

- CHILLED SEAFOOD**
- OYSTERS ON THE HALF SHELL*** PONZU, FRESH WASABI, LEMON **4 EACH**
 - SPICE-POACHED PRAWNS*** POACHED & CHILLED, GIN COCKTAIL SAUCE **32**
 - ALASKAN KING CRAB*** STEAMED & CHILLED, GREEN GODDESS, GIN COCKTAIL SAUCE **36**
 - HALF MAINE LOBSTER*** STEAMED & CHILLED, GREEN GODDESS, GIN COCKTAIL SAUCE **42**
 - SHELLFISH TASTING*** OYSTERS, PRAWNS, KING CRAB & MAINE LOBSTER WITH POKE **90**

- APPETIZERS**
- TUNA TARTARE*** ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT **26**
 - CRISPY OCTOPUS** CHICKPEA, HARISSA, MEYER LEMON VINAIGRETTE **19**
 - RICOTTA GNUDI** CORN, PEACH, MINUS 8 MAPLE VINEGAR, ROSEMARY, BREAD CRUMB **21**
 - CHILLED SWEET CORN SOUP** KING CRAB, CHARRED CORN, SCALLIONS, ESPELETTE **17**

- SALADS**
- ICEBERG WEDGE** BLUE CHEESE, BACON, RED ONION, OVEN-DRIED TOMATO **18**
 - CLASSIC CAESAR** ROMAINE, WHITE ANCHOVY, PARMIGIANO-REGGIANO, CROUTON **17**
 - FARMER'S MARKET** LOCAL GREENS, SOFT HERBS, RADISH **16**

- ENTREES**
- MAINE LOBSTER POT PIE*** BRANDIED LOBSTER CREAM, LOCAL VEGETABLES, TRUFFLE **89**
 - JIDORI CHICKEN*** ANSON MILLS POLENTA, FIG, ARUGULA, HAZELNUT, PICKLED GRAPE **35**
 - KING SALMON*** PIQUILLO PEPPER, CHORIZO, FENNEL, FINGERLING POTATO **45**

- MESQUITE-GRILLED STEAKS & FISH**
- ALLEN BROTHERS BEEF***
 - 8 OZ FILET MIGNON **55**
 - 20 OZ PRIME RIB EYE **79**
 - 9 OZ PRIME SKIRT STEAK **45**

- SIMPLY GRILLED FISH***
- 6OZ AHI TUNA STEAK **46**

- JAPANESE & AMERICAN WAGYU BEEF SELECTIONS**
- MIYAZAKI PREFECTURE, JAPAN***
 - A5 STRIP LOIN **40 PER OZ**
 - AMERICAN WAGYU***
 - 8 OZ RIB EYE "FILET", SRF, IDAHO **85**
 - 8 OZ RIB CAP, SRF, IDAHO **98**

- USA VS JAPAN***
- 4 OZ AMERICAN WAGYU CAP & 3OZ JAPANESE A5 STRIP LOIN **150**

- BOURBON STEAK SPECIALTIES**
- BONE-IN CUTS***
 - 32 OZ PRIME DRY AGED PORTERHOUSE **175**
 - 18 OZ PRIME DRY AGED BONE-IN STRIP LOIN **82**

- ACCOMPANIMENTS**
- WILD & ORGANIC MUSHROOMS** **13**
 - KING CRAB BÉARNAISE*** **36**
 - HALF MAINE LOBSTER*** **42**
 - GARLIC-CHARRED PRAWNS*** **32**
 - CREAMY BLUE CHEESE** **9**

- CIPOLLINI ONIONS** **9**
- "AU POIVRE"** **5**
- CHIMICHURRI** **4**
- BÉARNAISE*** **4**
- TRIO OF SAUCES*** **10**
- BÉARNAISE, CHIMICHURRI, AU POIVRE

- MARKET SIDES & VEGETABLES**
- TRUFFLED MACARONI GRATIN** **14**
 - AGED WHITE CHEDDAR & GARLIC CRUMBS
 - CLASSIC OR HORSERADISH POTATOES** **12**
 - DUCK FAT GRAVY OR HORSERADISH CREAM
 - SALT-BAKED POTATO** **16**
 - WHITE CHEDDAR, BACON JAM, SOUR CREAM
 - LOCAL BEETS** **14**
 - SICILIAN PISTACHIO, FETA CHEESE, HERBS

- WAGYU OXTAIL FRIED RICE*** **21**
- SUNNY SIDE EGG, KIMCHI, SCALLION
- SHISHITO PEPPERS** **14**
- SOY CARAMEL, PEANUTS, BONITO
- RED WINE MUSHROOMS** **14**
- PEARL ONIONS, FINES HERBES
- BROCCOLINI** **13**
- PEPPERONATA, OREGANO, PARMIGIANO

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.



DESSERT
SELECTIONS

BANANA PROFITEROLES 10

VANILLA CREMEUX, ALMOND TOFFEE CRUMBLE
DOW'S 20 YEAR TAWNY, PORT 22

MEYER LEMON PAVLOVA 12

BAKED MERINGUE, LEMON CURD, GUAVA SORBET
CHÂTEAU SUDUIRAUT, SAUTERNES 2009 19

BEIGNETS 13

CHOICE OF:

TONGAN VANILLA CRÈME BRULÉE
MACALLAN BUTTERSCOTCH PUDDING
VALRHONA DARK CHOCOLATE POT DE CRÈME
DONNAFUGATA BEN RYE, SICILY 2010 28

BOURBON BAR 12

DARK CHOCOLATE, PEANUT BUTTER, PRETZEL
RARE WINE CO. BOSTON BOAL, MADEIRA 13

DAILY SELECTION OF SEASONAL 10

ICE CREAMS & SORBETS

ARTISAN CHEESE 18

CHEF'S SELECTION OF THREE CHEESES
SERVED WITH LOCAL HONEY, NUTS, LAVASH
TOASTED BREAD & SEASONAL FRUIT

COFFEE

L A M I L L

MINA BLEND

MEDIUM-BODIED AND SPICY WITH A HINT OF
FRUITINESS IN AROMA **6**

MINA BLEND DECAFFEINATED

FULL, COMPLEX DECAF **6**

LOOSE LEAF TEA

L A M I L L

ORGANIC CHAMOMILE

(HERBAL)

WOODY APPLE NOTES **6**

ORGANIC PEPPERMINT

(HERBAL)

REFRESHING **6**

CHINA FINEST DRAGON PHONIX PEARLS

(GREEN)

AN INFUSION OF JASMINE BLOSSOMS CREATE
A MAGNIFICENT SCENT **17**

ORGANIC JADE OSMANTHUS

(OOLONG)

BUTTERY, SWEET & FLORAL **6**

SWEET WINES
BY GLASS

CHÂTEAU SUDUIRAUT, SAUTERNES 2009 19
ROYAL TOKAJI RED LABEL, HUNGARY 2008 18
CALLAGHAN PORT STYLE CAB, ARIZONA 2009 15
DOLCE BY FAR NIENTE, NAPA VALLEY 2010 24
DOWS 2000 VINTAGE, PORT 24
DONNAFUGATA BEN RYE, SICILY 2013 28
OLIVARES MONASTRELL, JUMILLA, SPAIN 2006 16
RARE WINE CO. BOSTON BOAL, MADEIRA 17
DOW'S 20 YEAR TAWNY, PORT 22
TAYLOR FLADGATE'S 30 YEAR TAWNY, PORT 38
TAYLOR FLADGATE'S 40 YEAR TAWNY, PORT 46

ABSINTHE
SERVICE

T R A D I T I O N A L O R S C O R C H E D
PERNOD
KUBLER
LA CLANDESTINE

17 EACH

BAR BITES & SNACKS

WARM OLIVES \$7
FENNEL, CITRUS, ROSEMARY

ARANCINI* \$15
PORCINI SALT, PECORINO FONDUE

AVOCADO CROSTINI \$11
RADISH, BEARSS LIME, SUNFLOWER

CHILLED CORN SOUP \$14
KING CRAB, CHILES, GRILLED BREAD

CHICKEN WINGS \$12
KOREAN BBQ, SCALLION, SESAME

WAGYU MEATBALLS \$16
SAN MARZANO TOMATO, RICOTTA, PARMIGIANO-REGGIANO

MAIN COURSES

BAR STEAK*
MESQUITE-GRILLED USDA PRIME
SKIRT STEAK WITH CHIMICHURRI
\$45

BAR SALMON*
SIMPLY GRILLED OVER THE COALS
CHARRED LEMON, SOY, RADISH
\$40

**MAINS COURSES SERVED WITH
MARKET GREENS**

BURGER SELECTIONS

THE KOREAN BURGER*
WAGYU BURGER, CRISPY PORK BELLY, DIAKON KIMCHI
\$22

MICHAEL'S MOM'S FALAFEL BURGER
CHICKPEA & FAVA BEAN FRITTER
ISRAELI SALAD, YOGURT
\$18

THE SOUTHERN WAGYU CHEESEBURGER*
PIMIENTO CHEESE, THOUSAND ISLAND, CARAMELIZED ONION
LETTUCE, TOMATO, PICKLE, MUSTARD
\$22

THE LAMB BURGER*
SONOMA COASTAL LAMB, HARISSA SPICES, LABNEH, ISRAELI SALAD
\$22

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