



Starters

- Meatballs** 🍴 Marinara sauce, salsa verde, shaved piave 26
- Poached Pear** 🍴 Whipped goat cheese, Prosciutto di Parma, crostini, browned butter, sage 21
- Calamari** Calamari fritti, spicy aioli 26
- Charcuterie Board** Chef 's selection of cured meats, artisan cheeses, spreads & accoutrements 34
- Royal Osetra Caviar*** Royal Osetra, crème fraîche, chives, housemade kettle potato chips or blinis 165/oz
- Zucchini Fries** Cornmeal, fines herbes, aleppo pepper, zucchini aioli 16
- Japanese A-5 Wagyu Skewer*** 🍴 Tomato olive tapenade, lemon nduja breadcrumbs, saffron aioli, green herb oil 26

Soup+Salads

- Seasonal Soup** Chef's rotating seasonal preparation MP
- Chopped Wedge** Mesclun greens, blue cheese dressing, bacon, fried shallots, Point Reyes 16
- Caesar** Romaine, croutons, Grana Padano 16
- Caprese** 🍴 🍴 Tomato tartare, burrata, heirloom cherry tomatoes, mozzarella, green herb oil 18
- Antipasto Salad** Chopped romaine, marinated olives, heirloom tomatoes, mortadella, soppressata, salami, mozzarella, pepperoncini, red wine vinaigrette 20
- Watermelon & Burrata Salad** Watermelon, heirloom cherry tomato, mint, basil, burrata, arugula prosciutto, pomegranate-balsamic essenza 18

Raw Bar

8oz. Lobster Tail* MP

Shrimp Cocktail*
Jumbo prawns, horseradish cocktail sauce 30

Oysters*
Chef's selection. Lemon and mignonette MP

Pasta

- Ragu Pappardelle** 🍴 Braised short rib, whipped ricotta, Grana Padano, basil 38
- Carbonara** Pancetta, bucatini, crispy prosciutto 34
- Fettuccine Alfredo** 🍴 Garlic, cream, Grana Padano, fettuccini 32
- Australian Wagyu Bolognese Lasagna** Slow-braised Australian wagyu, pecorino béchamel, basil, Grana Padano 38

Signature STEAKS

Special Cut Selection* 🍴 MP

Ask your server about today's featured premium cut

16oz. New York Strip* 🍴 75 | 24oz. Prime Bone-In Ribeye* 85

12oz. Australian Wagyu NY Strip* 🍴 120

12oz. Australian Wagyu Ribeye* 🍴 120 | 8oz. Australian Wagyu Filet* 🍴 80

16oz. Prime Rib* 60

Slow roasted with au jus, horseradish cream

30oz. Tomahawk & Half Maine Lobster* 🍴 MP

Chili butter, potato purée, haricot verts

Sauces, Butters & Toppers

Béarnaise 5 Roasted Garlic Butter 5 Featured Rotating Butter 5
Truffle Butter 9 Chimichurri 5 Demi Glace 5 House Steak Sauce 5
Jumbo Lump Crab 18 Oscar Style 30 Lobster Oscar Style 40
Black Truffle Shavings (Seasonal) MP

Housemade Steak Rubs

Coffee Rub 5 Italian Rub 5 Montreal 5 Peppercorn Crust 5

Accompaniments

Garlic Shrimp* - *Marinated with olive oil, Italian herbs, garlic & honey* 18
8oz. Lobster Tail* 🍴 MP Sautéed Wild Mushrooms 🍴 12
Blackened Scallops* 22 King Crab 🍴 26

Entrées

Cioppino Italiano San Marzano sauce, sofrito, mussels, clams, shrimp, crab meat, calamari, basil 45

Scallops 🍴 Housemade gnocchi, arrabiata sauce, lardons, baked burrata, basil 48

Veal Piccata Bucatini, Lemon caper-butter sauce, parsley 58

Chicken Marsala Linguini, mushroom, marsala cream, parsley 38

Chicken Parmesan Marinara, mozzarella, basil 42

Walnut Crusted Halibut Marsala sauce, seasonal vegetables, green emulsion 58

Pan Seared or Blackened Salmon Tomato fregola, summer corn puree, citrus beurre blanc 50

Shrimp Francese Colossal shrimp, white wine, butter, lemon, parsley, spaghetti 38

Eggplant Parmesan 🍴 Spaghetti, mozzarella, marinara, parmesan, basil 32

Sides

Brussels Sprouts 🍴 Fig balsamic, goat cheese, curried pecans, Honeycrisp apple 17

Asparagus 🍴 Meyer lemon beurre blanc, crispy prosciutto 17

Crispy Duck Confit Potatoes 🍴 Garlic oil, pecorino, aioli 17

Roasted Gourmet Mushrooms 🍴 Parsley butter, Grana Padano, breadcrumbs 15

Creamed Corn 🍴 Shishito peppers, chives 15

Creamed Spinach 🍴 Lemon roasted garlic 15

20% Gratuity Added for Parties of 6 or More · 🍴 Vegetarian · 🍴 Vegan

*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness