

Starters

- Big Eye Tuna Tartare, Wasabi, Togarashi Crisps, Tosa Soy \$26
- Hand Cut Prime Sirloin Steak Tartare, Egg Yolk 'Jam', Crispy Beef Tendon \$24
- Hamachi Sashimi, Myoga, Sudachi Citrus, Moro Blood Orange-Shiso Ponzu \$23
- Maine Lobster & Maryland Blue Crab “Louis” Cocktail, Spicy Tomato-Horseradish \$25
- Hokkaido Scallop ‘Carpaccio’, Young Onion, Yuzu-Kosho, Smoked Sea Salt \$23
- Hand Made Tortelloni, Celeriac & Black Truffle, Mascarpone, Parmigiano Reggiano \$18
- Mosefund Farms Suckling Pig & Crispy Belly, Empire Apples, Maple-Mustard Vinaigrette \$25
- Marcho Farms Veal Tongue, Campania Artichokes, Limoni Beans, Salsa Verde \$18
- Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$20

Salads

- Wagyu Beef Sashimi, Upland Cress, Japanese Cucumber, Spicy Radishes, Shiso Aioli \$24
- Local Burrata, Poached Comice Pear, Wild Arugula, Prosciutto San Daniele, Aged Balsamic \$24
- Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette \$20
- Roasted Baby Beets, Tangerine-Kohlrabi Puree, Farmer’s Cheese, Toasted Rye \$19

The Sea

- Steamed Atlantic Black Bass, Thai Basil-Broth, Young Ginger, Coriander, Brown Rice \$36
- Pan Roasted Stonington Maine Lobster, Black Truffle Sabayon, 2 lb / 3lb \$MP
- Whole Roasted Dover Sole “Meunière”, Preserved Meyer Lemon, Parsley \$58

The Pasture

- Elysian Fields Double Lamb Chops, Cilantro-Mint Raita \$58
- Kurobuta Pork Chop, Roasted Empire Apple-Golden Raisin Mostarda \$36
- American Wagyu Short Ribs, Snake River Farms, Cauliflower Purée, Bengali Tomato Chutney \$40
- Joyce Farms Pan Roasted Poussin, Jerusalem Artichoke, Braised Treviso, Black Trumpet Mushrooms \$34

Grilled Over Hard Wood & Charcoal Then Finished Under A 1200 Degree Broiler...

Japanese Pure Wagyu Beef, Miyazaki Prefecture
Rib Eye Steak \$25 per Oz, Minimum 6 Oz Per Order
New York Sirloin \$25 per Oz, Minimum 6 Oz Per Order

USDA PRIME, Creekstone Farms, Kansas Aged 28 Days
Filet Mignon 8 Oz \$55
Bone In Rib Eye Steak 20 Oz \$59
Bone In New York Sirloin 20 Oz \$58
Bone In Filet Mignon 16 Oz \$58
Porterhouse Steak 32 Oz (For Two) MP

USDA PRIME, Illinois Corn Fed, Dry Aged 35 Days
Rib Eye 12 Oz \$50
Petit Cut New York 10 Oz \$45
New York Sirloin 14 Oz \$57

Grass Fed Angus, Finger Lakes Farms, Ithaca, New York
Filet Mignon 8 Oz \$58

American Wagyu, Snake River Farms, Idaho
New York Sirloin 8 Oz \$85, (\$30 each additional 2 Oz)
Filet Mignon 6 Oz \$85, (\$30 each additional 2 Oz)
Rib Eye Steak 9 Oz \$88, (\$30 each additional 2 Oz)

Tasting of New York Sirloin \$130
American Wagyu Snake River Farms 4 Oz
USDA Prime Dry Aged 35 Days 4 Oz
Japanese Wagyu Beef From Miyazaki Prefecture 2 Oz

From the Market \$12
Tuscan Black Kale, Spinach, Garlic, Olive Oil
Caramelized Cauliflower, Raisins, Almonds, Mint-Raita
Roasted Baby Brussels Sprouts, Sesame & Miso Aioli
Peewee Potatoes, ‘Patatas Bravas’ Crispy Shallots
Broccoli Rabe, Fiore di Sardo, Sun Dried Tomatoes
Wild Field Mushrooms, Japanese Shishito Peppers \$22
Cavatappi Pasta “Mac & Cheese”, Aged Cheddar \$16
Creamed Spinach with Fried Organic Egg
Soft Polenta with Parmigiano Reggiano
Hand Cut French Fries, Herbs
Crispy Tempura Onion Rings
Yukon Gold Potato Puree

Add to the Cuts
Blue Cheese \$9 Wild Field Mushrooms \$10
Fried Organic Egg \$6 Roasted Bone Marrow \$9
Caramelized Shallots, Pearl & Cipollini Onions \$8
Black & Golden Garlic \$8

Sauces \$2
House Made Steak Sauce Creamy Horseradish
Cognac Grain Mustard Armagnac & Peppercorn
Yuzu Kosho Butter Red Wine Bordelaise
Argentinean Chimichurri Bearnaise