STARTERS

SHRIMP COCKTAIL
U-10 Shrimp, Bombay Cocktail Sauce
28.00

OYSTERS*
London Dry Gin Cocktail Sauce,
Cucumber Mignonette
4.50 each

CAVIAR SERVICE*
Toasted Brioche, Egg, Chive,
Caper, Onion, Crème fraîche

Choose

(1oz.) *Golden Kalugo Caviar* **125.00**
(1oz.) *Royal Osetra* **150.00**

ROASTED
BONE MARROW*
Bacon Onion Jam, Baguette Toast
26.00

SAUTÉED FOIE GRAS*
Sautéed Hudson Valley Foie Gras,
Cinnamon Brioche French Toast, Roasted Vanilla
Pears & Blackberry Gastrique
26.00

SEAFOOD TOWER*
Oysters, Shrimp, Cold-Water Lobster,
King Crab & Assorted Seafood Salads,
Cucumber Mignonette, Assorted Sauces
225.00

★

SOUPS & SALADS

LOBSTER BISQUE
Lobster Salad, Lobster
Roe Crema, Toast
22.50

BEET SALAD
Frisée, Dill, Fennel, Goat Cheese Mousse,
Honeycomb, Pecans, Apple Cider Vinaigrette
20.00

CAESAR SALAD
Baby Gem Lettuce, Croutons, Parmigiano
Reggiano, Caesar Dressing
18.00

★

SIDES

TRIO
OF MUSHROOMS
King Trumpet, Beech, Cremini Mushrooms,
Herbed Brioche, Lambrusco Vinaigrette
15.00

WHOLE CHARRED
BROCCOLI CROWN
Gremolata, Herb Croutons,
Cheddar Cheese Sauce
17.00

TRUFFLE DOUBLE
BAKED POTATO
Whole Twice-Baked Potato,
Romano Cheese, Truffles, Truffle Morney Suace
24.00

*ITEMS CAN BE SERVED RAW OR UNDERCOOKED OR CONTAIN UNDERCOOKED INGREDIENTS.CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.

ENTREES

SMOKED PORK CHOP*
(20 oz.) *Double Berkshire Chop, Fennel Salad, Apple Lavender Sauce, Stone Grain Mustard Sauce*
55.00

DOUBLE CUT LAMB CHOP*
Australian Lamb Chops, Charred Lemon, Mint Chimichurri Sauce
82.00

VEAL CHOP*
(18 oz.) *Tri-Color Peppers, Onions, Veal Mushroom Sauce*
75.00

TRUFFLE FOIE GRAS BURGER*
Dry-Aged NY Strip, Skirt Steak, Brisket, Short Rib Blend, Black Garlic Truffle Aioli, Caramelized Onions, Bordelaise
55.00

★

SEAFOOD

COLD WATER LOBSTER TAIL
(1.5 lb.) *Lobster Tail, Drawn Butter*
150.00

HALIBUT PUTTANESCA*
Olives, Crushed Tomatoes, Garlic, Fried Basil
52.00

DOVER SOLE*
Pan Seared, Lemon Caper Butter
73.00

★

PRIME STEAK

FILET MIGNON*
(7 oz. or 10 oz.)
62.00 / 77.00

NY STRIP*
(13 oz.)
72.00

W.R.'s CHICAGO CUT*
(22 oz.)
92.00

TOMAHAWK*
(32 oz.)
165.00

PORTERHOUSE*
(48 oz.)
176.00

★

HOUSEMADE SAUCES

BORDELAISE
5.00

VEAL MUSHROOM SAUCE
6.00

BÉARNAISE
5.00

FOIE GRAS BUTTER
4.00

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