

APPETIZERS

Brussel Sprout & Kale Salad

Shaved Brussel Sprouts, Toaster Black & White Quinoa, Fresh Herbs & Charred Onion Citrus Dressing
16

Beet Salad

Roasted Red & Gold Beets, Pink Lady Apples, Crumbled Goat Cheese, Pistachios, Sprouts, Pistachio Dressing
18

Heavenly Toast

*Mashed Avocado, Sprouts, Vegan "Bacon" Crispy Mushrooms, Grilled Pumpernickel,
Extra Virgin Olive Oil, Balsamic Drizzle*
18

Spicy Tuna Tartar

Avocado, Cucumber, Potato Chips, Black Garlic, Lime-Miso Vinaigrette
20

True Maryland Crab Cake

Tasso, Corn-Arugula Salad, Lobster Bisque
28

Lobster Medallions

Roasted Garlic Butter, Havarti Cheese, Panko Crusted & Crostini
22

Cured Smoked Pork Belly

*Herb Rolled Poached Egg, Roasted Tomato Sauce,
Honey Onion Jam & Corn Bread*
18

Oven Roasted Bone Marrow

*Canoe Cut Marrow Bones, Escargot Sauteed in Garlic, Butter, Fresh Herbs,
Parsley Chimichurri, Onion Jam & Crostini*
20

Duo of Foie Gras & Scallop

*Seared Hudson Valley Foie Gras, Seared Sea Scallop, Beech Mushrooms,
Toasted Brioche, Peach Salsa & Demi*
30

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,
Champagne 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

Pan Seared Halibut Filet

Fingerling Potatoes, Asparagus, Fennel, Looks. Grape Tomatoes In A Saffron Broth Topped with Crispy Leeks
43

Maple Glazed Ora King Salmon

Butter Nut Squash Puree, Roast Chestnuts & Caramelized Brussel Sprouts
40

Seven Spiced Hawaiian Tuna

Ginger Scented Black Rice, Baby Bok Choy, Crab Meat, Avocado, White Soy Miso Glaze
40

Day Boat Scallops

*Chef's Daily Preparation
market*

Lobster Bolognese

Lobster & Veal Ragu Served Over Eggless Gnocchi in A Tomato Basil Sauce & A Warm Black Truffle Burrata
50

Black Truffle Organic Chicken

*Airline Breast, Wilted Collard Greens, House Made Onion Rings, Shaved Summer Black Truffles & Bacon Bourbon
Barbeque Sauce*
36

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 Center Cut Bone-In Filet
Mignon**

18oz Bone-In New York Strip

**22oz 28 Day Dry Aged Center
Cut Angus 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

Sautéed Foie Gras, Alaskan King Crab, Crispy Oysters, Crab Cake
priced accordingly

Cast Iron Skillet Filet Mignon

Shredded Potato & Chive Cake, Roasted Caullini & Esty House Butter
45

Slow Prime Braised Short Rib & Lobster

Lobster Claw, Summer Root Vegetables, Lobster Polenta Scented with Mascarpone & Port Braising Liquid
55

Bone-In Center Cut Heritage Pork Milanese

Arugula Salad, Gem Tomatoes, Shaved Reggiano, Lemon Vinaigrette
40

Sides

*Hand Cut Fries/Mashed Potatoes/Asparagus/Crispy Polenta/Onion Rings/Butter Nut Squash & Chestnut
Lobster Polenta/Spinach/Caramelized Brussel Sprouts/Collard Greens/Potato Chive Cake*
10

Host/Owner Joachim "Kim" Costagliola
Host/Manager Steven Borchers

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.

A 4% Service Charge Will be Added to All Credit Card Charges