water

ACQUA PANNA 7 • SAN PELLEGRINO 7

# Wines by the Glass

## Sparkling

	<b>6 oz</b>	<b>BTL</b>
MIONETTO, PROSECCO BRUT, TREVISO, ITALY	10	35
CHANDON ROSÉ, CALIFORNIA 187ML		12
MUMM "PRESTIGE" BRUT, NAPA 187ML		16
MOËT & CHANDON "IMPÉRIAL", CHAMPAGNE 187ML		30

## White

	<b>6 oz</b>	<b>BTL</b>
SIP, ORANGE MOSCATO, CALIFORNIA	10	35
CHATEAU STE. MICHELLE & DR. LOOSEN, RIESLING "EROICA", COLUMBIA VALLEY	12	43
MIRAVAIL ROSÉ, CÔTES DE PROVENCE, FRANCE	14	44
BANFI SAN ANGELO, PINOT GRIGIO, MONTALCINO-SOUTHERN TUSCANY	10	35
KIM CRAWFORD, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	12	43
STAG'S LEAP "AVETA", SAUVIGNON BLANC, NAPA	17	62
CONUNDRUM, WHITE BLEND, CALIFORNIA	12	43
LA CREMA, CHARDONNAY, MONTEREY	13	45
TALBOTT "LOGAN", CHARDONNAY, MONTEREY	16	60
PATZ AND HALL, CHARDONNAY, SONOMA	24	90

## Red

	<b>6 oz</b>	<b>BTL</b>
ERATH "ESTATE," PINOT NOIR, OREGON	20	72
MEIOMI, PINOT NOIR, MONTEREY-SANTA BARBARA-SONOMA	15	55
DUCKHORN "MIGRATION," PINOT NOIR, SONOMA	25	85
PATZ & HALL, PINOT NOIR, SONOMA COAST	20	80
ANGULO INNOCENTI, MALBEC, ARGENTINA	11	42
RODNEY STRONG SELECT , MERLOT, SONOMA	16	59
TABLAS CREEK, RED BLEND, PASO ROBLES	13	52
YANGARRA, SHIRAZ, MCLAREN VALE, AUSTRALIA	14	56
BANFI, CHIANTI CLASSICO RISERVA, TUSCANY	13	50
THE FEDERALIST, BOURBON BARREL-AGED ZINFANDEL, MENDOCINO COUNTY	14	51
DAOU, CABERNET SAUVIGNON, PASO ROBLES	14	56
BORNE OF FIRE, CABERNET SAUVIGNON, COLUMBIA VALLEY, WA	13	54
JUSTIN, CABERNET SAUVIGNON, CALIFORNIA	16	59