

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

## The Ice Bar

<b>OYSTERS</b> 20 8pc, mignonette (GF/S/*)	<b>SHRIMP</b> 20 8pc, cocktail sauce (GF/S)	<b>GLACIER</b> 34 6pc shrimp, 6pc oyster (GF/S/*)
---	--	--

**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*

<b>SALMON TERIYAKI</b> 28 7oz filet, b&b pickles (GF/S)	<b>MARRAKESH LAMB CHOPS</b> 52 16oz, carrot puree, mint, pomegranate (GF)
<b>ATLANTIC HALIBUT</b> 42 8oz, spring pea au jus, black olive oil, yukon potatoes (GF/S)	<b>KOLE BRIOCHE BURGER</b> 22 cheddar, house sauce, LTO
<b>MAINE LOBSTER</b> MKP whole, chili & lime butter (GF/S)	<b>CHICKEN AU COGNAC</b> 34 house-brined, garlic, cream (GF/S)

(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

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

<b>Australia Wagyu</b>	
<b>FULL-BLOOD DELMONICO</b>	88
16oz, pickled red onions, watercress (GF/*)	

<b>Grand Beef Tour</b>	
<b>FOUR ULTRA-PREMIUM CUTS</b>	98
14oz tasting highlighting marbling, terroir, and breed (GF/*)	
<i>served medium-rare only</i>	

<b>Japanese Wagyu</b>	
<b>A5 SAMURAI "BUSHU"</b>	MKP
saitama prefecture (GF/*)	
<b>"TAKAMORI" DRUNKEN WAGYU</b>	MKP
yamaguchi prefecture, Dassai brewery sake (GF/*)	
<b>CERTIFIED A5 KOBE BEEF X "USUNAGA FARMS"</b>	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

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

### Shareable Sides

<b>TALLOW FRIES</b>	12	<b>SPÄTZLE</b>	12	<b>SAUTEED MUSHROOMS</b>	14
rosemary, himalayan salt (GF)		creamy bacon carbonara, chives		butter, soy, black garlic, parsley (VG/*)	
<b>ROASTED POTATOES</b>	10	<b>CHINESE BROCCOLI</b>	10	<b>PEA LEAVES</b>	11
rosemary, sea salt (VG/GF)		steamed, garlic, ginger, shallot oil (VG/V)		toasted sesame, togarashi, rice vinegar (V/N)	
<b>POTATO GRATIN</b>	18	<b>CARROTS</b>	10		
smoked gouda, thyme (VG/GF)		beurre noisette, fennel dust (VG/GF)			

(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