Initial Public Offering

HALF DOZEN OYSTERS * RAW / CHARGRILLED / BAKED \$MKT

CRAB CAKES LEMON BEURRE BLANC & GRAIN MUSTARD \$19

CONFIT DUCK WINGS SWEET CHILI GLAZE & CILANTRO CREMA \$16

STEAMED MUSSELS WHITE WINE, TOMATO, SHALLOT \$15

ESCARGOT CREAMED SPINACH, BONE MARROW BUTTER \$18

ROASTED BONE MARROW MUSHROOM, RED WINE & SHALLOT \$17

BLUE CHIP BOARD CHEF SELECTED CHARCUTERIE & CHEESES \$*MKT*

GOAT CHEESE FRITTERS PEACH & PEPPER CHUTNEY \$13

FRIED PICKLES \$15

BREAD BOARD SOURDOUGH LOAF, FRESH YEAST ROLLS, HOUSE-MADE DAILY SPREADS \$16

Daily Balance

HOUSE SALAD CHOICE OF LEMON VINAIGRETTE, BUTTERMILK RANCH, OR BACON BALSAMIC \$8

BEET + BLEU CHEESE SALAD APPLE, TOASTED ALMONDS, BROWN BUTTER VINAIGRETTE \$13

SHE CRAB SOUP SHERRY, GRILLED BREAD \$15

CURRIED SQUASH SOUP TOASTED PUMPKIN SEEDS & CHIVE OIL \$10

CHICKEN + SAUSAGE GUMEO JASMINE RICE, GRILLED BREAD \$14

EVERYTHING BAGEL BISQUE GARLIC & ONION, SESAME OIL BAGEL CROUTONS, CHIVES \$13



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Swordfish • 34 Black Cod • 37 Red Grouper • 37 Yellowfin Tuna * • 35 Grilled Redfish * • 34 Grilled Salmon * • 32 Diver Scallops * • 38 Butterfly Pompano * • 33 Argentina Red Shrimp • 22 Lobster Tail • 31

Duck Breast * • 32 Brown Sugar Pork Chop * • 30 Braised Lamb Shank • 32 Rack of Lamb * • 41 Veal Chop * • 50 Skirt Steak * • 30 Filet Mignon * • 46 Wagyu Sirloin * • mkt Wagyu Strip * • mkt Prime Ribeye * • 56

PREFERRED STOCK

Lobster Mac

CAVATAPPI PASTA, LOBSTER TAIL & CLAWS, BRIE & TRUFFLE CREAM, MUSHROOM, TOMATO \$55

Garden Pasta

GARLIC & PARMESAN CREAM SAUCE, GRILLED SEASONAL VEGETABLES \$33

Chateaubriand

LINGUINE PASTA, FILET MIGNON, RED WINE & MUSHROOM CREAM, BALSAMIC REDUCTION \$53

CAVIAR 1/2 02 · 1 02	
Kaluga*	55 • 95
Ossetra*	85 · 155
Served with Crème Fraîche + Blini	

One For The Kitchen A DIRECT TIP TO OUR KITCHEN STAFF FOR EXCEPTIONAL WORKMANSHIP \$10

Jasmine Rice • 8 House-Cut Fries • 7 Fried Plantains • 9 Squash Casserole • 9 Grilled Vegetables • 8 Rosemary Polenta • 8 Candied Sweet Potatoes • 11 Confit Fingerling Potatoes • 10 Bleu Cheese Whipped Potato • 10 Bleu Cheese Whipped Potato • 13 Bacon Brussels Sprouts • 15 Garlic-Whipped Potato • 10 House Mac + Cheese • 14 Prosciutto Asparagus • 14

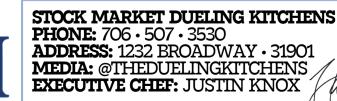
RISOTTO

ASSETS

Black Beans • 7

Chipotle-Crawfish • 15 Parmesan-Peppercorn • 10 Add On MUSHROOMS +\$4 LOBSTER CLAWS +\$12

MUSHROOM-SHALLOT BEURRE ROUGE \$3 • GREEN PEPPERCORN CREAM \$3 • LEMON CAPER BUTTER \$4 MUSHROOM DEMI GLACE \$4 • GARLIC MUSTARD CREAM \$4 • BONE MARROW BUTTER \$5 BROWN BUTTER \$3 • CHIMICHURRI \$3 • BÉARNAISE \$4 • TZATZIKI \$4



20% AUTOMATIC GRATUITY IS APPLIED TO ALL TO GO ORDERS AND PARTIES OF 6 OR LARGER. NO OUTSIDE FOOD OR BEVERAGES PERMITTED. ALL CAVIAR AND ALCOHOL SALES FINAL. \$5 CHARGE FOR SPLIT PLATES. 2.5% PROCESSING FEE IS AUTOMATICALLY APPLIED TO ALL CARD TRANSACTIONS. \$35 CAKE FEE. MUST BE 21+ WITH ID TO PURCHASE ALCOHOL.

> *CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, OR SEAFOOD COULD INCREASE YOUR RISK OF FOOD-BORNE ILLNESS