



HORS D'OEUVRES

BLACK & GOLD | 24

kaluga caviar, cauliflower purée, mango, cucumber, kombu gelée, yuzu, gold leaf

GRILLED SPANISH OCTOPUS | 22

shiitake mushrooms, artichokes, figs, garganelli pasta, escabeche, snow pea

BRUSCHETTA | 15

garlic brushed sourdough, parmesan tomato basil salad, pesto

ASPARAGUS TEMPURA | 15

thai chili, sesame ponzu, spicy aioli

CRISPY BRUSSEL SPROUTS | 16

cauliflower, pickled beets, bacon, remoulade, pecorino

MARYLAND CRAB CAKE | 24

beurre blanc, spicy old bay aioli, salmon roe

PRINCE EDWARD ISLAND | OYSTERS

1/2 DOZEN | 18 DOZEN | 36

mignonette, lemon, cocktail sauce

CHARCUTERIE & CHEESE | 25

honeycomb, pickled vegetables, corn cracker, toasted focaccia

BEEF CARPACCIO | 22

seared tenderloin, arugula, caperberries, lemon zest, parmesan

IMPERIAL GOLDEN OSSETRA CAVIAR

1oz | 120

warm blinis, crème fraîche, chopped eggs, chives, caper berry, diced onions

SUSHI BAR

YELLOWTAIL JALAPEÑO | 25

hamachi, ponzu, jalapeño, cilantro

TUNA TATAKI | 32

blue fin, creamy wasabi, kaiware

SALMON NASHI | 25

salmon, asian pear, truffle yuzu ponzu

TROPICAL CHILI KAMPACHI | 25

amberjack, serrano pepper, tropical ponzu

NARUTO | 19

salmon, tuna, crab, avocado wrapped in cucumber & ponzu sauce

SPICY SALMON | 19

salmon, avocado, cucumber, spicy aioli, unagi sauce

CRISPY RICE (PER PIECE)

spicy tuna 8 | spicy salmon 8
caviar 20 | A5 wagyu 16 | avocado 4

TUNA SPECIAL | 24

shrimp tempura, avocado, topped with bluefin tuna, truffle paste, eel sauce

GREENS & SOUPS

CHOPPED TUSCAN KALE | 12

peanuts, scallions, mint, ginger

TORTILLA SOUP | 14

shredded chicken, roasted corn, cilantro crema

FRENCH ONION SOUP | 11

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

CLASSIC CAESAR | 13

romaine, parmigiano, garlic herb croutons

WEDGE SALAD | 12

apple smoked bacon, bleu cheese, croutons, crispy onions

LYONNAISE | 14

frisée, french dressing, parsley, baguette crisps, house made porchetta, gruyère, tarragon purée

PARISIAN LETTUCE | 11

red oak & bibb lettuce, french mustard vinaigrette

TERROIR

GRILLED DUROC PORK CHOP | 49

mustard demi glace, roasted apples, crispy parmesan potatoes

CHICKEN PAILLARD | 28

spinach & arugula salad, parmesan, pesto, pine nuts, cherry tomatoes

SEARED SALMON | 34

spinach sautéed, ginger, rhubarb, beurre blanc, salmon roe, dill

ROASTED SCALLOPS | 44

yukon gold potato, pineapple chimichurri, red pepper coulis, radicchio

PRIME BEEF TENDERLOIN | 55

truffled potato gratin, baby carrots, haricot verts, red port reduction

TRADITIONAL DUCK CONFIT | 36

herbed truffle potatoes, frisee aux lardons

ALASKAN HALIBUT | 47

pad thai style sauce, lemongrass, peanuts, jalapeño, shrimp fried rice

DOVER SOLE MEUNIÈRE | MP

brown butter, parsley, lemon, leeks, rice pilaf

48 HOUR BRAISED SHORTRIB | 44

bordelaise, braised baby carrots, pomme purée

HERB ROASTED CHICKEN | 34

pomme purée, sautéed haricot vert, mini roasted peppers, brown chicken jus

MAINE LOBSTER & SPAGHETTI | 34

homemade spaghetti, roasted baby carrots, cherry tomato, lobster bisque

GARDEN

VEGAN MEATBALLS | 24

plant-based meat, quinoa, kale, cashew yogurt

MUSHROOM RISOTTO | 26

arborio rice, mushroom duxelles, wild mushrooms, mascarpone, parmigiano reggiano

SIMPLY GRILLED

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

CENTER CUT FILET MIGNON 8OZ | 49

PRIME RIBEYE 20OZ | 56

PRIME TOMAHAWK 38OZ | 140

WILD ATLANTIC SCALLOPS | 36

RED SNAPPER | 30

ATLANTIC SALMON | 26

ADDITIONS | 12

TRUFFLED PARMESAN FRIES

POMME PURÉE

BRAISED CARROTS

SAUTEED SPINACH

CRISPY BRUSSELS

GRILLED ASPARAGUS