



CHEF DE CUISINE  
KAREN BASURTO

APPETIZERS

|                                                 |       |                                                                                         |    |
|-------------------------------------------------|-------|-----------------------------------------------------------------------------------------|----|
| OCTOPUS                                         | 24    | CRAB MAISON                                                                             | 29 |
| Bok Choy, Spicy Bonito Aioli, Sesame Caviar     |       | Buttered Lavash, Lemon Aioli Foam, Frisée                                               |    |
| ♥ *OYSTERS                                      | 30/48 | WEDGE SALAD                                                                             | 17 |
| Half Dozen, Cocktail Sauce, Cucumber Mignonette |       | Pickled Red Onion, Tomatoes, Smoked Lardons, Point Reyes Crumbles, Blue Cheese Dressing |    |
| ♥ SHRIMP COCKTAIL                               | 25    | ♥ CAESAR SALAD                                                                          | 18 |
| Cocktail Sauce, Lemon                           |       | Anchovy, Croutons, Grana Padano                                                         |    |
| ♥ *SEAFOOD PLATEAU                              | MP    | ♥ PEAR CARPACCIO                                                                        | 22 |
| Oysters, Shrimp Cocktail, Crab Maison           |       | Lil Moo Crèmeux, Candied Walnut, Chicory Medley, Sorghum Vinaigrette                    |    |

LAND & SEA

♥ \*PAN SEARED SCALLOPS 52  
Caramelized Cauliflower, Hazelnut, Yuzu, Vanilla Sauce

MAPLE LEAF DUCK 52  
Duck Confit, Vadouvan Seared Breast, Sour Cherry Sauce, Celeriac Butter

• FINE MEATS • CHOPHOUSE • PRIME CUTS •

Wet-Aged 30 days

|                                 |     |                                           |    |
|---------------------------------|-----|-------------------------------------------|----|
| *FILET MIGNON 10 oz.            | 86  | ACCOMPANIMENTS                            |    |
| *NY STRIP 14 oz.                | 105 | *Seared Foie Gras                         | 22 |
| *BONELESS RIBEYE 16 oz.         | 98  | ♥ Wild Georgia Shrimp                     | 16 |
| *FRENCHED BONE IN RIBEYE 18 oz. | 102 | Oscar Asparagus, Béarnaise, Colossal Crab | 34 |
|                                 |     | SAUCES                                    |    |
|                                 |     | Au Poivre                                 | 6  |
|                                 |     | *Béarnaise                                | 6  |
|                                 |     | Bordelaise                                | 6  |
|                                 |     | ♥ Chimichurri                             | 6  |
|                                 |     | Horseradish                               | 6  |
|                                 |     | Scallion Steak Sauce                      | 6  |
|                                 |     |                                           |    |

Dry-Aged 45 days

\*KANSAS CITY 18 oz. 98

TABLE ACCENTS

|                             |    |                                               |    |
|-----------------------------|----|-----------------------------------------------|----|
| CREAMED CORN                | 16 | ♥ ASPARAGUS                                   | 16 |
| Sweet Creamed Corn, Chives  |    | Meyer Lemon Oil, Maldon Salt                  |    |
| WHIPPED POTATO              | 16 | ♥ MUSHROOMS                                   | 16 |
| Yukon Gold, European Butter |    | Madeira-Truffle Glaze, Greens                 |    |
| SPINACH SAUTÉED             | 16 | TRUFFLE FRIES                                 | 16 |
| Garlic, Shallots            |    | Hand-Cut, Black Truffle Gremolata, Parmigiano |    |

♥ Wellness menu items for a healthy lifestyle.  
\*Consuming raw or undercooked beef, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
A 20% service charge will be added to all to-go orders.