

BORN AND RAISED

COLD

CHARCUTERIE TOWER CHEF'S CURATED SELECTION \$53

CHEF'S SALAD SEASONAL PRODUCE & GREEN GODDESS \$19

FARMER'S MARKET FRUIT SALAD SEASONAL FRUIT,
PEA TENDRIL VINAIGRETTE, OPAL BASIL \$21

SEASONAL CRUDO GINGER, YUZU, LIME \$25

SHRIMP COCKTAIL AVOCADO, CAPERS, CUCUMBER \$26

STEAK TARTARE YOLK, POTATO CHIP \$28

PETITE KING CRAB WITH FINE HERBS
BONITO MAYO, CHIVE OIL \$28

HOT

UNI SPAGHETTI CHILI OIL, CURED YOLK \$32

BURGUNDY SNAILS BONE MARROW & TOAST \$23

CHEESEBURGER WAGYU AND RIBEYE SMASHED PATTIES,
CARAMELIZED ONION, HOUSE PICKLES \$29

SHRIMP TOAST CHILI AIOLI, SMOKED TROUT ROE, LEMON ZEST \$MP

PASTRAMI SANDWICH MILKBREAD, SAUERKRAUT,
MUSTARD \$21

BREAD HERBED GARLIC BUTTER \$9

WHY YOU'RE HERE

CLASSICS

RIBEYE 18^{OZ} \$72

NEW YORK 14^{OZ} \$59

FILET 8^{OZ} \$63

PETITE FILET 6^{OZ} \$48

WAGYU

● \$27/OZ WET-AGED 🇺🇸 \$19/OZ WET-AGED

SNOW-AGED TABLETOP WAGYU EXPERIENCE \$MP
SEASONAL ACCOUTREMENTS

DRY-AGED

BONE-IN RIBEYE 20^{OZ} \$79

BONE-IN NY 18^{OZ} \$79

T-BONE 22^{OZ} \$89

PORTERHOUSE \$5.⁹⁸/OZ

TOMAHAWK \$5.⁹⁸/OZ

ADD-ONS

2^{OZ} KING CRAB \$27

BUTTER POACHED LOBSTER \$MP

BLUE CHEESE CRUST \$11

TRUFFLES \$MP

FRITES AUX TRUFFES \$15
TRUFFLE OIL, PARMESAN, HERBS

SAUCES

BÉARNAISE, PEPPERCORN,
CREAMY HORSERADISH, BORDELAISE

EXTRAS

ROASTED MUSHROOMS \$16
PARMESAN, GARLIC, THYME

POTATO PURÉE \$15
BUTTER, CHIVES

DIRTY HASHBROWNS \$17
TROUT ROE, CRÈME FRAÎCHE

MAC & CHEESE \$18
FONTINA, HERBED BREADCRUMBS

BROCCOLINI \$16
CALABRIAN VINAIGRETTE, PARMESAN

BALSAMIC ONION \$15
CRÈME FRAÎCHE, DRY-AGED
BEEF FAT BREADCRUMBS

PUTAIN DE LÉGUMES \$MP

TABLESIDE

STEAK DIANE \$67

CAESAR \$24

CAVIAR SERVICE

1^{OZ} \$115 / 2^{OZ} \$221 / 8.8^{OZ} \$777

**SOFT SCRAMBLED EGGS
WITH LOBSTER & CAVIAR**
LOBSTER & CAVIAR, CRÈME FRAÎCHE, CHIVE \$88

SCOTCH QUAIL EGG
DUCK RILLETTE, CAVIAR, CHIVE \$42

OTHER SIDE OF THE PASTURE

ROASTED CHICKEN
BOCUSE MOUSSELINE, JUS, BEECH
MUSHROOM, SHALLOT \$43

LAMB LOIN
MAXIMIN PUREE, MINT CHIMICHURRI \$52

LOCAL CATCH
BEURRE BLANC, PEAS, MINT \$MP

PORK CHOP
APPLE CELERIAC CHUTNEY, ONION
SPROUTS, PORK JUS \$46

VEGETABLE PIE
SEASONAL VEGETABLES, MUSHROOM
SAUCE \$32

ADD TRUFFLES TO ANY DISH \$MP

DINNER FOR TWO

DRY-AGED DUCK
ROASTED BREAST, CONFIT HASH, JUS \$146

STEAK SAMPLER \$169

🇺🇸 WET-AGED | DRY-AGED | WAGYU

● WAGYU

**40^{OZ} MAINE
LOBSTER**

LOBSTER RISOTTO, PAN ROASTED SEASONAL
VEGETABLES, CAVIAR BUTTER \$MP

BEEF WELLINGTON
BORDELAISE SAUCE \$142

A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS.