

APPETIZERS

COUNCIL OAK BACON \$19

*Frisée & Green Apple Salad,
Calvados Reduction*

CALAMARI \$24

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

JUMBO LUMP CRAB CAKES \$26

Citrus, Fennel, Chives, Grainy Mustard Aioli

ESCARGOT \$18

Garlic Butter, Brioche

BEEF TARTARE \$25

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

OYSTERS ROCKEFELLER \$18

Spinach, Parmesan, Hollandaise

RAW BAR

JUMBO SHRIMP COCKTAIL \$21

Horseradish Cocktail Sauce

OSETRA RUSSIAN CAVIAR \$200 Per Oz.

Blini, Traditional Garnishes

COLOSSAL CRAB COCKTAIL \$31

Mustard Sauce, Ginger Aioli

EAST & WEST COAST OYSTERS \$21

Half Dozen

RAW BAR SAMPLER

*Alaskan King Crab, Maine Lobster,
Shrimp Cocktail,
East & West Coast Oysters*

For Two \$85 For Four \$160

SPECIALTY APPETIZERS

BROILED KING CRAB \$38

Caramelized Lemon, Echiré Butter

SHRIMP SCAMPI \$21

Smoked Tomato, Garlic Butter

CHARRED OCTOPUS \$22

Romesco Sauce, Roasted Marcona Almonds

BACON WRAPPED SCALLOPS \$28

Artichoke, White Bean, Tomato Vin Blanc

SOUPS

LOBSTER BISQUE \$16

Lobster, Crème Fraîche, Brandy

FRENCH ONION \$13

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

SALADS

CHOPPED \$16

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

ICEBERG \$16

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

CAESAR \$16

*Caesar Dressing, Shredded Parmesan,
White Anchovies, Crouton*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Tax and gratuity not included.

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

Provided by Purely Meat Co.

NEW YORK STRIP

12 oz. \$58

PORTERHOUSE

24 oz. \$79

BONE-IN NEW YORK STRIP

18 oz. \$64

COLORADO LAMB CHOPS

12 oz. \$57

BONE-IN RIBEYE

24 oz. \$80

LONG BONE RIBEYE

34 oz. \$119

CERTIFIED WAGYU BEEF

JAPANESE A5 RIBEYE
KUMAMOTO PREFECTURE
5 oz. MKT 10 oz. MKT

SPECIALTIES

FILET MIGNON

8 oz. \$49

BONE-IN FILET MIGNON

16 oz. \$72

SEA BASS \$52

Cauliflower, Succotash, Lobster Nage

VEAL CHOP

16oz. \$64

ROASTED CHICKEN \$38

Herb Roasted, Tomato Relish, Chicken Jus

SALMON \$36

Parmesan Crust, Beurre Blanc

LOBSTER THERMIDOR \$62

Maine Lobster

SIDES

ASPARAGUS & HOLLANDAISE	\$13
CREAMED SPINACH	\$11
GARLIC MASHED POTATOES	\$11
HERBED FRENCH FRIES	\$11
LOADED BAKED POTATO	\$11
POTATO AU GRATIN	\$11
BRUSSELS SPROUTS & BACON	\$11
CREAMED CORN	\$11
DUCK FAT HASH BROWNS	\$13
SEASONAL MUSHROOMS	\$13
LOBSTER MAC & CHEESE	\$24

SAUCES

BÉARNAISE	\$5
CHIMICHURRI	\$5
HORSERADISH CREAM	\$5
RED WINE DEMI	\$5
THREE PEPPERCORN	\$5

ADDITIONS

KING CRAB OSCAR	\$28
GRILLED JUMBO SHRIMP	\$19
SEARED SCALLOPS	\$25
WHOLE MAINE LOBSTER	\$38 PER LB.
ALASKAN KING CRAB	MKT

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Tax and gratuity not included.