



CHEF DE CUISINE  
KAREN BASURTO

GENERAL MANAGER  
SIMBA RUWANIKA

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    | ♥ HEIRLOOM TOMATO CARPACCIO                                                                              | 22 |
| Cocktail Sauce, Lemon (soy, shellfish)                                        |       | Peach Semifreddo, Pickled Peaches, Watercress (milk, egg)                                                |    |
| ♥ *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 •

|                                 |     |                                           |    |
|---------------------------------|-----|-------------------------------------------|----|
| Wet-Aged 30 days                |     | ACCOMPANIMENTS                            |    |
| *FILET MIGNON 10 oz.            | 86  | *Seared Foie Gras                         | 22 |
| *NY STRIP 14 oz.                | 105 | ♥ Wild Georgia Shrimp                     | 16 |
| *BONELESS RIBEYE 16 oz.         | 98  | Oscar Asparagus, Béarnaise, Colossal Crab | 34 |
| *FRENCHED BONE IN RIBEYE 18 oz. | 102 | SAUCES                                    |    |
| Dry-Aged 45 days                |     | Au Poivre                                 | 6  |
| *KANSAS CITY 18 oz.             | 98  | *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.