

APPETIZERS

Spring Salad

Baby Gem Lettuces, Warm Wild Mushrooms, Green Goddess Dressing

15

Ribbon Salad

Shaved Ribbons of Yellow & Green Squash, Toasted Pine Nuts, Shaved Reggiano, Candied Lemon Vinaigrette

16

Deviled Eggs

American Sturgeon Caviar Topped Deviled Eggs, Brunoise of Red Onion, Pumpernickel Crumb

17

Spicy Tuna Tartar

Avocado, Cucumber, Potato Chips, Black Garlic, Lime-Miso Vinaigrette

19

Ipswich Clams

Crispy Ipswich Clam Belly, Remoulade, Jicama, Apple & Red Cabbage Slaw

18

True Maryland Crab Cake

Tasso, Corn-Frisee Salad, Lobster Bisque

25

Slow Roasted Marrow Bones

Red Onion, Lingonberry Jam, Toast Points

20

Carpaccio

Thinly Sliced & Pounded Colorado Lamb Loin, Minty Tzatziki, Pickled Red Onions

19

Pan Seared Hudson Valley Foie Gras

Short Stack of Savory Silver Dollar Pancakes, Pickled Strawberry, Strawberry Rhubarb Gastrique

28

Duet of Alaskan Crab

Chilled Jet Fresh King Crab Legs & Snow Crab Claws

market

Raw Bar

Served with Traditional Cocktail Sauce, Horseradish, Truffled Mango Horseradish, Pink Peppercorn Granita

East Coast Oysters

Crassostrea Virginica

market

West Coast Oysters

Crassostrea Gigas

market

Kumamoto Oysters

Crassostrea Sikamea

market

Around the World Oyster Tasting

4 East Coast, 4 West Coast, 4 Kumamoto

market

Chilled Seafood Plateaux

Tonight's Towering Assortment of Chilled Seafood Delicacies

market

ENTREES

Cedar Planked Ora King Salmon

Market Vegetables, Sweet Potatoes, Blackberry Verjus
38

Pan Roasted Halibut

Arancini, Tomato Fondue, Broccoli Rabe
40

Seven Spiced Hawaiian Tuna

Ginger Scented Black Rice, Baby Bok Choy, Crab Meat, Avocado, White Soy Miso Glaze
38

Lobster Rolls

Pair of Maine Lobster Rolls, Shoestring String Fries, Apple, Jicama Slaw
mp

Goffle Farm Chicken Breast

Crispy Stuffing Cake, Mashed Potatoes, Chard, Tarragon Jus
35

Les Steak Frites

Choice of the Finest Bone-In USDA Prime Steaks Nourishingly Aged, Grilled & Fire Roasted to Perfection with Sea Salt, Cracked Pepper & Herb Butter

16oz Bone-In Filet Mignon

18oz Bone-In New York Strip

22oz Bone-In Rib Eye

All of Our Steaks Are Accompanied by Hand Cut Fries, Trio of Dipping Sauces: Steak Sauce, Three Peppercorn Sauce, Béarnaise

Steak Enhancements

8 oz. Lobster Tail, Sautéed Foie Gras, Alaskan King Crab, Crispy Oysters, Marrow Bones
priced accordingly

Pan Roasted Filet Mignon

Parisienne Gnocchi, Wild Mushrooms, Sherry Cream Sauce, Swiss Chard
45

Caramelized Pork Chop

Sweet Potato Puree, Braised Leeks, Maple Bourbon Bacon Butter, Neuske Bacon
40

Bone-In Center Cut Veal Chop Milanese

Arugula Salad, Gem Tomatoes, Reggiano, Lemon Vinaigrette
46

Sides

Hand Cut Fries/Mashed Potatoes/Asparagus/Sweet Potato/Broccoli Rabe
Swiss Chard/Braised Leeks/Arancini
10

Host/Owner Joachim "Kim" Costagliola
Host/Manager Steven Borchers
Executive Chef Christine E. Nunn

Please Inform Your Server of Any Allergies or Dietary Restrictions.
Please Refrain from Cellular Phone Use in The Main Dining Room.
It Is Our Pleasure to Serve You.