C19

Starters

WAGYU WONTON TACOS 21 DF
kimchi slaw | chile-lime aioli

CRAB CAKE 18 DF
remoulade | balsamic reduction

LOBSTER TEMPURA 26 DF
red pepper truffle aioli

OYSTERS YOUR WAY 26
Rockefeller | grilled with tarragon butter
fried with remoulade sauce

FIRECRACKER CHICKEN 15 GF
applewood bacon | jalapeño | chipotle aioli

MEAT AND CHEESE BOARD MKT
selection will vary

Soup & Salad

LOBSTER BISQUE 14

CHICKEN MEATBALL SOUP 12
hiratake mushroom | lemon | kale | Yukon potato

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

ADD-ON
Chicken 15
Shrimp 17
Salmon 18
Filet Mignon 24

Chilled Seafood GF

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 19 DF
ginger vinaigrette | jalapeño pepper

SALMON TARTARE 22 GF, DF
truffle | sesame

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.

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

Seafood

Served à la carte

SEA BASS 50 GF,DF
fennel-apple consommé | PEI mussels | sea fern

KING SALMON 47 GF
lemon beurre blanc | tarragon beurre blanc
Hawaiian black salt

FILET MIGNON &
LOBSTER TAIL • MKT GF

LOBSTER TAIL • MKT GF

16 OZ KING CRAB LEGS • MKT GF

LOBSTER PASTA 47
basil pesto | sturgeon caviar

FILET MIGNON &
KING CRAB LEGS • MKT GF

Seasonal Selections

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

WAGYU SHORT RIB 55 GF
espagnole | foie gras | roasted leeks

SWEET TEA FRIED CHICKEN 39
saffron honey mustard

SMOKED SAKURA PORK CHOP 40 GF
sweet pan sauce

Complements

ROASTED GARLIC POTATO PUREE 8 GF

BAKED POTATO 8 GF

BEEF TALLOW FRIES 8 GF, DF

MAC AND CHEESE 10

SAUTÉED BROCCOLINI 10 GF

MAPLE-MISO BRUSSELS SPROUTS 10 GF

ROASTED ASPARAGUS 10 GF

ROASTED MUSHROOM TRIO 10 GF

LOBSTER MAC AND CHEESE 27

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