



Soup & Salad

FRENCH ONION SOUP | *Veal Broth* | *Onion* | *Gruyere* 12
CHARRED CAESAR | *Romaine* | *Parmesan* | *Crouton* | *Anchovies* 11
PETITE GREENS | *Honey Vinaigrette* | *Seasonal Vegetables* | *Bleu Cheese* 11

Starters

SHRIMP COCKTAIL | *House Cocktail Sauce* | *Prawns* 17
FOIE GRAS PB&J | *Onion Marmalade* | *Brioche* | *Peanut Butter* 19
BEEF TARTARE | *Chips* | *Capers* | *Shallots* | *Pickled Radish* | *Egg Yolk* 18

Land & Sea

LAMB RACK new zealand 37
SEA BASS atlantic 8oz 32
LOBSTER TAIL 8oz maine 34
SALMON 8oz Scottish 25

USDA Prime Beef

14 OZ	NEW YORK STRIP 37
12 OZ	DRY AGED NEW YORK STRIP 41
24 OZ	PORTERHOUSE 63
6 OZ/12 OZ	FILET MIGNON 36/49
16 OZ	DELMONICO 48

Accompaniments



HOUSE STEAK SAUCE 2
BORDELAISE 2
AU POIVRE 2
CREAMY
HORSERADISH 2
SAUCE DIANE 2

Sides & Vegetables

CREAMED SPINACH | *Raclette Béchamel* 13
CRISPY BRUSSELS | *Honey Balsamic* | *Pecorino* 9
GRILLED BROCCOLINI | *Parmesan Breadcrumbs* | *Lemon Crème Fraiche* 9
ROASTED CAULIFLOWER | *Burnt Butter* | *Raisin* | *Marcona* 12

GRILLED MUSHROOMS | *Cipollini* | *Peppers* 13
ROBOUCHON POMME PUREE 8 | *Add Lobster* 18
GRILLED BEETS | *Horseradish Ricotta* | *Lemon Vinaigrette* 10
FINGERLING WARM POTATO SALAD | *Whole Grain Mustard* | *Shallot* | *Celery* 12