



FOR THE TABLE

CAVIAR SERVICE

Ars Italica Oscietra Royal Caviar | house made sweet corn blinis | toasted bread | accoutrement | 225

OYSTERS ON THE HALF SHELL | ½ dozen 24 || full dozen 42

SCALLOP CRUDO | grape | radish | cilantro dashi | thai basil || 29

MEAT & CHEESE BOARD | white truffle salame | saucisson sec | prosciutto san daniele | cana de cabra hook's 10 year cheddar | epoisses de bourgogne | condiments and bread || 38

BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 16

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 16

DIVER SCALLOPS | yellow curry | confit tomato | kaffir lime rice | mirco cilantro || 25

SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19

CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 22

SALADS + SANDWICHES

Add Protein to any salad ~ Chicken | Scallops | Lobster | Salmon | Skirt Steak

ASIAN PEAR + BUTTERLEAF SALAD | pomegranate | fennel | candied walnuts | ricotta salata white balsamic vinaigrette || 17

LOCAL STRAWBERRY + ARUGULA | mint | crispy shallots | feta | charred avocado | pistachio dressing || 17

GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18

LOBSTER COBB SALAD | mixed greens | black rice | hard boiled eggs | heirloom cherry tomatoes | sweet corn avocado | bacon | feta | white balsamic vinaigrette | avocado aioli || 35

TUNA SALAD SANDWICH | tuna conserva | shallots | sprouts | avocado | roasted peppers || 21

BBQ PORK SANDWICH | pulled pork | creamy coleslaw | heirloom tomatoes || 22

GRILLED CHEESE + LOBSTER BISQUE | mozzarella | taleggio | rustic french bread lobster bisque | fresh lobster | horseradish cream | chives || 22

BRUNCH

AVOCADO TOAST | soft boiled egg | robiola goat cheese | cherry tomato | watermelon radish | multi-grain bread || 21

BREAKFAST BOWL | cherry greek yogurt | house-made granola | sautéed apricots | coconut mixed berries | micro mint || 16

BRIOCHE FRENCH TOAST | strawberry compote | mascarpone cream | crème anglaise | fresh berries || 25

HORCHATA PANCAKES | grilled apples | coconut granola | caramel sauce || 23

DUCK CONFIT SOPES | A5 wagyu refried beans | salsa verde | breakfast radish | crème fraiche | queso fresco || 25

LOBSTER EGGS BENEDICT | maine lobster | spinach + mushroom | poached egg | lobster hollandaise || 32

PORK BELLY EGGS BENEDICT | seared pineapple | blistered shishito peppers | poached egg | hollandaise || 28

FRENCH OMELETTE | melted brie | baby spinach | duck fat hashbrowns || 20

A BRUNCH BURGER | niman ground chuck | cheddar | maple bacon | fried egg | caramelized onion | arugula || 28

BREAKFAST PIZZA | crispy prosciutto | fried egg | spinach | fresh mozzarella | parmesan cream sauce avocado || 24

CACIO E PEPE | romano | black pepper | lemon zest | parsley || 25

BUTTERNUT SQUASH RAVIOLI | brown butter & sage | sweet potato puree | pomegranate | burrata cheese || 29

CRISPY WHOLE BRANZINO | charred lemon | crispy parsley | veracruz sauce || 45

SKIRT STEAK + EGGS | two fried eggs | duck fat hashbrowns | ranchero || 48

A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 59

BONE IN RIBEYE 18 OZ ~ 65 WAGYU NY STRIP 16 OZ ~ 90

JAPANESE A5 WAGYU | 2OZ \$56 | 4OZ \$112 | 6OZ \$168

SHAREABLE SIDES

2 EGGS ANY STYLE || 9

MAPLE BACON || 10

FRENCH FRIES || 8

FRESH FRUIT || 8

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness