

Carversteak



Starters

Crudit * | 19

Roasted Beet Hummus, Calabrian Chili, Everything Spice

“Steak & Egg” * | 24

Hand-Cut Steak Tartare, Quail Egg, House-Made Pickles, Toasted Sourdough

Seared Crab Cake* | 25

Jumbo Lump Crab, Mixed Greens, Piquillo Pepper Aioli

Wagyu Cheesesteak Bites | 21

Caramelized Onions, Aged Provolone Mornay, Truffle, Buttered Parker Roll

Regis Ova Caviar

Served with Warm Honey Crumpets & Traditional Garnishes

Russian Ossetra 1oz | 155

Caviar Poppers | 22

Goug res, Lemon-Chive Cr me Fraiche

Salads & Soup

Fork & Knife Caesar | 17

Little Gem Lettuce, Warm Sourdough Croutons, Parmesan

Baby Iceberg Wedge | 19

Applewood-Smoked Bacon, Beer Battered Onion Ring, Soft Boiled Egg, Point Reyes Blue Cheese

Beet “Greek Salad” | 16

Endive, Cucumber, Goat Cheese, Olive, Vintage Balsamic

Lobster Bisque | 18

Saffron-Spiced Potatoes & Bristol Cream Sherry

Shellfish & Raw Bar*

Served Chilled or Hot With Yuzu-Chili Butter

Grand Plateau | 165

1 Maine Lobster, 6 Gulf Shrimp, 12 Oysters, 8 Clams, 12 PEI Mussels

Petite Plateau | 90

  Maine Lobster, 3 Gulf Shrimp, 6 Oysters, 4 Clams, 6 PEI Mussels

Jumbo Prawn Cocktail | 25

Espelette Dijonnaise, Horseradish Cocktail Sauce

Yellowtail Sashimi | 22

Avocado, Serrano Chili, Ginger-Lime Ponzu

Spicy Salmon | 19

Crispy Rice, Sriracha Mayo, Soy Reduction, Cilantro

Big Eye Tuna Tartare | 26

Puffed Crackers, Avocado, Aji Amarillo Aioli

Entr es

Faroe Island Salmon* | 40

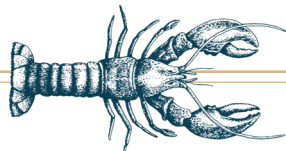
Gently Cooked, Butternut Squash, Lemongrass-Curry Broth

Black Cod | 49

Miso-Glazed, Baby Bok Choy, Pickled Ginger

Organic Roasted Chicken | 38

Haricot Vert, Natural Jus



Lobster En Croute | 95

2 Lb. Maine Lobster Wrapped in Puff Pastry, Lobster-Cognac Cream

Steaks*

Filet

Filet Mignon | 50

8oz / Allen Brothers / Chicago

Bone In Filet | 69

12oz / Allen Brothers / Chicago

Aged

Bone In Ribeye | 72

16oz / Dry Aged 28 Days / Flannery Beef

Kansas City | 76

20oz / Dry Aged 28 Day / Flannery Beef

Striploin | 62

16oz / 21 Days Wet Aged / Western Reserve

Taste of Japan

Select Cut of Traditional Japanese A-5 Wagyu

Miyazaki Wagyu Striploin | 52/oz

Miyazaki Prefecture • 4oz min

Accompanied with Black Garlic-Mirin Mushrooms, Yuzu Kosho, Shishito Peppers, Tare

Domestic Wagyu

Rib Cap | 70

8oz / Snake River Farms / Eastern Idaho

Australian Wagyu

F-1 Wagyu Striploin | 90

16oz / Westholme 8-9+

Cs Tomahawk | 260

42oz / Pat La Frieda / New Jersey

Add Ons

Alaskan King Crab Oscar | MP

Hudson Valley Seared Foie Gras | 28

Sauces

Red Wine Bordelaise | 6 • Peppercorn | 6

Bearnaise | 6 • Hollandaise | 6 • Point Reyes Blue | 6

Sides

Roasted Mushrooms | 16

Madeira, Parsley

Mac & Cheese Gratin | 15

Cavatappi Pasta, Aged Cheddar

Saut ed Spinach | 12

Garlic Confit

Asparagus | 16

Simply Grilled

Beer-Battered

Onion Rings | 14

Smoked Chipotle Aioli

Crispy Bourbon

Brussels Sprouts | 12

Smokey Bacon, Garlic Chili Crunch

Potatoes

Hand Cut Steak Fries | 12

Ketchup & Aioli

Loaded Potato Croquettes | 14

Sour Cream & Chive Dip

Pommes Pur e | 12

Whipped & Buttered