FROM THE BROILER

NEW YORK STRIP 70
GREATER OMAHA, PRIME, 12 OZ

RIBEYE 75
GREATER OMAHA, PRIME, 16 OZ

FILET MIGNON 75
GREATER OMAHA, CAB, 8 OZ

TOMAHAWK RIBEYE 165
BLACK ANGUS, PRIME, 45 OZ

WAGYU TOMAHAWK RIBEYE 210
AUSTRALIAN WAGYU, 32 OZ.

PORK CHOP 62
IBERIAN, 16 OZ

HALF ROASTED CHICKEN 38
Citrus Brined, Burnt Herb Bouquet, Chicken Jus

ROASTED SALMON STEAK GF 42
Hot Mustard Glaze

DAILY CATCH MP
Seasonal Preparation

CAULIFLOWER STEAK VG 29
Gochujang, Miso, Seasonal Kimchi

COCONUT CURRY SQUASH VG 32
Butternut & Acorn Squash, Coconut, Garlic, Onion, Garbanzo, Garden Peppers, Chili Oil, Crispy Garlic

LIBRARY

ALL LIBRARY CUTS ARE DRY AGED ON SITE

NEW YORK STRIP 90
14-20 DAY AGED, FLANNERY USDA PRIME, 12 OZ

BONE-IN RIBEYE 100
14-20 DAY AGED, FLANNERY USDA PRIME, 14 OZ

A5 MIYAZAKI 100
JAPANESE WAGYU, 6 OZ

ACCOUTREMENTS

OSCAR 38
Alaskan King Crab Meat, Asparagus, Late Harvest Béarnaise

EMBER BONE MARROW 22
30-Year Armagnac Peppercorn Sauce, Caramelized Shallots, Roasted Bone Marrow

BLEU CHEESE 16
Port Cipollini Jam, Melted Point Reyes Bleu Cheese

SAUCES 4

LATE HARVEST BÉARNAISE

CABERNET BORDELAISE

30 YEAR L'ARMAGNAC AND PEPPERCORN

CHIMICHURRI
Charred Pepper Citrus

SIDES

YUKON GOLD MASHED POTATO GF V 14
California Dairy

TWICE-BAKED DUCHESS POTATO 16
Chive Foam, Sour Cream, Whipped Butter, Smoked Salt, Lardons

TRUFFLE FRIES V 12
Garlic Aioli

LOADED MAC AND CHEESE 16
Gruyère, Comté Cheese, Raclette, Bacon Lardon, Scallions, Crema

JUMBO ASPARAGUS GF V 16
Sea Salt, Fresh Herb Béarnaise

WILTED SPINACH GF V 13
Sauteed Spinach, Onion Soubise

WHOLE ROASTED CONFIT MAITAKE MUSHROOM 12
Smoked Plum, Serrano, Citrus Gremolata

ROASTED ROOT VEGGIES V 12
Parsnip, Rutabaga, Carrot, Celery Root Purée

V—Vegetarian **VG**—Vegan **GF**—Gluten Free

20% gratuity will be applied to all parties of six or more.

We are obligated to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STARTERS

SEAFOOD TOWER 160
Poached Lobster Tail, King Crab Legs, Shrimp, Oysters, Sashimi, Lemons, Classic Cocktail Sauce, Remoulade
ADD ½ OZ ROYAL OSETRA CAVIAR *+75*

COLOSSAL SHRIMP COCKTAIL GF 24
Clarified Cocktail Sauce, Garden Picked Herbs and Flowers, Lemon

SEASONAL OYSTERS 36
Half Dozen, Cucumber Sesame Sunomono

PARKER HOUSE ROLLS V 14
Garlic, Aged Cheddar and Herb

LOBSTER BISQUE GF 18
Lobster Meat, Lemon Oil, Cognac Foam

BEEF TARTARE 24
Dijon, Whole Egg Yolk, Olive Oil, Capers, Worcestershire, Garden Lettuce, Za'atar Lavash

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CHILLED ICEBERG SALAD 18
Smoked Bacon Lardon, Beef Bresaola, Point Reyes Bleu Cheese, Pickled Red Onion, Bleu Cheese Dressing, Sourdough Garlic Croutons

CARPACCIO CAESAR 21
Heart of Romaine, Aerated Anchovy Parmesan Dressing, Sourdough Garlic Croutons, Shaved Parmesan, Black Pepper Crusted Beef Tenderloin

ROASTED BEET SALAD V 18
Pickled Gold Beets, Skyhill Farms Goat Chèvre, Frisée, Pistachio, Garlic Crunch

SUSHI

A5 NIGIRI 32
Japanese Wagyu, Sushi Rice, Fresh Wasabi

SASHIMI TRIO 28
Ahi Tuna, Smoke Plum, Kombu Cured Ocean Trout, Hamachi Blood Orange Togorashi

SPICY TUNA ROLL 25
Ahi Tartare, Uni Aioli, Trout Roe, Bonito Flakes, Tempura Crispies

MOSAIC ROLL 28
Ahi, Hamachi, Ocean Trout, Avocado, Wasabi Rice Blossom, Sweet Kecap Manis

COCKTAILS

WALNUT OLD FASHIONED 19
Jefferson's Bourbon, Black Walnut Bitters, Toschi Nocello Walnut Liqueur

BARREL AGED BLACK MANHATTAN 20
Smooth Ambler Contradiction Rye Whiskey, Amaro Montenegro, Angostura Bitters, Orange Bitters

STRAIGHT UP PEAR'N 19
Absolut Vodka, St George Spiced Pear Liqueur, Lemon Juice, Pear Juice, Agave Syrup

ESPRESSO TEQUITINI 21
Don Julio Blanco Tequila, Kahlua Coffee Liqueur, Espresso

BLACKBERRY SAGE MARGARITA 21
Codigo 1530 Reposado Tequila, Giffard Blackberry Liqueur, Lime Juice, Agave Syrup

LYCHEE SAKE MARTINI 19
Shimizu No Mai Pure Dawn Junmai Ginjo Sake, Giffard Lychee Liqueur, Carpano Antica Bianco Dry Vermouth

CARROT TOP SPRITZ 19
Ketel One Vodka, Carrot Juice, Lemon Juice, Agave, Carpano Antica Bianco Dry Vermouth, Toasted Fennel Seed

PEACH PLEASE 19
Bulleit Rye Whiskey, Cinnamon Infused Simple Syrup, Peach Schnapps, All Spice Dram, Lemon Juice

LA CHISPA 19
Beefeater Gin, Lime Juice, Hibiscus Syrup, Pineapple Juice, Spiced Agave

AUTUMN GLOW 19
Belvedere Organic Vodka, Hipsters Pumpkin Spice, Lime Juice, Agave, Basil, Grape & Cucumber Infusion

MOCKTAILS

CELESTIAL HEAT 15
Fresh Celery Juice, Lime Juice, Agave Syrup, Jalapeño, Cilantro

HERA'S CROWN 15
Grenadine, Orange Juice, Lemon Juice, Fever Tree Club Soda

ROSEMARY POMEGRANATE SPRITZ 15
Ritual Non-Alcoholic Aperitif Alternative, Pomegranate Juice, Rosemary Simple Syrup, Fever Tree Club Soda