

Small Plates	FIVE OLIVES 6 herbs de provence (V/GF)
	THE AVOCADO 12 charred, aji verde, lime dressing, puffed wild rice (V/GF)
	SPRING ARANCINI 14 aged gouda, smoked mozzarella, basil (VG/GF)
Salads	BABY ARUGULA 6 small / large 12 parmesan, lime, croutons (VG)
	CLASSIC WEDGE 18 lardons, roquefort, cherry bombs, walnuts (GF/N)
	SHAVED CITRUS & FENNEL 12 blood orange carpaccio, toasted pine nuts (V/GF/N)
Land	TRUFFLED BEEF TARTARE 20 buttery toast, crème fraîche, porcini vinaigrette (*)
	COFFEE ROASTED BACON 18 maple syrup, smoked paprika, soy sauce (GF/S)
	PAN SEARED FOIE GRAS 28 vanilla, apple, brandy, thyme, popcorn (GF)
Sea	CHARRED OCTOPUS 22 mojo verde, capers, sungolds, croutons (S)
	CRAB CROQUETTES 20 dijon, worcestershire, chives, old bay (GF/S)
	TUNA TARTARE 20 limoncello sauce, calabrian pepper, chive oil (GF/S/*)

The Ice Bar

OYSTERS 20 8pc, mignonette (GF/S/*)	SHRIMP 20 8pc, cocktail sauce (GF/S)	GLACIER 34 6pc shrimp, 6pc oyster (GF/S/*)
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PETROSSIAN CAVIAR "ROYAL OSSETRA" 120
1oz, imperial sturgeon, accouterments, blinis (S/*)

From the Josper Charcoal

*Our fire runs on Quebracho charcoal — the legendary "axe-breaker" wood
Kole takes its name from the Pennsylvania Dutch word for coal*

MAINE LOBSTER MKP
whole, chili & lime butter (GF/S)

SALMON TERIYAKI 28 7oz filet, b&b pickles (GF/S)	CHICKEN AU COGNAC 34 house-brined, garlic, cream (GF/S)
ATLANTIC HALIBUT 42 8oz, basque red pepper sauce (GF/S)	MARRAKESH LAMB CHOPS 52 16oz, carrot puree, mint, pomegranate (GF)
KOLE BRIOCHE BURGER 22 cheddar, house sauce, LTO	

(VG) vegetarian (V) vegan (GF) gluten-free (N) nut allergy (S) fish & shellfish (*) raw or undercooked

* raw or undercooked proteins or eggs may increase illness risk | please inform us of any allergies or dietary restrictions | a service charge of 20% will be added to parties of six or more

Chops

TAGLIATA	36
14oz new york strip, sliced, whole garlic confit (GF/*)	
JULIE	48
16oz sirloin, sliced thin and served pink, sizzling brown butter (GF/*)	
SIGNATURE FILET	55
8oz, maître d'hôtel butter, watercress (GF/*)	
PEPPER CROWNED	62
14oz prime striploin, french cognac demi-glace (S/*)	
PRIME STRIPLOIN	68
14oz, smoked bone marrow, bordelaise sauce (GF/*)	
100% GRASS-FED RIBEYE	76
18oz, herb butter, garlic confit (GF/*)	
FILET OSCAR	88
maine lobster tartare, bernaise, espelette, chive oil (GF/S/*)	
TOMAHAWK	158
50oz, sliced, horseradish cream and chimichurri (GF/*)	

Australia Wagyu	
FULL-BLOOD DELMONICO	88
16oz, pickled red onions, watercress (GF/*)	
American Wagyu	
F1 PORTERHOUSE "THE KING"	198
36oz, sliced, sauce flight, hibiscus cipollini (GF/*)	
Grand Beef Tour	
FOUR ULTRA-PREMIUM CUTS	98
14oz tasting highlighting marbling, terroir, and breed (GF/*) <i>served medium-rare only</i>	

Japanese Wagyu	
A5 SAMURAI "BUSHU"	MKP
saitama prefecture (GF/*)	
"TAKAMORI" DRUNKEN WAGYU	MKP
yamaguchi prefecture, Dassai brewery sake (GF/*)	
CERTIFIED A5 KOBE BEEF X "USUNAGA FARMS"	MKP
hyōgo prefecture, fed with yamazaki whisky mash (GF/*)	



salt & pepper is the only seasoning we add to our steaks

Executive Chef Max Fanton

Enhancements

AJI VERDE (V/GF)	2	AUX POIVRE (GF)	6	FOIE GRAS BUTTER (GF)	2
CHIMICHURRI (V/GF)	2	BORDELAISE (GF)	6	BÉARNAISE (VG/GF/*)	6
HORSEY CREAM (VG/GF)	2	ROQUEFORT (VG/GF)	5	BONE MARROW (GF)	12

Shareable Sides

TALLOW FRIES	12	SPÄTZLE	12	SAUTEED MUSHROOMS	14
rosemary, himalayan salt (GF)		creamy bacon carbonara, chives		butter, soy, black garlic, parsley (VG/*)	
ROASTED POTATOES	10	CHINESE BROCCOLI	10	BRUSSELS SPROUTS	11
rosemary, sea salt (VG/GF)		steamed, garlic, ginger, shallot oil (VG/V)		lemon, garlic, parsley (V/GF)	
POTATO GRATIN	18	CARROTS	10		
smoked gouda, thyme (VG/GF)		beurre noisette, fennel dust (VG/GF)			

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