STARTERS, SOUPS & SALADS

**Chesapeake Bay Crab Cake**
- Dungeness crab, lump crabmeat, cream cheese, horseradish, capers, lemon, red onion, parsley
- balsamic reduction

**LOBSTER AND GREEN BEAN TEMPURA**
- 8 oz. Maine lobster, crème fraîche, chopped green beans, green onion, parsley
- housemade remoulade

**CRISP PORK BELLY**
- Cipollini onions, pickled peppers, chicharrones, WhistlePig whiskey-maple glaze

**Kobe Beef Tartare**
- buttermilk & horseradish panna cotta, pickled mustard seed, quail egg, puffed cracker

**Foie Gras Terrine**
- pear marmalade, spiced marcona almond, orange gastrique, toasted brioche

**Corn & King Crab Chowder**
- King crab salad, brioche tuile

**Baby Iceberg Salad**
- candied black pepper bacon, tomato, Bayley Hazen blue cheese

**Caesar Salad**
- sourdough crouton, parmesan, lemon-anchovy emulsion

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

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

**PETITE**
- 6 local oysters, 6 littleneck clams
- 2 colossal shrimp, ½ lb. King crab legs, ½ Maine lobster

**GRANDE**
- 9 local oysters, 9 littleneck clams
- 4 colossal shrimp, 1 lb. King crab legs, Maine lobster

**Caviar Service**
- traditional trimmings, brioche toast, blinis

**Russian Osetra**
- 30 gram | 175
- 50 gram | 275

**Imperial Russian Ooo**
- 50 gram | 325

**WAGYU**

**AS Kobe, Hyogo Prefecture**
- New York Strip*
- 22 oz | 4 oz | 55 per additional ounce

**AS Ideue Farm, Kagoshima Prefecture**
- Tenderloin* / New York Strip* / Rib Eye*
- 16 oz | 4 oz | 40 per additional ounce

**Hokkaido**
- Tenderloin* / New York Strip* / Rib Eye*
- 175 oz | 4 oz | 45 per additional ounce

**Sanuki Wagyu, Kagawa Prefecture**
- Rib Eye*
- 24 oz | 4 oz | 65 per additional ounce

CHARRIED PRIME CUT STEAKS & CHOPS

**Filet Mignon**
- 8/12 oz. | 50 / 58

**Blackened Rib Eye**
- 10 oz. | 60

**Dry Aged Bone-In New York**
- 18 oz. | 66

**Bone-In Cowboy Rib Eye**
- 24 oz. | 70

**Snake River Farms Gold Label Dry Aged New York Strip**
- 10 oz | 56

**Double Cuts**
- Dry Aged Porterhouse*
- 40 oz. | 118

**Dry Aged Long Bone Tomahawk**
- 40 oz. | 125

STEAK ENHANCEMENTS

**Black Truffle Butter**
- 9

**Foie Gras Butter**
- 11

**Blue Cheese Crust**
- 7

**Au Poivre**
- 10

**Blackening Sauce**
- 8

**Alaskan King Crab Oscar**
- 24

**Peppercorn Shrimp Scampi**
- 22

SAUCES

**Bearnaise**
- 4

**Voodoo Peppercorn**
- 4

**Red Wine Demi-Glace**
- 4

**House-Made Steak Sauce**
- 4

SHELLFISH & RAW BAR

**Local Oysters**
- 17 per ½ dozen | 25 per dozen

**Little Neck Clams**
- 14 per ½ dozen | 26 per dozen

**Oysters Rockefeller**
- 24

**King Crab Legs**
- 48 per ½ lb

**Colossal Shrimp Cocktail**
- poached in court bouillon, spread cocktail sauce, remoulade

**Scallops Crudo**
- compressed apple, fennel, cucumber, yuzu kusho, tapioca crisp

**Cauliflower Ceviche**
- 12

**Alaskan King Crab Oscar**
- 4 colossal shrimp, 1 lb. King crab legs, Maine lobster

**Beverage Menu**
- Please discuss alternative service styles or menu items with your food server before ordering

**Main Course**

**New England Shellfish Bake**
- Maine lobster, jumbo shrimp, scallops, clams, andouille sausage, baby corn, marble potatoes, lobster nage

**Bay of Fundy Salmon**
- fricassée of confit fingerling potato, bacon, braised leeks, bourbon-pickled peppers, mustard cream

**Roasted Vegetable Ravioli**
- roasted vegetables, onion soufflé, tempura sea fennel, charred lemon

**Hampshire Pork Chop**
- cornbread purée, braised red cabbage, barbecue glazed baby turnips

**Colorado Rack of Lamb**
- cauliflower mousse salami, matakes mushroom, romanesco, harissa lamb jus

**Pan-Roasted Organic Chicken Breast**
- white bean puree, foraged mushroom and foie gras cassoulet, baby kale, herb chicken jus

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**
- 15

**Grilled Asparagus**
- 15

**Brussels Sprouts, Bacon, Mustard**
- 15

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

9/21/20

*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 ✔  

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  SCOTCH WHISKY

Angel’s Envy Rye 28   Highland Park 18yr 38
Green Spot 19   Highland Park 25yr 115
Red Spot 38   Highland Park 30yr 175
Yellow Spot 24   Macallan 25yr Sherry Cask 225
Middleton ‘Vintage’ 45   Macallan 30yr Sherry Cask 450
Michter’s 10yr 32   Macallan ‘No. 6’ 660
WhistlePig Farmstock #3 17   Macallan ‘M’ 775
WhistlePig 10yr Rye 18   Macallan ‘Reflection’ 299
WhistlePig 12yr Rye ‘Bespoke Blend’ Rye 30   The Last Drop ‘1971’ 800
WhistlePig 18yr Rye 98   JAPANESE WHISKY
WhistlePig ‘Boss Hog V’ Rye 65   Yamazaki 12yr 31
WhistlePig ‘Boss Hog VI’ Rye 125   Yamazaki 18yr 77

COGNAC
Hine ‘Talent’  LOUIS XIII
1/2 Ounce Pour 490 1/2 Ounce Pour 125
1 Ounce Pour 975 1 Ounce Pour 225
2 Ounce Pour 1,900 2 Ounce Pour 400

✔ - Vegan