Raw & Refined

Oysters On Ice* 35
Half dozen oysters, citrus, wine-reduction mignonette, cocktail sauce

Shrimp Cocktail 35
Poached shrimp, fennel & grapefruit salad, cocktail sauce, cognac sauce

Torched Hamachi Crudo* 36
Pomegranate glaze, kalamata olive, walnut vierge, crispy wonton

Carpaccio of Grass Fed Beef* 37
Horseradish aioli, cornichon, egg yolk jam, crispy cipollini

Jumbo Lump Crab Cake 42
Meyer Lemon gel, sauce gribiche

Pan-Seared Scallops 39
Burnt vanilla & celeriac purée, winter peas, crispy leeks, Granny Smith Apple gel

Braised Pork Belly 35
Sunchoke purée, charred chicory, sour cherry, blood orange gastrique

Truffle & Comté Cauliflower Risotto 35
Seasonal black truffle, hazelnut crumb, spiced sultana purée

Before The Main Event

The Grill Caesar 25
Romaine, Spanish white anchovies, toasted brioche, Parmigiano Reggiano

Classic Wedge 27
Heirloom cherry tomato, red onion, smoked bacon, Point Reyes Blue Cheese

Heirloom Tomato & Melon en Fleur 26
Calabrian chili vinaigrette, pickled jicama, marcona almond pasteli

Kale Salad 26
Panela dressing, cashew mousse, candied walnuts, dried cranberry, pickled grapes

Lobster Bisque 28
Lobster salad, crème fraîche

Foraged Mushroom Velouté 27
Fried enoki, porcini marmalade, seasonal truffle

The Deep End

Responsibly sourced seafood from fisheries & farms that prioritize environmental health, sustainability, and high standards.

Pan-Seared Sea Bass 68
Couscous medley, salsify crisp, roasted romanesco, sauce nacrée

Faroe Islands Salmon* 62
Purple parsnip purée, tomato beurre monté, pickled fennel, confit leeks

Maine Lobster Tail 72
Miso lime butter, marjoram crumb, scallop chou farci, soubise

Dover Sole Meunière 88
Classic preparation, browned butter, lemon

From The Land

Braised Short Ribs 59
Butternut squash purée, polenta galette, crisp cassava, honey bourbon glaze

Lion's Mane Schnitzel 42
Beluga lentil ragout, braised cabbage, cranberry-garlic chutney

Heritage Chicken Suprême 55
Fine herb mousseline, green asparagus, morel mushrooms, Sauce Albufera

Chef's Daily Cut*
Market Price

An evolving selection, served with signature sauces, enhancements, and seasonal sides

Infused finishing salts served alongside our steaks

Prime & Dry Aged*

USDA Dry Aged Bone-In Ribeye | 22 Oz 135
Rich, nutty, profoundly beef-forward
30 days of dry aging for depth, concentration, and character

USDA Dry Aged Prime Delmonico | 14 Oz 95
Deeply marbled, robust, and expressive
30 days of dry aging for depth, concentration, and character

USDA Prime Filet Mignon | 10 Oz 95
Buttery, tender, refined finish

USDA Prime Denver | 10 Oz 78
Buttery, rich, and refined

Colorado Lamb Rack 89
Naturally delicate and aromatic

Wagyu Cuts*

Japanese A5 Wagyu Striploin | 5 Oz 165
Niigata snow-aged, 30-day barley & corn finish, Japanese lineage

Rosewood Farms Wagyu Cowboy | 18 Oz 210
Bms 6/7, Texas-born and raised, Japanese Wagyu-inspired, bold & buttery

Mishima Reserve Ultra New York | 14 Oz 210
Bms 6/7, grain-fed, Japanese black crossbred Wagyu

Choice of House Sauce

Lamb Mint Jus
Hollandaise
Red Wine Jus
Creamy Horseradish
Béarnaise
Peppercorn Jus

For The Table

Grandma Howe's Mac & Cheese 22
Add Maine Lobster **14** | Add Black Truffle **16**
Grilled Asparagus 19
Field Mushrooms 19
Brussels Sprouts 20
Salt-Baked Loaded Potato 18
Hand-Cut Steak Frites 18
Gratin Potatoes 19
Creamed Spinach 18
Pommes Purée 18

Enhancements

Point Reyes Blue Cheese 15
Fresh Seasonal Truffle 29
Hudson Valley Foie Gras 27

CONSUMER INFORMATION
There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. If you have any concerns regarding food allergies, please alert your server prior to ordering. *Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness.
Operations Charges: For parties of 6 or more, a taxable 20% Staff Service Charge is added to the check and will be distributed entirely to service staff performing the service. Additional gratuities are not expected, but always appreciated.