

Starters

**WAGYU WONTON TACOS 21 DF**

kimchi slaw | chili-lime aioli

**CRAB CAKE 24 DF**

remoulade | balsamic reduction  
heirloom tomato salad

**LOBSTER TEMPURA 26 DF**

red pepper | truffle aioli

**CHARRED SPRING ONION**

**BEEF CARPACCIO 23 GF**

36-month aged Parmigiano Reggiano | greens | sesame  
rice chip | black garlic aioli

**OYSTERS YOUR WAY 26**

Rockefeller | grilled with tarragon butter

**FIRECRACKER CHICKEN 15 GF**

applewood bacon | jalapeño | chipotle aioli

**MEAT AND CHEESE BOARD 25**

selection will vary

Soup & Salad

**LOBSTER BISQUE 16**

**WILD GARLIC SOUP 14**

poached egg

**CAESAR 12**

garlic croutons | romaine | pecorino Romano  
house dressing

**BIBB 14 GF**

blueberries | pear | candied walnuts | Gorgonzola  
white balsamic vinaigrette

**SALAD NINETEEN 12 GF**

greens | cucumber | heirloom tomato  
cheddar | honey Dijon

**WATERMELON SALAD 12 GF**

arugula | cucumber | pickled red onion | feta | dill | olive  
oil | honey-lime yogurt | cucumber-mint drizzle

**ADD-ON**

Chicken 15

Shrimp 17

Salmon 18

Filet Mignon 24

Chilled Seafood GF

**BELUGA CAVIAR 200**

**SHRIMP COCKTAIL 28 GF, DF**

cocktail sauce

**OYSTERS ON THE HALF SHELL**

**DOZEN OR HALF DOZEN • MKT GF, DF**

cocktail sauce | mignonette sauce

**BLACKENED AHI TUNA 22 DF**

ginger vinaigrette | jalapeño pepper

**AVOCADO CRAB 24 GF, DF**

king crab | Hawaiian black salt

**CHILLED SEAFOOD TOWER GF**

Selection may vary by season, ask  
your server for details

**SMALL • MKT**

serves 2-3

**LARGE • MKT**

serves 4-6

20% gratuity added for parties of 8 or more.

Food Allergy Warning | Our food may contain nut products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## Beef

Served à la carte

**PRIME STEAK**  
8 OZ FILET MIGNON 55 GF  
14 OZ N.Y. STRIP 65 GF  
16 OZ RIB-EYE 65 GF

**WAGYU**  
32 OZ TOMAHAWK FOR TWO 175 GF  
A5 FILET MIGNON • MKT GF  
A5 RIB-EYE • MKT GF

**HOT ROCK WAGYU**  
A5 FILET MIGNON • MKT GF  
4 oz minimum | smoked truffle salt

## Enhancements

**BÉARNAISE SAUCE**  
**AU POIVRE SAUCE**  
**WHISKEY MUSHROOM CREAM SAUCE**

**OSCAR STYLE 18**  
jumbo lump crab | asparagus | béarnaise sauce

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## Steak Temperatures

**BLACK AND BLUE**  
cold red center  
**PITTSBURGH**  
Cold red center, charred outside  
**RARE**  
cold red center  
**MEDIUM RARE**  
warm red center

**MEDIUM**  
light red center, warm throughout  
**MEDIUM WELL**  
light pink center, warm throughout  
**WELL**  
thoroughly cooked, no pink

We do not guarantee steak temperatures of medium-well and above.

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## Seafood

Served à la carte

**SMOKED KING SALMON 45 GF**  
mustard & dill crème fraîche | salted cucumber

**HALIBUT 45 GF**  
sesame crust | ginger cream | candied pineapple | salmon roe

**SCALLOP SQUASH BLOSSOM 49**  
summer squash purée

**LOBSTER TAIL • MKT GF**

**FILET MIGNON &  
LOBSTER TAIL • MKT GF**

**16 OZ KING CRAB LEGS • MKT GF**

**FILET MIGNON &  
KING CRAB LEGS • MKT GF**

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## Chef's Specialties

**WHITE TRUFFLE PASTA 70**  
house-made pasta | thyme brown butter | 36-month aged  
Parmigiano Reggiano | shaved black & white truffle

**CRISPY CHICKEN CONFIT 29 GF**  
honey-almond glaze | pomme rosti | bigarade sauce

**BUTTER-BASTED ELK TENDERLOIN 58 GF**  
berry reduction | honey-seared carrot

**ORANGE GOCHUGARU PORK CHOP 40 GF DF**  
gochujang-whiskey sauce | chile threads

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## Complements

**ROASTED GARLIC POTATO PURÉE 9 GF**

**SAUTÉED BROCCOLINI 11 GF**

**BAKED POTATO 9 GF**

**CHARRED SHISHITO PEPPERS 11 GF**  
ginger soy sauce

**BEEF TALLOW FRIES 9 GF, DF**

**MAC AND CHEESE 11**

**ROASTED ASPARAGUS 11 GF**

**LOBSTER MAC AND CHEESE 27**

**ROASTED MUSHROOM TRIO 11 GF**

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