



FROM THE BROILER

NEW YORK STRIP <i>GREATER OMAHA, PRIME, 12 OZ</i>	70
RIBEYE <i>GREATER OMAHA, PRIME, 16 OZ</i>	75
FILET MIGNON <i>GREATER OMAHA, CAB, 8 OZ</i>	75
TOMAHAWK RIBEYE <i>BLACK ANGUS, PRIME, 45 OZ</i>	165
PORK CHOP <i>IBERIAN, 16 OZ</i>	62
HALF ROASTED CHICKEN Citrus Brined, Burnt Herb Bouquet, Chicken Jus	38
ROASTED SALMON STEAK GF Salmon Filet, Miso Mustard Sauce	42
DAILY CATCH Seasonal Preparation	MP
CAULIFLOWER STEAK VG Gochujang, Miso, Seasonal Kimchi	29
SEARED SESAME TOFU DAN DAN NOODLES VG Bok Choy, Pickled Carrots, Sesame Tamari Sauce	32

LIBRARY

ALL LIBRARY CUTS ARE DRY AGED ON SITE

NEW YORK STRIP <i>14-20 DAY AGED, FLANNERY USDA PRIME, 12 OZ</i>	90
BONE-IN RIBEYE <i>14-20 DAY AGED, FLANNERY USDA PRIME, 14 OZ</i>	100
A5 MIYAZAKI <i>JAPANESE WAGYU, 6 OZ</i>	100

ACCOUTREMENTS

OSCAR Alaskan King Crab Meat, Asparagus, Late Harvest Béarnaise	38
EMBER BONE MARROW 30-Year Armagnac Peppercorn Sauce, Caramelized Shallots, Roasted Bone Marrow	25
BLEU CHEESE Port Cipollini Jam, Melted Point Reyes Bleu Cheese	16

SAUCES

4

LATE HARVEST BÉARNAISE
CABERNET BORDELAISE
30 YEAR L'ARMAGNAC AND PEPPERCORN
CHIMICHURRI Charred Pepper Citrus

SIDES

YUKON GOLD MASHED POTATO GF V California Dairy	14
TWICE-BAKED DUCHESS POTATO Chive Foam, Sour Cream, Whipped Butter, Smoked Salt, Lardons	16
TRUFFLE FRIES V Garlic Aioli	12
LOADED MAC AND CHEESE California Cheeses, Bacon Lardon, Scallions, Crema	16
JUMBO ASPARAGUS GF V Sea Salt, Fresh Herb Béarnaise	16
WILTED SPINACH GF V Sautéed Spinach, Onion Soubise	13
WHOLE ROASTED CONFIT MAITAKE MUSHROOM Smoked Plum, Serrano, Citrus Gremolata	12
GRILLED BROCCOLINI V Meyer Lemon Aioli, Crispy Garlic	14

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	
<i>ADD ½ OZ ROYAL OSETRA CAVIAR</i>	<i>+75</i>
COLOSSAL SHRIMP COCKTAIL GF	24
Clarified Cocktail Sauce, Garden Picked Herbs and Flowers, Lemon	
HOG ISLAND OYSTERS	36
Half Dozen, Cucumber Sesame Sunomono	
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PARKER HOUSE ROLLS V	14
Garlic, Aged Cheddar and Herb	
BEEF TARTARE	24
Dijon, Whole Egg Yolk, Olive Oil, Capers, Worcestershire, Garden Lettuce, Za'atar Lavash	
EMBER BONE MARROW	30
Grilled Baguette, Fried Garlic Chimichurri	
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CHILLED ICEBERG SALAD	18
Smoked Bacon Lardon, 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	
GARDEN SWEET GEM SALAD GF VG	16
Sliced Radishes, Brokaw Avocado, Red Wine Vinaigrette, Sunflower Seed Crumble	

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

STRAIGHT UP PEAR'N	19
High Ground Vodka, St George Spiced Pear Liqueur, Lemon Juice, Pear Juice, Agave Syrup	
WALNUT OLD FASHIONED	19
Jefferson's Bourbon, Black Walnut Bitters, Nocello Walnut Liqueur	
ISLAND HOUR	19
Appleton Estate Rum, Pineapple Juice, Orange, Coconut Cream	
BLACKBERRY SAGE MARGARITA	21
Codigo 1530 Reposado Tequila, Giffard Blackberry Liqueur, Lime Juice, Agave Syrup	
LYCHEE SAKE MARTINI	19
Shimizu Sake, Lychee Liqueur, Carpano Antica Blanco Vermouth	
BARREL AGED BLACK MANHATTAN	20
Wild Turkey Bourbon, Amaro Montenegro, Bitters	
GARDEN OF GUAVA	19
Espolon Tequila, Lime Juice, Jalapeño, Guava & Cucumber Infusion	
BLUSHED MOJITO	20
Bacardi Cuarto Rum, Strawberry, Lemon Juice, Passion Fruit, Mint	
PINEAPPLE EXPRESS	19
Illegal Mezcal Tequila, Pineapple, Lemon Juice, Agave	

MOCKTAILS

CELESTIAL HEAT	15
Seedlip Jalapeño, Fresh Lime Juice, Cilantro, Jalapeño, Agave Nectar	
HERA'S CROWN	15
Grenadine, Orange Juice, Fresh Lemon Juice, Club Soda	
ROSEMARY POMEGRANATE SPRITZ	15
Ritual, Pomegranate Juice, Rosemary Simple Syrup, Club Soda	