

SMALL PLATES

POACHED LOBSTER | 24

avocado, mango, hibiscus reduction, brioche

LEMON BASIL BURRATA | 18

texan heirloom tomato, strawberry,
lemon basil vinaigrette, focaccia crisp

PRINCE EDWARD ISLAND OYSTERS

1/2 dozen | 18 dozen | 36

mignonette, lemon, cocktail sauce

MARYLAND CRAB CAKE | 24

beurre blanc, spicy old bay aioli, salmon roe

BEEF CARPACCIO | 22

arugula, caperberries, lemon zest, parmesan

GRILLED OCTOPUS | 24

shaved fennel, zucchini, blood orange,
avocado purée, pimento sauce, squid ink aioli

ASPARAGUS TEMPURA | 15

thai chili, sesame ponzu, spicy aioli

CHARCUTERIE & CHEESE | 25

honeycomb, pickled vegetables,
corn cracker, lavash

CRISPY BRUSSELS SPROUTS | 16

cauliflower, pickled beets, bacon,
remoulade, pecorino

SUSHI PLATES

YELLOWTAIL JALAPEÑO | 25

hamachi, ponzu, jalapeño, cilantro

TUNA TATAKI | 32

blue fin, creamy wasabi, radish, kaiware sprouts

CRISPY RICE

spicy tuna 8 | spicy salmon 8 |
A5 wagyu 16 | caviar 20

GREENS

WEDGE | 12

apple smoked bacon, bleu cheese, croutons

CHOPPED TUSCAN KALE | 12

peanuts, scallions, mint, ginger

CLASSIC CAESAR | 13

romaine, parmigiano, garlic herb croutons

PARISIAN | 11

red oak & bibb lettuce, french mustard vinaigrette

GREEK | 16

cucumber, tomato, red onion, feta, kalamata olives,
watermelon, lemon oregano vinaigrette

SOUPS

GREEN PEA VELOUTÉ | 14

crispy pork belly, green pea purée,
watercress, mint oil, crème fraîche

FRENCH ONION SOUP | 11

texas onion, brandy, beef broth,
gruyere, provolone, croutons

IMPERIAL GOLDEN OSETRA CAVIAR

1oz | 120

warm blinis, crème fraîche, chopped eggs,
chives, caperberry, diced onions

MAKE IT KOMOS AND CAVIAR | 240

chilled 375ml Komos Rosa, 1oz black river
osetra caviar, classic accoutrements

SIMPLY GRILLED

CENTER CUT FILET 8OZ | 49
PRIME RIBEYE 20oz | 56
TEXAN TOMAHAWK 38OZ | 140

served with a choice of sauce
peppercorn | bordelaise
beurre blanc | chimichurri

ATLANTIC SALMON | 26
RED SNAPPER | 30
WILD SCALLOPS | 38

LARGE PLATES

TRADITIONAL DUCK CONFIT | 36
herbed truffle potatoes, frisee aux lardons

PRIME BEEF TENDERLOIN | 55
truffled potato gratin, baby carrots,
haricot verts, red port reduction

HERB ROASTED CHICKEN | 34
english peas, bacon lardons, roasted potatoes,
caramelized shallot & chicken jus

48 HOUR BRAISED SHORT RIB | 42
pomme purée, braised carrots,
pearl onions, lardons

GRILLED VEAL CHOP | 36
homemade fettuccine, asparagus, blanquette sauce

CHICKEN PAILLARD | 28
spinach & arugula salad, parmesan,
pesto, pine nuts, cherry tomatoes

MAINE LOBSTER & SPAGHETTI | 36
homemade spaghetti, roasted baby carrots,
cherry tomato, lobster bisque

PAN SEARED SCALLOPS | 44
yukon gold potato, pineapple chimichurri,
red pepper coulis, radicchio

DOVER SOLE MEUNIÈRE | MP
brown butter, parsley, lemon, broccolini, rice pilaf

SAUTÉED TIGER PRAWNS | 44
bengal bay tiger prawns, sautéed farro,
bell pepper, zucchini, criollo sauce

ROASTED SALMON | 34
yuzu sauce vierge, olives, watermelon,
sesame, haricot verts, cilantro

VEGAN MEATBALLS | 24
plant-based meat, quinoa, kale, cashew yogurt

MUSHROOM RISOTTO | 26
arborio rice, mushroom duxelles, wild mushrooms,
mascarpone, parmigiano reggiano

SIDES | 10

TRUFFLED PARMESAN FRIES

POMME PURÉE

BRAISED CARROTS

SAUTEED SPINACH

CRISPY BRUSSELS

GRILLED ASPARAGUS

SASHIMI & NIGIRI

ordered per piece (2 piece minimum)

TUNA 7
blue fin

OH TORO 15
premium fatty tuna

CHU TORO 11
medium fatty tuna

A5 WAGYU 16
premium japanese beef

SALMON 6
king salmon

HAMACHI 6
japanese yellowtail

HIRAME 7
japanese flounder

TAI 8
japanese red snapper

KINMEDAI 8
golden eye sea bream

UNAGI 7
freshwater eel