



TAPAS

BUTTER GARLIC SHRIMP – 20 Gf

RED PEPPER, HERBS

TRUFFLE FRIES – 12 Gf

YUKON GOLDS, PARMESAN, ADD BLACK GARLIC AIOLI \$2

MORNAY MAC & CHEESE – 14

SMOKED PIMENTÓN, BREADCRUMBS

FRIED CALAMARI – 16

HOUSE RED SAUCE

ROASTED OCTOPUS – 24

ROMESCO, CHIMICHURRI, SWEET ONIONS

NDUJA MUSSELS – 16

LEMON ZEST, HERBS, CROSTINI

CUTS

CUT OR WHOLE WITH FRESH ROASTED GARLIC BULBS & BUTTER HERB BRUSH

PRIME NY STRIP 14oz – 54

DRY AGED RIBEYE 18oz – 72

PRIME PICANHA SIRLOIN 8oz – 42

FILET MIGNON 8oz – 56

PRIME COWBOY 22oz – 78

PRIME HANGAR 10oz – 42

PRIME PORTERHOUSE FOR TWO 32oz – 128

ENHANCEMENTS

BORDELAISE – 2 | TRUFFLE BUTTER – 2 | HOUSE STEAK SAUCE – 2
HORSERADISH CREAM – 2 | BLACK GARLIC AIOLI – 2 | HOT PEPPER SAUCE – 2
CHIMICHURRI – 2 | COWBOY SEASONING - 2 (ANCHO CHILI & ESPRESSO RUB)
TORCHED ROQUEFORT BLEU – 8 | CHARRED ONIONS – 4
BUTTER GARLIC SHRIMP (5) – 14 | CRAB CAKE – 12 | LOBSTER TAIL – MP

SIDES

CREAMED SPINACH – 10

ROSEMARY GARLIC MASHED POTATOES – 10 Gf

LOADED TWICE BAKED POTATO – 12 Gf

ROASTED POTATOES & RED CHIMICHURRI – 10 Gf

WILD MUSHROOMS – 10 Gf

SEASONAL VEGETABLES – 10 Gf

CHILLED

TOMATO BREAD – 10

CONFIT TOMATO, PARMESAN, DRIED OLIVES, PROSCIUTTO

STEAK TARTARE – 16

HONEY CURED EGG YOLK PUREE, GUINDILLA PEPPER, CROSTINI

SHRIMP COCKTAIL – 20 Gf

HOUSE COCKTAIL SAUCE, LEMON

CHARRED BAY SCALLOPS – 14 Gf

SOY GINGER, RED PEPPER

FRESH EAST COAST OYSTERS – 24/48 Gf

MIGNONETTE OR SOY GINGER

SEAFOOD PLATTER – 68 Gf

LOBSTER TAIL, 4 SHRIMP, 6 OYSTERS

SALADS

RARE & RYE WEDGE – 14

ROQUEFORT BLEU, TOMATOES, BACON, BREADCRUMBS

THE CAESAR – 14

PARMESAN, CROUTONS

SESAME GINGER GEM SALAD – 14 Gf

JAPANESE GINGER DRESSING, CARROTS, TOMATOES

ENHANCEMENTS

STEAK – 16 | SHRIMP – 8 | BACON – 4

ENTREES

SPICED DUCK BREAST – 38 Gf

HONEY LAVENDER, SWEET CORN, BEETS, CITRUS PUREE

BUCATINI SEAFOOD PASTA – 38

RED SOFRITO, MUSSELS, SHRIMP, CLAMS

CALDEIRADA – 38 Gf

WHITE FISH, TOMATOES, POTATOES, WHITE WINE, BROCCOLINI

GARLIC LOBSTER MAC & CHEESE – 48

WHOLE LOBSTER, FONTINA, GRUYÈRE, PARMESAN CHEESE

ROASTED CHICKEN – 36 Gf

ROASTED POTATOES & VEGETABLES

HOUSE PORK CHOP – 38 Gf

GARLIC GLAZE, MASHED POTATOES, ASPARAGUS

