



CHEF DE CUISINE
KAREN BASURTO

GENERAL MANAGER
LINDA LUCATERO

APPETIZERS

OCTOPUS	24	WEDGE SALAD	17
Bok Choy, Spicy Bonito Aioli, Sesame Caviar (soy, sesame, wheat, fish)		Pickled Red Onion, Smoked Lardons, Point Reyes Crumbles, Tomatoes, Blue Cheese Dressing (soy, milk, egg)	
♥ *OYSTERS	30/48	♥ CAESAR SALAD	18
Half Dozen, Cocktail Sauce, Cucumber Mignonette (soy, milk, wheat, shellfish)		Anchovy, Croutons, Grana Padano (soy, milk, egg, fish)	
♥ SHRIMP COCKTAIL	25	♥ SPRING BEAN SALAD	22
Cocktail Sauce, Lemon (soy, shellfish)		Whipped Crème Fraîche, Lemon Verbena, Watercress (milk)	
♥ *SEAFOOD PLATEAU	MP	CRAB MAISON	29
Oysters, Shrimp Cocktail, Crab Maison (soy, milk, wheat, shellfish)		Buttered Lavash, Lemon Aioli, Frisée (soy, milk, shellfish, egg, wheat)	

LAND & SEA

♥ **PAN-SEARED SCALLOPS** 52
Corn and Saffron Risotto, Harissa (shellfish, milk)

ROASTED CHICKEN 52
Morel Mushroom, Green Chickpeas, Black Garlic Purée, Cherry Jus (milk)

· FINE MEATS · **CHOPHOUSE** · PRIME CUTS ·

<i>Wet-Aged 30 days</i>	
*FILET MIGNON 10 oz.	86
*NY STRIP 14 oz.	105
*BONELESS RIBEYE 16 oz.	98
*FRENCHED BONE IN RIBEYE 18 oz.	102
<i>Dry-Aged 45 days</i>	
*KANSAS CITY 18 oz.	98

ACCOMPANIMENTS	
*Seared Foie Gras	22
♥ Wild Georgia Shrimp	16
Oscar Asparagus, Béarnaise, Colossal Crab	34
SAUCES	
Au Poivre	6
*Béarnaise	6
Bordelaise	6
♥ Chimichurri	6
Horseradish	6
Scallion Steak Sauce	6

TABLE ACCENTS

WHIPPED POTATO	16	"CRISPY" CREAMED CORN	16
Yukon Gold, European Butter (milk)		Puffed Carolina Gold Rice, Chives (milk)	
SPINACH	16	♥ ASPARAGUS	16
Sunchoke Butter and Chips (milk)		Meyer Lemon Oil, Maldon Salt, Cured Egg Yolk (egg)	
TRUFFLE FRIES	16	♥ MUSHROOMS	16
Hand-Cut, Black Truffle Gremolata, Parmigiano (milk)		Madeira-Truffle Glaze, Greens (milk)	

♥ 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.