



Small Plates	"THE FAT" OLIVES 8 smoked olive-pit oil, maldon sea salt (V/GF)
	THE AVOCADO 12 charred, aji verde, lime dressing, puffed wild rice (V/GF)
	THREE HERBS ARANCINI 14 basil, parsley, chives, piave cheese (VG/GF)
Salads	BABY ARUGULA 8 small / large 14 parmesan, lime, toasted sourdough crumbs (VG)
	CLASSIC WEDGE 18 lardons, roquefort, cherry bombs, walnuts (GF/N)
	HEIRLOOM TOMATOES 16 romesco sauce, caper leaves, sicilian olive oil (V/N)
Land	BLACK ANGUS CARPACCIO 22 preserved plums, horseradish mayo, tarragon, crostini (*)
	COFFEE ROASTED BACON 18 maple syrup, smoked paprika, soy sauce (GF/S)
Sea	CHARRED OCTOPUS 22 mojo verde, capers, croutons (S)
	CRAB CROQUETTES 21 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 22 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, accouterements, blinis (S/*)
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From the Josper Charcoal

SALMON TERIYAKI 32 7oz, b&b pickles (GF/S)	RIVERINA LAMB 52 16oz, garlic-dill yogurt, warm spices (GF/*)
WILD GROUPER 42 7oz, baby yukon, saffron velouté (GF/S)	KOLE BRIOCHE BURGER 22 cheddar, house sauce, LTO
MAINE LOBSTER 78 whole, chili & lime butter (GF/S)	HERITAGE CHICKEN 36 charred scallions, chimichurri (GF)

DRY-AGED CROWN OF MUSCOVY DUCK 168 raw honey, dried morello cherries, lavender flowers (GF/*)

Serves 2-3 people. Please reserve at least one week in advance with your server.

(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	42
14oz new york strip, sliced, whole garlic confit (GF/*)	
JULIE	56
16oz sirloin, sliced thin and served pink, sizzling brown butter (GF/*)	
FILET MIGNON	58
8oz, maître d’hôtel butter, watercress (GF/*)	
PEPPER CROWNED	62
14oz prime striploin, french cognac demi-glace (S/*)	
FILET OSCAR	88
8oz, lobster salad, béarnaise, espelette, chive oil (GF/S/*)	
PRIME STRIPLOIN	68
14oz, smoked bone marrow, bordelaise sauce (GF/*)	
100% GRASS-FED RIBEYE	79
18oz, herb butter, garlic confit (GF/*)	
TOMAHAWK	168
50oz, sliced, horseradish cream and chimichurri (GF/*)	



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

Spanish-Style Vaca Vieja	
VINTAGE BEEF BONE-IN RIBEYE	MKP
best served medium rare (GF/*)	
American Wagyu	
ZABUTON	68
9oz denver steak, dijon dressing (GF/*)	
Australian Wagyu	
FULL-BLOOD DELMONICO	98
16oz, pickled red onions, watercress (GF/*)	

Japanese Wagyu	
ROKKO PRINCESS	MKP
A3, Hyōgo prefecture (GF/*)	
LEGENDARY SATSUMA	MKP
A4, Kagoshima prefecture (GF/*)	
CERTIFIED KOBE	MKP
A5, Hyōgo prefecture (GF/*)	

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	BROCCOLINI	12	SWEET CORN	10
rosemary, sea salt (V/GF)		lemon, garlic, olive oil (V/GF)		brown butter, espelette, sea salt (VG/GF)	
POTATO GRATIN	18	CARROTS	10	ASH ROASTED BEETS	12
smoked gouda, thyme (VG/GF)		beurre noisette, fennel dust (VG/GF)		butter, dijon vinaigrette, shallots (VG/GF)	

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