

STARTERS

§Fried Artichokes

*Nduja, basil, parmesan,
roasted garlic lemon panko* 18

*Calamari

*Dusted and fried.
Served with garlic aioli* 22

*Classic Shrimp Cocktail

*Vodka cocktail sauce and a
lemon wedge* 20

*Chef's Charcuterie Board

*Assortment of fine imported dried meats,
cheeses and accoutrements* 28

*Caviar Service

*Royal Osetra, housemade kettle potato
chips, crème fraîche, chives* 150

*Oysters

Minimum order 1/2 dozen 3ea.

*Wagyu Sliders

3 Premium Wagyu Sliders 20

*Meatballs

*Marinara sauce, salsa verde,
shaved piave* 18

SALADS

Caesar Salad

*Kale and romaine, pickled red onions,
croutons, Grana Padano,
bottarga* 16

Chopped Wedge

*Mesclun greens, blue cheese dressing,
bacon, fried shallots,
Point Reyes* 16

STEAKS

*Accompanied by crispy duck confit
potatoes and asparagus*

*8 oz. Filet Mignon 60

*Ribeye 85

*Australian Wagyu Strip 80

Steak Toppers

House Steak Sauce 5 §Pesto Butter 5

§Black Truffle Butter 5 Béarnaise 5

MAINS

§Fettuccine Alfredo

*Garlic, cream, Grana Padano,
fettuccine* 32

*Chicken Marsala

Linguini and asparagus 38

*Walnut Crusted Halibut

*Marsala sauce, seasonal vegetables,
green emulsion. Accompanied by
crispy confit potatoes* 58



DESSERTS

§Chocolate Cake 14

§Cheesecake 14

20% Gratuity Added for Parties of 7 or More • §Vegetarian • ♻️Vegan

*The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.

