
RAW BAR

***West Coast Oysters 6 for 24**
***East Coast Oysters 6 for 19**
***Littleneck Clams 6 for 15**

King Crab Legs 8 oz (Hot or Chilled) 32
Maine Lobster Tail 19
Shrimp Cocktail 5 for 24

***STRIP Seafood Tower 55/110**
***Golden Imperial Caviar MKT**
***Royal Osetra Caviar MKT**

FIRST COURSE

***Steak Tartare 18**
*Prime Sirloin Tartare. Truffle Aioli. Dijonnaise.
Red Onion. Cornichon. Capers. Toast*

Octopus Carpaccio 21
*Capers. Pickled Shallots. Oven-Dried Tomatoes.
Citrus Aioli. Parmesan Cheese*

Lobster Gnocchi 21
*Truffle Ricotta Gnocchi. Squash.
White Shimeji Mushrooms*

House-Made Ricotta 18
Honey. Grilled Italian Bread.

Braised Short Rib 21
*Smoked Whipped Potatoes. Red Wine Sugo
Baby Arugula*

Veal Wagyu Meatballs 16
Ricotta. Strega Tomato Sauce

***Grilled Tenderloin Pizza 21**
Truffle Whipped Potatoes. Fontina. Parsley

Crab Cake 21
House Cole Slaw. Herb Aioli

***Burrata & Prosciutto di Parma 19**
*Heirloom Tomatoes. Basil. Aged Balsamic.
Grilled Italian Bread*

Calamari 18
Shishito Peppers. Onion. Fennel. Truffle & Spicy Aioli

***Wagyu Carpaccio 21**
*Lemon Emulsion. Feta. Pickled Cucumber.
Pickled Mushrooms. Fried Olives*

***Tuna Tartare 21**
*Avocado. Gomadare. Miso. Fried Lotus.
Cilantro. Scallion*

SOUPS & SALADS

Mixed Greens 13
*Baby Tomatoes. Pickled Shallots. Radish.
Oregano Vinaigrette*

Baby Arugula 13
*Feta. Red Pepper. Kalamata Olives.
Red Onion. Citrus Vinaigrette*

Caprese 16
Heirloom Tomatoes. Mozzarella. Basil. Aged Balsamic

Butternut Squash Lobster Bisque 13
Maine Lobster. Cognac

Onion Soup 12
Three Cheeses. Toast

STRIP "Wedge" 15
Warm Apple Bacon. Gorgonzola Dressing

Beet & Goat Cheese Salad 16
*Baby Beets. Multigrain Toast. Beet Gastrique.
Lemon Pudding. Pistachios. Orange Segment*

***Hearts of Romaine 14**
*Classic Caesar Dressing. White Anchovies.
Parmesan Crouton*

CHEF SPECIALS

Linguine & Clams 26
Littleneck Clams. Parmesan. Orvieto. Parsley

Cornish Hen 29
*Parmesan & Swiss Chard Risotto.
Confit Garlic. Pan Jus*

***Salmon 38**
*Wheatberries Autumn Salad. Raisin Purée.
Grain Mustard Cider*

***Rack of Lamb 57**
Raisin Purée. Raita Sauce

Cioppino 48
*Shrimp. Scallops. Lobster. Littleneck Clams.
Jumbo King Crab. Spicy Tomato Broth*

Chilean Sea Bass 42
*Roasted Butternut Squash.
Brussels Sprouts. Maple Beurre Blanc*

***Pan Seared Sea Scallops 41**
*Wood-Smoked Whipped Potatoes.
Black Trumpet Mushrooms. Leeks*

3LB Lobster 78
Truffle Whipped Potatoes. Beurre Blanc

Bolognese 29
*Veal. Wagyu Beef. Pancetta. House-Made
Ricotta. Creamy Tomato Sauce*

***Veal Marsala 48**
Maitake Mushrooms. Linguine Pasta. Parmesan

***Pork Chop Milanese 36**
Capers. Tomato Sugo. Arugula. Parmesan

PRIME BEEF

All Steaks Finished with House Truffle Butter

"K.C." Prime Dry Aged Sirloin 16 oz 65

Filet Mignon 12 oz 51

Prime Dry Aged Ribeye 16 oz 65

Prime Sirloin 10 oz 38

Petite Filet 8 oz 41

Prime Porterhouse 24 oz 59

Bone-In Filet 14 oz 58

"Niman Ranch" Prime Sirloin 14 oz 48

Long Bone-In Prime Delmonico 28 oz 61

***Japanese Wagyu 6 oz MKT**

Accompaniments: Add Shrimp 19 Add Lobster 19

Flight of Sauces 3 for 6: Barolo. Marsala. Green Peppercorn. STRIP Steak Sauce. House BBQ. Bearnaise. Hollandaise

SIDES

Exotic Mushrooms 18
Cider & Bacon Brussels Sprouts 13

Steamed Jumbo Asparagus 14
EVOO. Maldon Sea Salt

Broccoli Rabe 12
Garlic. Chili Pepper

Parmesan & Truffle Frites 11

Risotto Di Funghi 16

Goat Cheese Mashed Potatoes 14
Truffle. Bacon. Scallions

Roasted Cauliflower 14
Crushed Red Pepper. Golden Raisins

Creamed Spinach 14
Bread Crumbs. Parmesan

Cheddar au Gratin Potatoes 12

Yukon Whipped Potatoes 9

Mac & Cheese 9
With Lobster 18

*This item served raw or undercooked. Consuming raw & undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of foodborne illness. Please let your server know of any and all allergies.