

## ICE COLD RAW BAR

- BOURBON STEAK SHELLFISH TOWER** LOCAL & AMERICAN MERROIR **SIGNATURE 90 | GRAND 145**
- RAW OYSTERS OR CLAMS BY THE HALF DOZEN** EAST COAST OYSTERS, OR MIDDLENECK CLAMS **21 | 16**
- AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL **22**
- CHILLED LOBSTER COCKTAIL** COCKTAIL SAUCE, YUZU AIOLI **40**
- TRADITIONAL SHRIMP COCKTAIL** COCKTAIL SAUCE **24**
- ROYAL OSSETRA CAVIAR** CAVIAR TASTING TRIO **MP | BY THE OUNCE MP**

## APPETIZERS

- FALL TURNIP CRUDITÉ** MUSTARD GREENS, BUTTERMILK DRESSING, TROUT ROE, BENNE **15**
- ICEBERG WEDGE** SMOKY ROGUE BLUE CHEESE DRESSING, BACON, TOMATO **16**
- CAESAR SALAD** BABY ROMAINE, GARLIC CROÛTONS, SHAVED PARMESAN **16**
- WAGYU BEEF TARTARE** SIBERIAN CAVIAR, FRIED POTATO, YUZU AÏOLI, QUAIL EGG **28**
- HONEYNUT SQUASH SOUP** YOUNG COCONUT, SUMAC TUILE **16**
- BRAISED SHORTRIB PAPPARDELLE** 7X RANCH WAGYU BEEF, RUTABAGA, TARRAGON **16**
- CAROLINA GOLD "RISOTTO"** PARMESAN, WHITE TRUFFLE **50**

## ENTREES

- MICHAEL'S LOBSTER POT PIE** BRANDIED LOBSTER CREAM, SEASONAL VEGETABLES **85**
- DAY BOAT SCALLOPS** CAULIFLOWER, TAHINI, CAPER VINAIGRETTE **42**
- CHICKEN BALLOTINE** BLACK TRUFFLE, SOUBISE, WOOD EAR MUSHROOMS **48**
- NORTH ATLANTIC TUNA STEAK** ARGENTINIAN CHIMICHURRI, MIXED GREENS **45**
- MARYLAND CRAB CAKE** PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS **43**
- BLACK BASS** MEYER LEMON, SALSIFY, FISH CARMEL **42**

## FROM THE WOOD-BURNING GRILL

### A5 MIYAZAKI JAPANESE WAGYU

- ROSU CHUCK **34 PER OUNCE**
- RIB CAP **38 PER OUNCE**
- NEW YORK STRIP **42 PER OUNCE**

MINIMUM OF 3 OUNCES PER ORDER  
SERVED WITH: HENRY BAIN SAUCE, AJI VERDE & CAROLINA MUSTARD BBQ

### A5 MIYAZAKI TRIO

- THREE OUNCE CUTS OF EACH A5 MIYAZAKI WAGYU SELECTION **295**
- JAPANESE WHISKY TASTING: NIKKA SINGLE MALT "YOICHI" **89**
- YAMAZAKI 18YR
- SUNTORY BLENDED HIBIKI 21YR

### CHEF'S SELECTION OF WAGYU

- 14 OZ RIB EYE, 7X RANCH, CO **89**
- 16 OZ NEW YORK STRIP, DARLING DOWNS, AUS **85**
- 8 OZ RIB EYE FILET, 7X RANCH, CO **74**
- 10 OZ FLAT IRON, BROADLEAF RANCH, AUS **48**
- 48 OZ 7X RANCH ARGENTINIAN BONE-IN RIB EYE**
- DUO OF CHIMICHURRI, REGIONAL ACCOUTREMENTS **185**

### TRUFFLE SEASON

ADD TO ANY MENU ITEM

- BURGUNDY BLACK **FIVE GRAMS 35**
- ALBA WHITE **THREE GRAMS 75**

### 35-DAY DRY-AGED, BONE-IN BEEF

- 18 OZ NEW YORK STRIP, SHENANDOAH CO OP, VA **72**
- 40 OZ TOMAHAWK RIB EYE, SHENANDOAH CO OP, VA **145**
- 38 OZ PORTERHOUSE, USDA PRIME **130**

### ALL AMERICAN BEEF

- 8 OZ FILET MIGNON, CERTIFIED ANGUS **52**
- 10 OZ HANGER STEAK, CERTIFIED ANGUS **36**

### ALL NATURAL GRASS-FED BEEF

- 16 OZ BONELESS RIB EYE, PAINTED HILLS, OR **68**
- 12 OZ NEW YORK STRIP, PAINTED HILLS, OR **66**

### OAK-FIRED SEAFOOD

- ARTIC CHAR **29**
- CHESAPEAKE BAY STRIPED BASS **34**

## ACCOMPANIMENTS & SAUCES

- FRESH UNI & CRAB "IMPERIAL" **28**
- TRUFFLE BUTTER **5**
- BLUE CHEESE & ONION GRATIN **8**
- VERDE BUTTER **6**
- GRILLED SHRIMP **28**
- SEARED HUDSON VALLEY FOIE GRAS **38**
- GRILLED HALF MAINE LOBSTER **40**

- AU POIVRE
- AJI VERDE
- OLD BAY-SPICED BÉARNAISE
- CAROLINA MUSTARD BBQ
- HENRY BAIN STEAK SAUCE
- SELECTION OF THREE **5**

## SIDE DISHES

- BLACK TRUFFLE MAC & CHEESE **14**
-  ADD LOBSTER & GOUDA **+16**
- CLASSIC WHIPPED POTATOES, GRAVY **13**
- TWICE-BAKED POTATO **13**
- SALT-BAKED POTATO **11**

- CREAMED SPINACH **14**
- CRISPY BRUSSELS SPROUTS, SOY CARMEL, PEANUTS **13**
- SUNCHOKES, BLACK GARLIC AIOLI, PICKLED ONIONS **12**
- ROASTED BEETS, WHITE BALSAMIC VINAIGRETTE, MINT **12**
- SHERRY GLAZED MUSHROOMS **11**

SUNDAY - THURSDAY 6:00PM - 10:00PM  
FRIDAY 6:00PM - 10:30PM SATURDAY 5:30PM - 10:30PM