

# M E N U

## C O L D A P P E T I Z E R S

### Beef Carpaccio

**(R)** Lavash Crackers | Prime Beef | Mushrooms | Pickled Radishes  
Truffle | Balsamic

### Classic Salad

**(V)** Baby Gem | Capers | Heirloom Tomato | Shaved Onion  
Persian Cucumber | Focaccia Croutons | Shallot Dressing

### Autumn Squash Salad

**(V)** Mixed Greens | Roasted Squash | Shallots  
Apples | Craisins | Pomegranate  
Roasted Pumpkin Seeds | Maple Vinaigrette

### Ahi Tuna Tartar

**(R)** Avocado | Chives | Sesame Soy | Lavash

### Yellowtail Ceviche

**(R)** Heirloom Tomato | Red Onion | Jalapeno | Cucumber | Avocado

## H O T A P P E T I Z E R S

### Fire Roasted Cauliflower

**(V)** Tri Colored Cauliflower | Roasted Eggplant  
Beet Purée | Tahini

### Chicken Karaage

Dark Chicken | Sesame | Ginger Soy Aioli | Daikon Slaw

### Duck & Waffles

Chive & Shallot Waffle | Southern Fried Duck | Maple Sriracha

### Fish N Chips

Battered Chilean Sea Bass | Waffle Fries | Tarter Sauce

### Mushroom Risotto

**(V)** Wild Assorted Mushrooms | Sous Vide Egg | Micro Greens

### Lamb Riblets

Char-Sui Sauce | Crispy Potato Skins

### Sea Bass Dumplings

Napa Cabbage | Radish | Mushroom | Sweet Soy Reduction

## S O U P

### Soup Of The Day

### Exotic Mushroom Soup

**(V)** Shitake | King Oyster | Enoki | Portobello | Cremini | Porcini

## W A G Y U

**(BY)** Wagyu Meatballs *upon availability*  
San Marzano Tomato | Roasted Red Peppers | Basil | Evoo

**(BY)** Wagyu Pastrami *upon availability*  
House Smoked | Mustarda Sauce | Tomato Jam | House Pickle

Wagyu Flatbread *upon availability*  
Wagyu Pastrami | Beef Bacon | Tomato Jam | Arugula

## S T O N E B A K E D

**(BY)** BBQ Flatbread  
Pulled Brisket | BBQ Sauce | Caramelized Onion & Mushrooms  
Chipotle Aioli | Micro Basil

Lamb Flatbread  
Baharat Lamb | Herb Hummus | Pignoli Nuts | Tomato  
Cumin Aioli | Mint

**(BY)** Smoked Flatbread  
Brisket | Chicken | Tomato Jam | Bourbon BBQ Aioli  
Roasted Garlic Aioli | Charred Corn

**(V)** Vegetable Flatbread  
San Marzano | Eggplant | Leek | Mushroom Melody | Peppers  
Shallots | Baby Spinach

## E N T R E E S

**(BY)** Short Ribs  
Braised Short Ribs | Glazed Carrots | Potato Purée  
Red Wine Demi

Rack Of Lamb  
Baby Chops | Pistachio Crust | Carrot Purée | Crispy Peas | Demi

Cornished Hen  
Roasted | Oil & Herbs | Potato Au Gratin | Seasonal Squash  
Chicken Demi

Veal Chop Milanese  
Panko Crust | Roasted Spinach & Tomato Salad | Balsamic Glaze

Chicken Roulade  
Mushroom Duxelle | Farrow | Green Sauté | White Marsala Sauce

## F R O M T H E S E A

Ora King Salmon  
Green Sauté | Corn Purée | Parsnip Purée

Chilean Sea Bass  
Miso Glaze | Risotto | Asparagus

Sesame Crusted Ahi Tuna Steak  
Parship Purée | Green Sauté | Sesame Soy Reduction

## B E E F

All Steaks Served With Braised Cipollini Onions & Red Wine Shallot Sauce

16oz Black Angus Rib Eye

12oz Flat Iron

12oz Fillet

10oz Spinalis Steak *limited availability*  
Premium Lip of the Rib

Chef Recommends Not Cooking Steaks More Than Medium.  
We Are Not Responsible For Any Steaks Cooked Over Medium.

Add To Any Of The Above Steaks

Shaved Black Truffle  
Roasted Marrow Bone

## A G E D B E E F

**(BY)** 26oz Cowboy Steak

40 Day Dry Aged Tomahawk BIG BOY

*upon availability- Please note it will take 30-45min cook time*

Rare- Cooler Red Center  
Medium Rare- Warm Red Center  
Medium- Warm Pink Center Touch Of Red  
Medium Well- Warm Brown, Pink Center  
Well Done- Hot Brown Center, No Pink

## S I D E S / S A U C E S

Mushroom Medley  
Garlic Whipped Potatoes  
Broccolini

**(V)** Steakhouse Fries  
Roasted Seasonal Veg  
Green Sautee  
Herb Roasted Fingerlings

Bearnaise Sauce  
Chimichurri Sauce  
Red Wine Shallot Sauce

**(V)** - VEGETARIAN **(BY)** - BET YOSEF **(R)** - RAW FISH/MEAT

AUTOMATIC GRATUITY OF 20% WIL BE ADDED  
TO ANY PARTY OVER 6 PEOPLE.

