

## Garden Salads

### **mixed green**

demi sec cherry tomatoes – manchego – sherry emulsion  
~ 11

### **baby beet salad**

orange blossom honey – radish – boucheron goat cheese  
~14

### **hearts of romaine**

garlic crouton – parmesan lemon dressing  
~13

### **blue iceberg**

smoked bacon – maytag blue – cherry tomato  
~13

### **jumbo lump crab salad**

grapefruit – melon – hearts of palm  
~17

## Appetizers

### **beef tartar**

black truffle aioli – house made chips  
~18

### **tuna tartar**

avocado – soy honey emulsion – taro chips  
~ 18

### **foie gras french toast**

green apple – almond brioche – sherry gastrique  
~20

### **shrimp rice krispies**

tiger prawns – lobster bisque  
~16

### **grilled octopus**

Fingerling potatoes – capers – red chili  
~18

### **glazed sea scallops**

chilled rye noodles – ginger scallion vinaigrette  
~18

### **lil' BRGRs**

wagyu beef – special sauce – sesame seed bun  
~19

add truffles ~5    add foie gras ~10

## **shellfish platters for the table**

served with cocktail sauce – mignonette – lemon dijonnaise

**oysters / shrimp / king crab / tuna sashimi**

~29 per person

## Raw Bar\*

### **oysters on a half shell\***

mignonette - cocktail sauce – lemon

~18 - half dozen / ~36 - dozen

### **shrimp cocktail**

cocktail sauce – lemon

~19

### **alaskan king crab**

~mp

## \* Grilled

### small

skirt steak 8 oz. ~26  
filet medallion 6 oz. ~35  
loin strip 10 oz. ~33

### medium

filet 10 oz. ~42  
sirloin 16 oz. ~45  
bone-in filet 14 oz. ~57  
bone-in rib steak 20 oz. ~49

### large

porterhouse 24 oz. ~ 64  
cowboy rib steak 34 oz. ~95  
porterhouse 32 oz. ~89

## \* Entrees

**brick roasted chicken**  
spring vegetables – maitake mushroom - jus  
~26

**market fish**  
~mp

**chili rubbed rack of lamb**  
pea puree – roasted baby carrots – lamb jus  
~43

**beef short rib**  
carrot butterscotch – celery – cipollini  
~28

**local stripped bass**  
sno peas – spaetzel – scallion brown butter  
~36

**maine lobster**  
sweet citrus butter – lobster bisque – baked lemon  
~72

**kobe selection ~mp**

## Sides ~9

### Toppings

peppercorn crusted ~4  
foie gras butter ~8  
shrimp ~6 each  
king crab ~10  
king crab "oscar" ~15  
lobster ~mp  
foie gras ~15

haricot verts

broccolini

asparagus

creamed spinach

creamy wild mushrooms

sweet corn pudding

mac & cheese

creamy yukon potatoes

twice baked potato

parmesan truffle fries

## Sauces ~ 2

chimichurri  
blue butter

STK

au poivre  
bearnaise

STK Bold

horseradish  
red wine