

## RAW BAR

\* WEST COAST OYSTERS 6 FOR 24  
\* EAST COAST OYSTERS 6 FOR 21  
\* 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. Tomatoes. Cucumber. Red Onion.  
Citrus Aioli. Lemon Vinaigrette

LOBSTER GNOCCHI 21  
Truffle Ricotta Gnocchi. English Peas. White Shimeji Mushrooms

BONE MARROW 19  
Vegetable Relish. Pickled Jalapeños. Grilled Tuscan Bread

FRIED LOCAL OYSTERS 21  
Citrus Aioli. Serrano Peppers. Radish

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  
Grilled Tomatoes On-The-Vine. Artichoke. Romesco.  
Fava Beans. Aged Balsamic. Micro Basil. Grilled 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

GREEK SALAD 13  
Baby Arugula. Feta. Red Pepper. Kalamata Olives.  
Red Onion. Citrus Vinaigrette. Grissini

CAPRESE 16  
Tomatoes. Mozzarella. Basil. Aged Balsamic

TOMATO & ONION SALAD 16  
Pancetta. Oregano Vinaigrette.  
Blue Cheese. Blue Cheese Dressing

ONION SOUP 12  
Three Cheeses. Toast

LOBSTER BISQUE 13  
Maine Lobster Meat. Sherry. Sambuca

STRIP "WEDGE" 15  
Warm Apple Bacon. Gorgonzola Dressing

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

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

## CHEF SPECIALS

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

CORNISH HEN 29  
Parmesan & English Pea Risotto. Pan Jus

\* SALMON 38  
Baby Carrots. Parsnip Purée.  
Crispy Brussels Sprouts. Mustard Velouté

\* RACK OF LAMB 57  
Serrano Pepper Potato au Gratin.  
Romeso Sauce. Tzatziki. Fava Beans

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

SWISS CHARD-WRAPPED BRANZINO 42  
Caper White Wine Sauce. Lemon Risotto

\* PAN SEARED SEA SCALLOPS 41  
Celery Root & Whipped Potato Purée.  
Morel Mushrooms. English Peas. Leeks

TWO POUND LOBSTER 78  
Seasonal Vegetable Ragù. Thyme Beurre Blanc  
Served Out-of-the-Shell

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

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

\* 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 14

CIDER BRUSSELS SPROUTS 14

STEAMED JUMBO ASPARAGUS 14  
EVOO. Maldon Sea Salt

BROCCOLI RABE 12  
Garlic. Chili Pepper

PARMESAN & TRUFFLE FRITES 13

RISOTTO DI FUNGHI 16

GOAT CHEESE MASHED POTATOES 14  
Truffle. Bacon. Scallions

ROASTED CAULIFLOWER 14  
Red Pepper. Golden Raisins

CREAMED SPINACH 14  
Bread Crumbs. Parmesan

CHEDDAR AU GRATIN POTATOES 12

YUKON WHIPPED POTATOES 9

MAC & CHEESE 11  
With Lobster 20

\*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.