

Add fresh black truffles to any dish +20 / 5g



Soup & Salad

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

Starters

- ROASTED BONE MARROW | *Crostini* 16
- 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

- DUCK BREAST 27
- DOUBLE CUT PORK CHOP | *Brined* 29
- AIRLINE CHICKEN BREAST 24
- LAMB RACK 37
- SEA BASS MP
- LOBSTER TAIL MP

USDA Prime Beef

- 14 OZ NEW YORK STRIP 37
- 12 OZ DRY AGED NEW YORK STRIP 41
- 24 OZ PORTERHOUSE 51
- 6 OZ / 12 OZ FILET MIGNON 36 / 49
- 16 OZ DELMONICO 48

Accompaniments



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

- CREAMED SPINACH | *Raclette Béchamel* 13
- CRISPY BRUSSELS | *Honey Balsamic* | *Pecorino* 9
- GRILLED BROCCOLINI | *Parmesan Breadcrumbs* | *Lemon Crème Fraiche* 9
- ROASTED CAULIFLOWER STEAK | *Burnt Butter* | *Raisin* | *Marcona* 12
- BROILED ASPARAGUS | *Sun Dried Tomato Pesto* | *Peppers* | *Pecorino* 11

Sides & Vegetables

- GRILLED MUSHROOMS | *Cipollini* | *Peppers* 13
- ROBOUCHON POMME PUREE 8 | *Add Lobster +MP*
- GRILLED BEETS | *Horseradish Ricotta* | *Lemon Vinaigrette* 10
- FINGERLING WARM POTATO SALAD | *Whole Grain Mustard* | *Shallot* | *Celery* 12
- GRILLED CORN | *Steakhouse Aioli* | *Farm Cheese* | *Chives* | *Sea Salt* 9