



## STARTERS

### 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

MEAT & CHEESE BOARD | white truffle salame | calabrese salame | prosciutto san danielle | smokey blue hook's 10 year cheddar | brillat savarin | condiments and bread || 38

CHICKEN LIVER PATE | aleppo pepper honey | pickled blueberries | tarragon | rosemary sourdough || 20

WHIPPED FETA | truffle honey | orange zest | house-made focaccia || 18

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

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

KAMPACHI CRUDO | zhoug | avocado | confit serrano | sumac || 23

OCTOPUS A LA PLANCHA | caramelized sweet potato | oyster mushroom | confit tomato | salsa verde || 27

HALIBUT TACOS | tempura | slaw | chipotle aioli | salsa quemada | cotija cheese || 21

FILET CARPACCIO | arugula | parmesan | lemon zest | cured egg yolk aioli | toasted french baguette || 22

## SALADS

*Add Protein to any salad ~ Chicken | Lobster | Salmon | Skirt Steak | Seared Tuna*

HEIRLOOM TOMATOES | watermelon | mozzarella + goat cheese | basil | fennel pollen | tarragon vinaigrette || 19

CAESAR SALAD | crispy capers | parmesan | lemon croutons || 18

SEARED TUNA SALAD | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro pickled onions | spicy miso dressing || 31

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

## ENTREES

AVOCADO TOAST | soft boiled egg | robiola goat cheese | cherry tomato | watermelon radish | multi-grain bread || 23

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

LEMON RICOTTA PANCAKES | blueberry compote | whipped cream || 25

FRENCH OMELETTE | serrano ham | pecorino romano | cherry tomato + burrata toast || 25

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

CLASSIC BENEDICT | jambon de paris | poached egg | hollandaise || 25

MEXICAN BENEDICT | al pastor chorizo | avocado | poached egg | poblano hollandaise | micro cilantro || 26

**A**BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce hand cut fries || 29

CRISPY CHICKEN SANDWICH | cilantro coleslaw | crispy onions | tomato | swiss || 25

RIGATONI A LA VODKA | vodka sauce | 'nduja butter | micro basil || 28

WHOLE BRANZINO | pine nuts | garlic | lemon | pickled fresno chili | basil || 43

SCOTTISH SALMON | french lentils | tiny bok choy | beurre blanc | ikura || 45

MARY'S ORGANIC CHICKEN | aleppo pepper | honey | lime yogurt | pickled sumac onions | charred lemon || 38

**A**SIGNATURE SKIRT STEAK | fingerling potatoes | charred broccolini | sweet garlic | ranchero  
OR two fried eggs | duck fat hashbrowns | ranchero || 49

## A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 65

RIBEYE 16 OZ ~ 69

GRASS FED FLAT IRON 12 OZ ~ 58

WAGYU NY STRIP 16 OZ ~ 95

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

## SHAREABLE SIDES

2 EGGS ANY STYLE || 9

ASPARAGUS || 13

MAPLE BACON || 10

CHARRED BROCCOLINI || 13

DUCK FAT HASHBROWNS || 8

BRUSSELS SPROUT LEAVES || 13

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
A 2.5% surcharge will be added to the final bill for Employee Benefits*