

SOUPS

CHEF'S SIGNATURE SOUP 16

Chicken Broth, Chicken, Egg Noodles, Tri-Colored Carrots

SOUP DU JOUR 14

Chef's Choice

BEEF RAMEN 28

Sliced Brisket, Fresno Peppers, Sesame Cremini Mushrooms, Ramen Noodles, Soy Marinated Egg, Carrots, Daikon Radish

COLD APPETIZERS

STEAK TARTARE 38

Bone Marrow, Diced Beef, Caper, Cornichon, Black Truffle, Chives, Cured Egg Yolk, Crostini

TUNA TARTARE 32

Asian Marinade, Mango, Avocado, Crispy Ginger, Toasted Sesame Seeds, Wasabi Nori Chips

BEEF CARPACCIO 32

Shaved Filet, Truffle Rosemary Salt, Radish, Chili Oil, Horseradish Cream

SALADS

HARVEST SALAD 23

Roasted Butternut Squash, Summer Crisp, Lardons, Candied Pecan, Pomegranate Seeds, Warm Shallot & Bacon Vinaigrette

CAESAR SALAD 23

Romaine Hearts, Herbed Croutons, Olive Oil, House Caesar Dressing, Lemon Cheek

CHARCUTERIE

CHEFS CUT TERIYAKI BEEF JERKY 34

Smoked Housemade Jerky, Pickled Vegetables

CHARCUTERIE BOARD 48

Chefs Choice of House Prepared Meats and Accoutrements *Perfect for 2-3 people

HOT APPETIZERS

SWEET POTATO GNOCCHI 28

Roasted Butternut Squash, Kabocha Squash, Hazelnut Pesto, Cured Bacon, Brown Butter, Crispy Sage

JERK SKEWERS 28

Charred Filet, Mango, Onion, Pepper, Honey Lemon Glaze

DUCK A L'ORANGE 32

Confit Duck Leg, Coconut Polenta, Orange Marmalade

BRISKET FLATBREAD 28

Apple Bacon Jam, Smoked Brisket, Spinach, Pickled Onions, Garlic Aioli

DRY AGED PRIME BEEF SLIDERS 38

Candied Beef Bacon, Charred Cippolini Onions, Apricot-Habanero Jam

SKIRT STEAK TACOS 24

Carne Asada, Roasted Corn Salsa, Avocado Crema

SEABASS SATAY 29

Seabass Skewer, Miso Glaze, Korean Slaw

MIAMI RIBS 36

Korean BBQ Glaze, Spiced Rice Noodles

FIRECRACKER CHICKEN 32

Tempura Batter Chicken, Scallion, Sweet & Spicy Cream Sauce, Sesame Seeds

THAI CHILI CAULIFLOWER 26

Garlic Chili, Chia Seed, Scallion, Roasted Peanut

CRISPY BEEF 34

Crispy Rice Cake, Honey Garlic Hoisin, Scallions, Ginger Chimichurri, Sriracha, Carrots,

DUCK POT STICKERS 23

Pan Seared, Confit Duck, Plum Sauce

CORN RIBS 26

Southwest Dry Rub, Miso BBQ Scallion, Sesame Seeds

SHORT RIB RISOTTO 46

Braised Short Rib, Truffle, Hon Shimeji, Cremini, Kale, Onion Straws

ENTRÉES

FILET MIGNON		88
	10 Oz Filet, Potato & Mushroom Hash, Confit Shallot, Bordelaise Sauce	
SCOTTISH SALMON		62
	Maple Glaze, Cranberry Wild Rice, Haricot Verts Almondine, Chives	
LAMB RACK		126
	Roasted Garlic, Rosemary, Brulee Sweet Potato Fingerling, Pomegranate Gastrique	
FORAGERS CHICKEN		46
	Herb Crusted Frenched Chicken Breast, Charred Heirloom Baby Carrots, Truffled Pommes Puree, Potato Gaufrette	
SHORT RIB		92
	Creamy Herb Polenta, Caramelized Honey Carrot	
CHERRY WOOD DUCK		84
	Smoked Duck Breast, Confit Duck leg, Butternut Squash Puree, Cranberry Stuffed Apple, Cherry Gastrique	
CHILEAN SEABASS		64
	Roasted Carrot Hummus, Chimichurri, Crispy Chickpeas, Herb Oil	
HANGER STEAK		92
	Spiced Carrot, Kabocha Purée, Honey Bourbon, Sautéed Spinach	
MEATBALL ALLA VODKA		52
	House Marinara, Lardons, Toasted Herb Breadcrumbs, Fried Basil, Alla Vodka Linguine	
CHICKEN MILANESE		42
	Arugula, Fennel, Cherry Tomato, Toasted Pine Nuts, Lemon Vinaigrette, Balsamic Drizzle	

100% U.S.D.A. BLACK ANGUS BEEF

16 OZ BONELESS RIBEYE		105
	Confit Garlic, Roasted Tomato, Cured Truffle Tallow, Red Wine Reduction	
28 OZ COWBOY STEAK		140
	Confit Garlic, Roasted Tomato, Cured Truffle Tallow, Red Wine Reduction	
FLAMING WET AGED TOMAHAWK	M/P	FLAMING DRY AGED TOMAHAWK
Confit Potato, Roasted Tomato, Roasted Garlic, Hand Cut French Fries, Shishito Peppers		M/P
		Dry Aged for a Minimum of 21 days, Confit Potato, Roasted Tomato, Cured Tallow, Red Wine Reduction, Roasted Garlic, Mushroom Medley, Hand Cut French Fries

**Chef Recommends Not Cooking Steaks Above Medium
We Are Not Responsible For Any Steaks Ordered Above Medium**

EXTRAS / SAUCES

HAND CUT FRENCH FRIES	12	CONFIT POTATOES	12
SEASONAL ROASTED VEGETABLES	12	BLACK TRUFFLE	25
SHISHITO PEPPERS	10	TRUFFLE BUTTER	10
HARICOT VERTS	12	PEPPERCORN	5
MASHED POTATOES	10	RED WINE REDUCTION	5
TRUFFLE FRIES	14	CHIMICHURRI	5
GARLIC MUSHROOM MEDLEY	12	BORDELAISE SAUCE	5

No Substitutions Please

20% service charge added to all parties

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.