

Starters...

- Big Eye Tuna Tartare, Wasabi, Ginger, Togarashi Crisps, Tosa Soy 9
- Warm Heirloom Tomato Soup, Peninsula Farms Confit Cherry Tomatoes, Grilled Baguette 7
- Mediterranean Salad, Roasted Peppers, Kalamata Olives, Feta Cheese, Toasted Pine Nuts 8
- Heirloom Apple & Endive Salad, Medjool Dates, Spiced Marcona Almonds, Shropshire Cheese 8
- Butter Lettuce, Avocado, Roquefort Blue Cheese, Cherry Tomatoes, Herb Vinaigrette 8
- Sweet Summer Corn Agnolotti, Confit Tomatoes, Basil, Echire Butter 7
- Blue Crab & Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish 12
- Fresh Italian Burrata, Heirloom Tomatoes, Basil Pesto Aioli 9
- Australian Wagyu Beef "Sashimi", Spicy Radishes 11
- Prime Sirloin Steak Tartare, Herb Aioli, Mustard 8

Grilled Over Hard Wood & Charcoal Then Finished Under A 650 Degree Broiler...

(Each Steak Includes Choice of One Sauce & Side of French Fries, Potato Puree, Grilled Market Vegetables or Polenta)

U.S.D.A. PRIME, Corn Fed Nebraska, U.S.A., 100% Pure Black Angus, Aged 28 Days

- New York Sirloin 280g 19
- Rib Eye Steak 335g 21
- Filet Mignon 225g 27

Australian Wagyu / Angus 300+ Days Grain Fed, BMS+6, From Stockyard, Queensland

- Petite Cut Filet Mignon 170g 36
- Rib Eye Steak 280g 34

Slow Simmered and Pan Roasted...

- Dover Sole 'A La Meunière', Preserved Lemon, Shallot, Parsley (A) 28
- Rotisserie Baby Chicken, Wild Field Mushrooms, Thyme, Natural Jus (A) 18
- American Wagyu Short Ribs, Fennel Puree, Salsa Verde, Fresh Horseradish, Slowly Cooked for Eight Hours 17
- Whole Pan Roasted Loup de Mer, Confit Cherry Tomatoes, Zucchini Puree, Warm Tomato Vinaigrette 15
- Grilled Lamb Chops, Dorset, U.K., Cilantro-Mint Raita 16

The Sauces...1

- Béarnaise
- Creamy Horseradish
- Wild Mushroom Sauce
- Argentinean Chimichurri
- House Made Steak Sauce
- Shallot-Red Wine Bordelaise (A)
- Armagnac & Green Peppercorn (A)
- Wasabi-Yuzu Kosho Butter

Add to the Cuts...

- Organic Egg 1
- Confit Garlic 2.5
- Caramelized Onions 2
- Wild Field Mushrooms 3.5
- Roquefort Blue Cheese 3.5

On the Side...

- Tempura Onions Rings 4
- Yukon Gold Potato Purée 4
- Hand Cut French Fries with Herbs 4
- Soft Polenta with Parmigiano-Reggiano 4
- Creamed Spinach with Fried Organic Egg 5
- Sautéed Baby Spinach, Black Tuscan Kale, Garlic 4
- Cavatappi Pasta "Mac & Cheese", Aged Cheddar 5.5
- Wild Field Mushrooms & Padron Peppers 5.5

Executive Chef, Brian Becher Restaurant Director, Rob Kihlstrom