

Cures, Crudo, Carpaccio

Japanese Hamachi | Maine Uni | Fuyu Persimmon | Blood Orange 20
Massachusetts Yellowfin Tuna | Togarashi | Japanese Cucumber 19
Nantucket Bay Scallops | French Black Truffles | Avocado | Celery 19
Prime Sirloin "Steak Tartare" | Herb Aioli | Mustard 15
Black Diamond Osetra Caviar | Warm Housemade Brioche | Organic Egg MP

Classic

Winter Salad | Charcoal Grilled Beets | Crispin Apples | Medjool Dates 17
Austrian Oxtail Bouillon | Smoked Bone Marrow | Horseradish 18
Butter Lettuce | Avocado | Point Reyes Blue Cheese | Champagne-Herb Vinaigrette 18
Hand Cut Tortelloni | French Black Truffles | Roasted Chestnut 19
Italian Burrata | Bartlett Pear | San Daniele Prosciutto | Micro Arugula 18
Mosefund Farms Suckling Pig & Belly | Roasted Apple | Maple & Mustard 21

From The Sea

Jumbo Gulf Prawns | Toasted Chili Oil | Coriander | Soy | Garlic | Ginger 29
Casco Bay Cod | Maine Lobster | Root Vegetable Puree | Chanterelle Mushrooms 34
Loup de Mer | Smoked Japanese Eggplant | Kefir Lime & Red Curry | Gulf Prawn 38

From The Pasture

Joyce Farms Baby Chicken | French Black Truffles | Rutabaga Puree | Cipollini 34
Hungarian Bone in Short Rib | Smoked Paprika | Caramelized Onion Puree 38
Kurobuta Pork Chop | Crispin Apple & Golden Raisin Moustarda 36
Elysian Fields Double Lamb Chops | Cilantro | Mint Raita 58
Milk Fed Veal Chop | Wild Mushrooms | Whole Grain Mustard 48

Grilled Over Hard White Oak & Mesquite Charcoal...

USDA PRIME | Kansas Corn Fed| Aged 21 Days

Bone in New York Sirloin 20 oz 59
Bone in Rib Eye Steak 20 oz 60
Petit Cut Filet Mignon 8 oz 57

USDA PRIME | Nebraska | Dry Aged 35 Days

Petit Cut New York 10 oz 59
New York Sirloin 14 oz 68
Rib Eye 12 oz 66

American Wagyu | Snake River Farms | Idaho

Rib Eye Steak 9 oz 89, each additional oz 16
New York Sirloin 8 oz 89, each additional oz 16

Japanese Pure Wagyu Beef | Miyazaki Prefecture

Rib Eye Steak MP, Minimum 6 Oz Per Order
New York Sirloin MP, Minimum 6 Oz Per Order

Tasting of New York Sirloin 140

USDA Prime Dry Aged 35 Days 4 oz
American Wagyu From Snake River Farms 4 oz
Japanese Wagyu Beef From Miyazaki Prefecture 2 oz

Whole Roasts For The Table

Line Caught Branzino 3.5lb 58
USDA Prime Porterhouse 32oz | 49 oz 140 | 215
Creekstone Farms Tomahawk Chop 40 oz 160

From the Market

Baby Brussels Sprouts | Sesame-Miso Aioli 10
Cauliflower | Carbonara | Smoked Bacon 11
Creamed Spinach | Fried Organic Egg 12
Broccolini | Fiore Di Sardo | Sun Dried Tomatoes 10
Yukon Gold Potato Puree | Parsley 10
Swiss Chard | Baby Spinach | Tuscan Kale | Garlic 11
Cavatappi Pasta "Mac & Cheese" | Quebec Cheddar 17
Wild Field Mushrooms | Shishito Peppers | Yuzu 24
Kennebec Potato French Fries | French Black Truffles 30
Tempura Onion Rings 12

Add to The Cuts

Fried Organic Egg 6
Field Mushrooms 12
Point Reyes Blue Cheese 9
Black & Golden Caramelized Garlic 9
French Black Truffles 30
Roasted Bone Marrow 9
Caramelized Onions 8

Sauces

House Made Steak Sauce
Creamy Horseradish
Cognac Grain Mustard
Bearnaise
Yuzu Kosho Butter
Red Wine Bordelaise
Argentinean Chimichurri
Armagnac Peppercorn

*Consuming raw or undercooked foods may increase risk of food bourne illness.
Especially if you have certain medical conditions