

## APPETIZERS

**COUNCIL OAK BACON \$19**

*Frisée & Green Apple Salad,  
Calvados Reduction*

**JUMBO LUMP CRAB CAKES \$35**

*Citrus, Fennel, Chives, Grainy Mustard Aioli*

**\*BEEF TARTARE \$25**

*Quail Egg, French Pickle, Remoulade,  
Toasted Bread*

**CALAMARI \$24**

*Pepperoncini Peppers, Garlic Chips,  
Squid Ink Aioli, Pistou*

**ESCARGOT \$18**

*Garlic Butter, Brioche*

**OYSTERS ROCKEFELLER \$20**

*Spinach, Parmesan, Hollandaise*

## RAW BAR

**JUMBO SHRIMP COCKTAIL \$21**

*Horseradish Cocktail Sauce*

**COLOSSAL CRAB COCKTAIL \$35**

*Mustard Sauce, Ginger Aioli*

**MARSHALLBERG FARM**

**OSETRA CAVIAR \$250 Per Oz.**

*Bilini, Traditional Garnishes*

**\*EAST & WEST COAST OYSTERS \$23**

*Half Dozen*

**RAW BAR SAMPLER**

*Colossal Crab, Maine Lobster,  
Shrimp Cocktail*

*\*East & West Coast Oysters*

**For Two \$85 | For Four \$160**

## SPECIALTY APPETIZERS

**CITRUS LOBSTER SALAD \$38**

*Avocado, Grapefruit, Harpke Farms Basil*

**SHRIMP SCAMPI \$21**

*Smoked Tomato, Garlic Butter*

**CHARRED OCTOPUS \$26**

*Romesco Sauce,  
Roasted Marcona Almonds*

**BACON WRAPPED SCALLOPS \$28**

*Artichoke, White Bean,  
Tomato Vin Blanc*

## SOUPS

**LOBSTER BISQUE \$18**

*Lobster, Crème Fraîche, Brandy*

**FRENCH ONION \$15**

*Caramelized Onions, Beef Broth,  
Parmesan, Gruyère Cheese*

## SALADS

**CHOPPED \$21**

*Romaine, Red Onion, Grilled Corn, Bacon,  
Blue Cheese, Dry Cranberries, Candied Walnuts,  
Creamy White Balsamic Dressing*

**ICEBERG \$19**

*Onion, Tomatoes, Blue Cheese Dressing,  
Applewood Smoked Bacon, Radish,  
Affinée Blue Cheese*

**CAESAR \$19**

*\*Caesar Dressing, Shredded Parmesan,  
White Anchovies, Croutons*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*Tax and gratuity not included.*

*\*Denotes raw item*

# U.S.D.A. DRY-AGED PRIME STEAKS

*Provided by Purely Meat Co.*

## NEW YORK STRIP

12 oz. **\$63**

## PORTERHOUSE

24 oz. **\$85**

## BONE-IN NEW YORK STRIP

18 oz. **\$74**

## LONG BONE RIBEYE

34 oz. **\$126**

## BONE-IN RIBEYE

24 oz. **\$87**

## CERTIFIED WAGYU BEEF

### JAPANESE A5 RIBEYE

### KUMAMOTO PREFECTURE

5 oz. MKT

10 oz. MKT

## SPECIALTIES

### FILET MIGNON

8 oz. **\$56**

### BONE-IN FILET MIGNON

16 oz. **\$83**

### SEA BASS **\$52**

*Cauliflower, Succotash, Lobster Nage*

### VEAL CHOP

16 oz. **\$64**

### ROASTED CHICKEN **\$38**

*Sunchoke Puree, Roasted Vegetables,  
Tamarind Truffle Jus*

### SALMON **\$38**

*Parmesan Crust, Beurre Blanc*

### BOUILLABAISSE **\$67**

*Clam, Snapper, Lobster, Shrimp,  
Scallop, Saffron Broth*

## SIDES

ASPARAGUS & HOLLANDAISE	\$15
CREAMED SPINACH	\$14
GARLIC MASHED POTATOES	\$13
HERBED FRENCH FRIES	\$13
LOADED BAKED POTATO	\$14
POTATO AU GRATIN	\$13
BRUSSELS SPROUTS & BACON	\$13
CREAMED CORN	\$14
DUCK FAT HASH BROWNS	\$16
SEASONAL MUSHROOMS	\$17
LOBSTER MAC & CHEESE	\$26

## SAUCES

BÉARNAISE	\$6
CHIMICHURRI	\$6
HORSERADISH CREAM	\$6
RED WINE DEMI	\$6
THREE PEPPERCORN	\$6

## ADDITIONS

KING CRAB OSCAR	\$28
GRILLED JUMBO SHRIMP	\$19
SEARED SCALLOPS	\$25
2 LB WHOLE MAINE LOBSTER	\$90

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