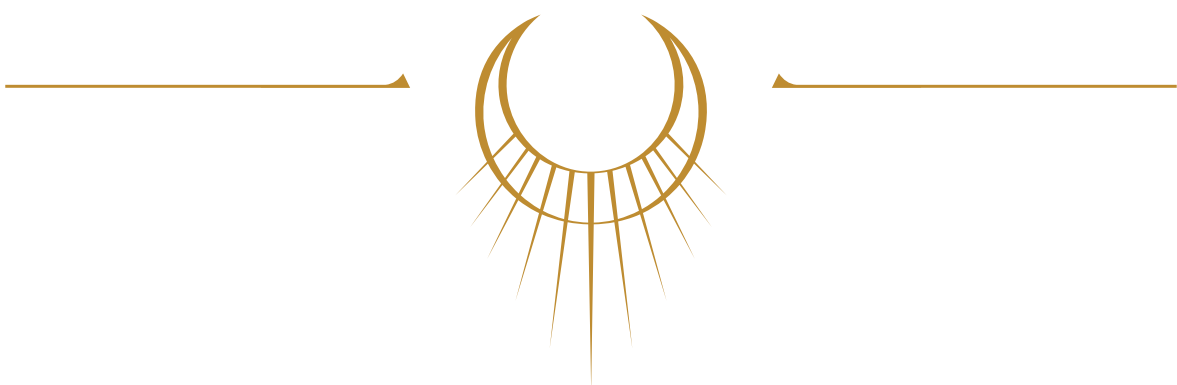


EVELYN



APPETIZERS

HOT

CALAMARI & SHRIMP ————— 22
Shishitos, sweet drops, piquillo
pepper-dijon aioli

WAGYU CHEESESTEAK BITES ————— 18
Caramelized onions, provolone mornay,
black truffle

JUMBO LUMP CRAB CAKE ————— 36
Panko crusted, mustard lemon aioli, slaw

ROASTED CAULIFLOWER ————— 19
Whipped goat cheese, calabrian chili oil,
shishito-avocado vinaigrette

WAGYU MEATBALLS ————— 18
Spicy tomato sauce

PARKER HOUSE ROLLS ————— 8
Freshly baked, house whips

COLD

YELLOWTAIL SASHIMI ————— 26
Avocado, yuzu ponzu, pear-coriander relish

JUMBO PRAWN COCKTAIL ————— 24/48
Horseradish cocktail sauce, dijonnaise

HUDSON VALLEY FOIE GRAS MOUSSE — 22
Elderflower poached figs, brioche

WAGYU BEEF CARPACCIO ————— 24
Reggiano, arugula, capers, lemon-dill aioli, brioche

BLUEFIN AHI TUNA CRUDO ————— 24
Avocado, radish, fresno peppers,
citrus-ginger soy vinaigrette

OYSTERS ON THE HALF SHELL ————— 24/48
Champagne mignonette, fresh horseradish,
cocktail sauce

CRAB & AVOCADO STACK ————— 33
Jumbo lump, heirloom cherry tomatoes, pickled
onion, sweet drops, truffle chile crisp



Caviar

1 oz., potato crisps, warm blinis, crème fraiche, chives, cured egg yolk

SIBERIAN BAERII – 120 | PLATINUM OSETRA – 160 | GOLDEN OSETRA – 180

Fresh Seafood Tower

Each served with fresh horseradish cocktail sauce,
chimichurri, champagne mignonette, drawn butter, lemon

PETITE – 60
Colossal gulf prawns, crab martini,
6 seasonal east coast oysters

GRANDE – 180
1 Maine lobster, colossal gulf prawns,
crab martini, 12 seasonal east coast oysters

SALADS & SOUP

KNIFE & FORK CAESAR ————— 17
Everything bagel seasoned croutons, reggiano

BLT WEDGE ————— 17
Baby iceberg, blue cheese, millionaire lardons,
heirloom cherry tomatoes

EVELYN'S SIMPLE SALAD ————— 16
Field greens, manchego ribbons, apricots, marcona
almonds, champagne-shallot vinaigrette

SEAFOOD BISQUE ————— 19
Lobster, shrimp, crab

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.For parties of 8 or more a gratuity of 20% may be added to your final bill.

ENTRÉES

ORA KING SALMON ————— 44	BONE-IN VEAL CHOP PARMESAN ————— 52
Sauteed spinach, avocado aioli, marinated heirloom tomato orzo	Spicy tomato sauce, mozzarella, basil pesto
JUMBO SEA SCALLOPS ————— 47	DOUBLE CUT BONE-IN PORK CHOP ————— 48
Blistered cherry tomatoes, lemon roasted asparagus, caviar, champagne beurre blanc	Toasted fennel rub, pineapple hot sauce
CHILEAN SEA BASS ————— 48	AUSTRALIAN LAMB CHOPS ————— 69
Roasted mushrooms, cipollini onions, cherry tomatoes, dill vinaigrette	Parmesan pine nut crusted, chimichurri
MAINE LOBSTER LINGUINE ————— 69/129	RIGATONI ALLA VODKA ————— 38
Broiled, split, creamy lobster velouté linguine	Organic milanese chicken, basil, burrata, hot honey
	PRAWN PRIMAVERA ————— 42
	Sautéed U6 jumbo shrimp, artichokes, olives, tomatoes, capers, reggiano, herbs, pine nuts, linguine

Steaks

BONELESS

FILET MIGNON ————— 59/79	SPINALIS ————— 79
8 oz./12 oz. – Allen Brothers, IL	10 oz. – Spickler Ranch, ND limited availability
PRIME RIBEYE ————— 69	STEAK FRITES ————— 55
16 oz. – Spickler Ranch, ND	7oz. – Allen Brothers, IL
TEXAS WAGYU STRIP ————— 63	Prime flat iron, chipotle amor sauce, tallow fries
14 oz. – Rosewood Ranch – Ennis, TX	

JAPANESE MIYAZAKI A5 WAGYU

190
5oz., cooked at the table on a hot lava rock, each additional oz., 38

BONE-IN

FILET MIGNON ————— 75	NY STRIP ————— 72
14 oz. – Aberdeen, SD	18 oz. – Allen Brothers, IL
PRIME COWBOY RIBEYE ————— 95	F-1 WAGYU TOMAHAWK RIBEYE — 189
22 oz. – Dry Aged – DemKota Ranch, SD	38 oz. – Westholme, Australia

FINISHING TOUCHES

ROASTED BONE MARROW 18 • FOIE GRAS 22 • LUMP CRAB OSCAR 23 • SAUTEED BLEU CHEESE 8

SAUCES

AU POIVRE 4 • CHIPOTLE AMOR 7 • HORSERADISH 6 • BEARNAISE 6

SIDES

RIBEYE CHICHARRON MAC & CHEESE — 24	WHIPPED & BUTTERED POTATOES ——— 16
SAUTEED WILD MUSHROOMS ————— 14	CREAMED SPINACH ————— 15
ROASTED BROCCOLINI ————— 17	ROASTED JUMBO ASPARAGUS ————— 14
HARICOT VERTS ————— 15	TRUFFLE TALLOW PARMESAN FRIES ——— 11
AU GRATIN POTATO PAVE ————— 16	ROASTED CAULIFLOWER ————— 19