

APPETIZERS



Oyster Trio*	MKT
1/2 Dozen, 2 each Chimi Argentine, Apple Mignonette, Calabrian Romesco	
Lobster Cargot	25
Marinated Cold Water Lobster Tail, Havarti, Herbs, Crostini	
Korean Duck Wings	17
Crispy Duck Wings, Korean BBQ, Chilis, Garlic, Spring Onions	
Ciabatta Loaf	7
Fresh baked Ciabatta Bread, Whipped Butter, Olive Tapenade	
Shrimp Cocktail	18
1/2 Dozen, Charred Lemon, Cocktail Sauce	
Salmon Crudo*	21
Marinated & Raw, Crispy Capers, Pickled Shallots, Micro Basil	
Calamari	17
Buttermilk Breading, Sliced Shishito Peppers, Salsa di Pomodoro	
Filet Mignon Crostini*	23
Tenderloin, Toasted Baguette, Horseradish Cream, Au Poivre, House Herbs	
Steak Tartare* (PRESENTED TABLESIDE)	49
Black Angus, Quail Egg, Crispy Leeks, Smoked Oyster Aioli, Osetra Caviar	
Roasted Bone Marrow	21
Whipped Gorgonzola, Chimichurri, Mixed Greens, Micro Greens, Crostini	

SOUP & SALAD



Mushroom Soup	12
Wild Mushrooms, Fresh Herbs, Crispy Leeks	
Symmetry House Salad	12
House Lettuce Mix, Radish, Carrots, Fennel, Toasted Walnuts, Ranch	
Caesar Salad (CONTAINS SHELLFISH)	12
Romaine, Croutons, Parmigiano-Reggiano	
Wedge Salad	13
Romaine, Tomato, Pancetta, Gorgonzola, Egg, Blue Cheese, Balsamic Glaze	
Waldorf Salad	16
Poached Pear, Greens, Fennel, Goat Cheese, Croutons, Fig & Balsamic Vinaigrette	
Burrata Caprese	17
Marinated Heirloom Tomatoes, Herbed Oil, Balsamic Glaze, Micro Basil	

STEAKS



Filet Mignon, 8oz*	55	Prime Cowboy, 18oz*	65
Bone-In Filet, 14oz*	69	Dry Aged Selections	
Prime Strip, 16oz*	60	Bone-In Strip, 18oz*	72
Prime Ribeye, 16oz*	59	Cowboy Ribeye, 18oz*	85

ENTREES



Truffle Beurre Blanc Salmon*	38
Black Truffle Beurre Blanc, Roasted Asparagus, Fresh Herbs, Charred Lemon	
Sea Bass Provencal	45
Chilean Sea Bass, Tomato Wine Broth, Olives, Capers, Fennel, Fresh Herbs	
Mediterranean Lamb Rack*	42
Spring Lamb, Moroccan Spices, Chermoula Sauce, Mint Greens	
Jumbo Fried Shrimp	29
Breaded, Sauce Trio, Charred Lemon	
Black Truffle Scallop Risotto	49
Scallops, Wild Mushroom Risotto, Black Truffle Oil	
Chicken Breast	29
Calabrian Romesco, Pimientos de Padron, Saffron Cream	
Pork Chop*	34
Sauteed Onions & Fresno Chilis, Red & Green Chimichurri	

SIDES MATTER



Wild Mushroom Risotto	15
Steak Fries	8
Sauteed Mushrooms	12
Roasted Asparagus	13
Brussels Sprouts	13
Potatoes au Gratin	13
Garlic Mashed	11
Mac & Cheese	13
Off the Cob Creamed Corn	13

TOPPINGS



Lobster Oscar	25
Chimichurri	5
Au Poivre	5
Smoked Bone	
Marrow Butter	7
Gorgonzola Butter	5
Black Truffle Butter	15