STARTERS, SOUPS & SALADS

CHESAPEAKE BAY CRAB CAKE 24
evered salad, housemade pickles, dill, remoulade

LOBSTER AND GREEN BEAN TEMPURA 25
Maine lobster, lemon aioli, frisée, shaved radish

CRISPY PORK BELLY 20
Cipollini onions, pickled peppers, chicarrones, WhistlePig whiskey-maple glaze

WAGYU BEEF TARTARE 29
Snake River Farms Wagyu beef, buttermilk & horseradish panna cotta, pickled mustard seed, quail egg, puffed cracker

FOIE GRAS TERRINE* 29
peach marmalade, spiced marcona almond, orange gastrique, toasted brioche

CORN & KING CRAB CHOWDER 18
King crab salad, brioche tuile

BABY ICEBERG SALAD 18
candied black pepper bacon, tomato, Bayley Hazen blue cheese

CEasar Salad 18
sourdough croûton, parmesan, lemon-anchovy emulsion

Roasted Beet Salad 18
vanilla yogurt, beet chips, picked beet stalk, carrot crumble, champagne vinegar

SHELLFISH & RAW BAR

LOCAL OYSTERS 17 per ½ dozen 29 per dozen
chef’s selection of local oysters

LITTLE NECK CLAMS* 14 per ½ dozen 25 per dozen
harvested from the New England coast

OYSTERS ROCKFELLER 24
braised spinach, toasted brioche, uni butter

King Crab Legs 48 per ½ lb
braised with bourguignon or steamed with clarified butter

COLOSSAL SHRIMP COCKTAIL 28
poached in court bouillon, spiced cocktail sauce, remoulade

SCALLOP CRUDO 18
compressed apple, fennel, cucumber, yuzu kusho, tapioca crisp

CAULIFLOWER CÉVICHÉ 12
avocado, jalapeno, tomato, cilantro, tapioca crisp

SEABASS SPECTACULARS* 22
a selection of the ocean’s finest served over ice in one of our signature towers accompanied by
spiced cocktail sauce, creamy horseradish, mignonette, remoulade & lemon

CAVIAR SERVICE* 30 gram | 175
Russian Osetra

GRANDE 50 gram | 275
50 gram | 325
IMPERIAL RUSSIAN OOO

WAGYU

AS KOBE, HYOGO PREFECTURE
NEW YORK STRIP* 220 | 4 oz. | 55 per additional ounce

AS IDEUE FARM, KAGOSHIMA PREFECTURE
TENDERLOIN* / NEW YORK STRIP* / RIBEYE* 160 | 4 oz. | 40 per additional ounce

HOKKAIDO
SANUKI WAGYU, KAGAWA PREFECTURE
RIBEYE* 240 | 4 oz. | 65 per additional ounce

CHARRED PRIME CUT STEAKS & CHOPS

FILET MIGNON* 8 / 12 oz. 50 / 58

BLACKENED RIBEYE 16 oz. 60

DRY AGED BONE-IN NEW YORK* 18 oz. 66

BONE-IN COWBOY RIBEYE* 24 oz. 70

SNAKE RIVER FARMS GOLD LABEL
DRY AGED NEW YORK STRIP* 10 oz. 85

DOUBLE CUTS

DRY AGED PORTHouser* 40 oz. 118

DRY AGED LONG BONE TOMAHAWK* 40 oz. 125

STEAK ENHANCEMENTS

BLACK TRUFFLE BUTTER 9

FOIE GRAS BUTTER 11

HORSERADISH CRUST 7

BLUE CHEESE CRUST 10

AU POIVRE 8

BLACKENING SPICING 6

ALASKAN KING CRAB OSCAR 24

PEPPERCORN SHRIMP SCAMPI 22

SAUCES

BEARNESAI 4

VOODOO PEPPERCORN 4

RED WINE DEMI-GLACE 5

HOUSE-MADE STEAK SAUCE 4

SIDE DISHES

YUKON GOLD POTATO PURÉE 14

RARE FRENCH FRIES 14

CRAB MAC & CHEESE 17

LOADED BAKED POTATO 16

ADD CAVIAR 5

ROASTED WILD MUSHROOMS 16

PARMESAN CREAMED SPINACH 14

GRILLED ASPARAGUS 15

BRUSSELS SPROUTS, BACON, MUSTARD 15

MAIN COURSE

NEW ENGLAND SHELLFISH BAKE* 49
Maine lobster, jumbo shrimp, scallops, clams, andouille sausage, baby corn, marble potatoes, lobster nage

BAY OF FUNDY SALMON* 40
fricassée of confit fingerling potato, bacon, braised leeks, bourbon-pickled peppers, mustard cream

ROASTED VEGETABLE RAVIOLI 41
roasted vegetables, onion soufflé, tempura sea fennel, charred lemon

HAMPSHIRE PORK CHOP* 38
cornbread purée, braised red cabbage, barbecue glazed baby turnips

COLORADO RACK OF LAMB* 49
cauliflower mousse, maitake mushroom, romanesco, harissa lamb jus

PAN-ROASTED ORGANIC CHICKEN BREAST 37
white bean purée, faraged mushroom and foie gras cassoulet, baby-kale, herb chicken jus

ALL STEAKS CAN SURF WITH A 10 oz. LOBSTER TAIL 55

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.
DESSERT

CHEESECAKE
strawberry compote, almond sable  16

DOUBLE CHOCOLATE CAKE
chocolate mousse, vanilla sauce  16

PISTACHIO CRÈME BRULEE
with summer berries  16

FUNNEL CAKE
local honey, honeycomb  18

SELECTION OF ICE CREAMS & SORBETS
Choice of three
vanilla bean  vegan coconut ✓ strawberryjam  mango ✓  14

RARE & HARD-TO-FIND

FORTIFIED WINES
Cockburn 10yr Tawny Port  13
Fonseca 20yr Tawny Port  16
Croft 2000 Vintage Port  14
Blandy’s 1977 Malmsey Madeira  103

WHISKEY, BOURBON & RYE

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Price</th>
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<tbody>
<tr>
<td>Angel’s Envy Rye</td>
<td>28</td>
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<tr>
<td>Green Spot</td>
<td>19</td>
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<tr>
<td>Red Spot</td>
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<td>Yellow Spot</td>
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<tr>
<td>Middleton ‘Vintage’</td>
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<td>Michter’s 10yr</td>
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<tr>
<td>WhistlePig Farmstock #3</td>
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<tr>
<td>WhistlePig 10yr Rye</td>
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<tr>
<td>WhistlePig 12yr Rye ‘Bespoke Blend’ Rye</td>
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<td>WhistlePig 18yr Rye</td>
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<td>WhistlePig ‘Boss Hog V’ Rye</td>
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<td>WhistlePig ‘Boss Hog VI’ Rye</td>
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SCOTCH WHISKY

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<tr>
<td>Highland Park 18yr</td>
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<tr>
<td>Highland Park 25yr</td>
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<td>Highland Park 30yr</td>
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<tr>
<td>Macallan 25yr Sherry Cask</td>
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<td>Macallan 30yr Sherry Cask</td>
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<td>Macallan ‘No. 6’</td>
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<td>Macallan ‘M’</td>
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<td>Macallan ‘Reflexion’</td>
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<td>The Last Drop ‘1971’</td>
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JAPANESE WHISKY

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<td>Yamazaki 12yr</td>
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<td>Yamazaki 18yr</td>
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COGNAC

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<tr>
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<tr>
<td>Hine ‘Talent’ 1/2 Ounce Pour</td>
<td>490</td>
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<tr>
<td>Hine ‘Talent’ 1 Ounce Pour</td>
<td>975</td>
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<tr>
<td>Hine ‘Talent’ 2 Ounce Pour</td>
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<tr>
<td>Louis XIII 1/2 Ounce Pour</td>
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<td>Louis XIII 1 Ounce Pour</td>
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<tr>
<td>Louis XIII 2 Ounce Pour</td>
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✓ - Vegan