

RAW BAR

* WEST COAST OYSTERS 6 FOR 24
* EAST COAST OYSTERS 6 FOR 21
* LITTLENECK CLAMS 6 FOR 15

* STRIP SEAFOOD TOWER 55/110
* GOLDEN IMPERIAL CAVIAR MKT
* ROYAL OSETRA CAVIAR MKT

KING CRAB LEGS 32
MAINE LOBSTER TAIL 19
SHRIMP COCKTAIL 5 FOR 24

FIRST COURSE

OCTOPUS CARPACCIO 21
Capers. Tomatoes. Cucumber. Red Onion.
Citrus Aioli. Lemon Vinaigrette

* WAGYU CARPACCIO 19
Lemon Emulsion. Feta. Pickled Cucumber. Fried Olives

* TUNA TARTARE 21
Avocado. Gomadare. Miso. Fried Lotus. Cilantro. Scallions

CALAMARI 13
Shishito Peppers. Onion. Fennel.
Truffle & Spicy Aioli

LOBSTER GNOCCHI 21
Truffle Ricotta Gnocchi. Corn
White Shimeji Mushrooms

VEAL WAGYU MEATBALL 16
Ricotta. Strega Tomato Sauce

* GRILLED TENDERLOIN PIZZA 21
Truffle Whipped Potatoes. Fontina. Parsley

* STEAK TARTARE 19
Hand-Chopped Prime Sirloin. Truffle Aioli.
Dijonaise. House Rosemary & Sea Salt Potato Chips

SOUP & SALAD

STRIP "WEDGE" 15
Warm Apple Bacon. Gorgonzola Dressing

* KALE & ROMAINE CAESAR 14
Classic Caesar Dressing. White Anchovies.
Parmesan. Multigrain Croutons

MIXED GREENS 13
Tomatoes. Pickled Shallots.
Radish. Sherry Vinaigrette

CHILLED CORN SOUP 13
Maine Lobster. Parsley Oil

BEEF & GOAT CHEESE SALAD 16
Baby Beets. Multigrain Toast. Beet Gastrique.
Lemon Pudding. Pistachios. Orange Segment

CAPRESE 16
Tomatoes. Mozzarella. Basil. Aged Balsamic

CHEF SPECIALS

SWISS CHARD-WRAPPED BRANZINO 42
Summer Farro Salad. Sesame Dressing. Harissa

LINGUINE & CLAMS 26
Littleneck Clams. Parmesan. Orvieto. Parsley

TWO POUND LOBSTER 78
Served Out-of-the-Shell.
Butter-Poached. Corn Risotto.
Thyme Lemon Beurre Blanc

* PAN-SEARED SEA SCALLOPS 41
Whipped Yukon Potatoes.
Chanterelle Mushrooms. Corn. Leeks

* RACK OF LAMB 57
Italian Farro. Oven-Roasted Tomatoes.
Grilled Artichoke. Tzatziki. Harissa Emulsion

WAGYU & VEAL BOLOGNESE 29
Pappardelle. Pancetta. Creamy Tomato Sauce. Ricotta

ZUPPA DI PESCE 46
Shrimp. Scallops. Lobster. Littleneck Clams.
Tomato Broth. House Made Pappardelle

* VEAL PICCATA 48
Capers. White Wine. Lemon. House Made Linguine

PRIME BEEF

All Steaks Topped with House Truffle Butter (Foie Gras & Truffle Marrow)

"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

PRIME SIRLOIN 14 OZ 48
BONE-IN PRIME DELMONICO 28 OZ 61
BONE-IN FILET 14 OZ 58

* JAPANESE WAGYU 6 OZ MKT

ACCOMPANIMENTS: SHRIMP 19 / LOBSTER TAIL 19

SAUCES: Red Wine. Madeira Peppercorn. Bearnaise. Horseradish Cream. Hollandaise. Strega Steak 2

SIDES

PARMESAN & TRUFFLE FRITES 13
STEAMED JUMBO ASPARAGUS 14
GOAT CHEESE MASHED POTATOES 14
CREAMED SPINACH 14

CIDER & BACON BRUSSELS SPROUTS 13
WILD MUSHROOM RISOTTO 14
MAC & CHEESE 11
With Lobster 20

CREAMED CORN 14
Tarragon. Basil
YUKON WHIPPED POTATOES 9
BROCCOLI RABE 12
Garlic. Chili Pepper

\$55 PRIX FIXE

Please Select One of Each

STARTER

LOBSTER BISQUE
Maine Lobster Meat. Sherry

CLASSIC CAESAR SALAD
Anchovy Dressing, Croutons

CAPRESE
Tomatoes. Mozzarella. Basil.
Aged Balsamic

ENTRÉE

FILET 8 OZ
Foie Gras Truffle Butter

PRIME SIRLOIN 10 OZ
Green Peppercorn Sauce

PAN-SEARED CORNISH HEN
Pan Just, Confit Garlic

* GRILLED SALMON
Thyme Beurre Blanc

PAPPARDELLE BOLOGNESE
Veal, Wagyu, Pancetta,
Creamy Tomato Sauce

* PORK CHOP MILANESE
Arugula. Capers. Tomato Sugo

DESSERT

CHOCOLATE CAKE
Praline. Hazelnut..Vanilla Ice Cream

CAFE TIRMASU
Mascarpone.
Espresso Chip Ice Cream

SIDE DISH Creamed Spinach. Truffle Frites. Yukon Whipped Potatoes. Steamed Asparagus. Broccoli Rabe

All fish and meats are cooked to order. Please allow Chef Farouk Bazoune and his team ample time. *Consuming raw and undercooked meats, poultry, eggs, seafood or shellfish may increase your risk of food borne illness. **Before placing your order please inform your server if a person in your party has a food allergy.