
STARTERS

From the Garden*

Baby Beet 15.

Candied Walnut, Orange Zest, Beet Vinaigrette

Baby Arugula 15.

Goat Cheese, Citrus, Candied Pecans

Classic Wedge 16.

Creamy Blue Cheese, Applewood Bacon, Pumppernickel Crouton

Caesar Salad 16.

Soft-Cooked Farm Egg, Pickled White Anchovy

Mixed Baby Greens 14.

Balsamic Buttermilk, Cherry Tomatoes, Crispy Shallots

From the Sea*

Gulf Shrimp Cocktail 27.

Old Bay Seasoning, Tequila Cocktail Sauce

Oysters on the Half-Shell

Selection of East and West Coast, Meyer Lemon Mignonette, Cocktail Sauce

Half Dozen 21. | Full Dozen 40.

Lobster Salad 26.

Louis Sauce, Tarragon

Shellfish Tower

Serves Two 69. | Serves Four 120.

Gulf Shrimp, Lobster, King Crab, Oysters

Yellowtail 24.

Crème Fraiche, Beet, Cucumber, American Caviar

Charred Octopus 22.

Leek Vinaigrette, Roasted Red Pepper, Almond

Heritage Lobster Bisque 18.

Tarragon, Puff Pastry

From the Land*

Hand-Cut Beef Tartar 19.

Pickled Beech Mushroom, Quail Egg

Berkshire Pork Belly 22.

Apple Butter, Sharp Cheddar Crumble

Hudson Valley Foie Gras 24.

Poached Pear, Golden Raisin

All of our meat and fish is antibiotic and hormone free.

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk of these foods are consumed raw or undercooked.*

Chef/Owner: Tom Colicchio

Executive Chef: Matthew Chacho

MAINS

*From the Wood-Fired Grill**

18oz Bone-In Ribeye 60.

10oz Filet Mignon 58.

12oz Colorado Rack of Lamb 62.

14oz Prime New York Strip 55.

16oz Bone-In Dry-Aged New York Strip 68.

32oz Dry-Aged, Double Cut Ribeye 135.
Double R Ranch, Roasted Bone Marrow

*The Wagyu**

American Skirt Steak 55.
10oz, Tabasco-Peppered

Australian Flat Iron 51.
10oz, Chimichurri Glaze

Japanese A5 Strip loin
Shishito Pepper, 25. Per oz, 4oz minimum

Add to your Steak

Grilled Shrimp 27.

Alaskan King Crab 32.

Foie Gras with Truffle Sauce 22.

Blue Cheese Crust 10.

Roasted Bone Marrow 15.

16oz **Prime Rib***

Beef Au Jus, Creamy Horseradish, Yorkshire Pudding
60.

*Entrées**

Duck Breast 39.

Duck Chorizo, Seasonal Fruit

Farm Chicken 38.

Root Vegetables

2lb Lobster Thermidor *Half* 36. | *Whole* 72.

Shaved Fennel, Mustard Greens

Sea Scallops 42.

Pickled Fig, Vanilla

Swordfish 38.

Smoked Tomato Salsa

King Salmon 38.

Fennel, Grapefruit

Barbecued Beef 43.

Caramelized Raita, Bread and Butter Pickles

For the Table

Hand-Cut Fries 12.

Tri-Color Cauliflower 14.

Yukon Gold Potato Puree 11.

Roasted Mushrooms 14.

Mixed Root Vegetable 11.

Truffle Risotto 14.

Spicy Onion Rings 12.

Brussels Sprouts 14.

Squash Puree 14.

Baked Russet Potato 12.