



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

HAMACHI CRUDO | avocado | jicama | fresno chili | rhubarb dashi | thai basil || 24

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 | micro 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 || 24

SALADS + SANDWICHES

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

TREVISIO + BLOOD ORANGE SALAD | cara cara | mandarins | pine nuts | sesame | wontons pecorino di montalcino | citrus vinaigrette || 18

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 || 22

BBQ PORK SANDWICH | pulled pork | creamy coleslaw | heirloom tomatoes || 23

GRILLED CHEESE + BROCCOLI CHEDDAR SOUP | mozzarella | taleggio | rustic french bread broccoli puree | cheddar | bacon || 25

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 || 18

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 || 29

FRENCH OMELETTE | melted brie | baby spinach | duck fat hashbrowns || 23

 BRUNCH BURGER | niman ground chuck | cheddar | maple bacon | fried egg | caramelized onion | arugula || 29

BREAKFAST PIZZA | crispy prosciutto | fried egg | spinach | fresh mozzarella | parmesan cream sauce avocado || 25

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

SHORT RIB RAVIOLI | pistachio pesto | confit tomato | red sorrel | pine nuts | pecorino || 36

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 ~ 62

BONE IN RIBEYE 18 OZ ~ 68 WAGYU NY STRIP 16 OZ ~ 95

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

SHAREABLE SIDES

2 EGGS ANY STYLE || 9

FRENCH FRIES || 8

MAPLE BACON || 10

FRESH FRUIT || 8

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