

Caviar

Served with housemade brioche & crème fraîche

Calvisius, Prestige \$95 Regalis, Ossetra Royal \$160 Petrossian, Imperial Kaluga \$325

Appetizers

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| Charcuterie a selection of cured meats with housemade pickles | \$28 | Market Salad Radish, Carrot, Fennel, Pistachio Vinaigrette | \$15 |
| Lobster Roll Brioche, Labneh, Espelette | \$25 | Seared Foie Gras Marmalade, Tea, Brioche | \$25 |
| Ceviche Avocado, Fermented Chili, Blue Corn Chips | \$18 | Butternut Squash Soup Celery Root, Dukkah, Pomegranate Glaze | \$12 |
| Prawn A la plancha, Chili, Garlic, Petite Herb | \$23 | Housemade Burrata Fig, Hazelnut, Pumpkin | \$19 |
| Sausage Chef's daily selection, Fennel Kraut, Thai Black Mustard | \$17 | Steak Tartare Poblano, Pickled Garlic, Shaved Bone Marrow, Charred Romaine | \$18 |

Entrees

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| Turbot Brown Butter, Creamed Spinach, Black Truffle | \$36 | Scallops Caper Berries, Pine Nuts, Onion | \$29 |
| Corn Agnolotti Corn Curd, Maitake, Crackling Corn Breadcrumbs | \$25 | Roasted Chicken (½ Bird) Focaccia, Broccolini, Jus Gras | \$28 |
| Dry Aged Pork Chop (allow 45 minutes minimum) Peanut, Lime, Coriander, Sesame Vinaigrette | \$48 | Rack of Lamb (allow 45 minutes minimum) Green Harissa, Marinated Fennel, Petite Herbs | \$50 |

Steaks

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| 8oz Filet 100% Grassfed, Australia | \$48 | 10oz Akaushi NY Strip Black Angus, Texas | \$38 |
| 10oz Flat Iron 1855 Farm, Nebraska | \$37 | 14oz Akaushi Ribeye Boneless, Texas | \$56 |
| 16oz Bone-In Filet (allow 45 minutes minimum) Black Angus, Nebraska | \$95 | 32oz Bone-In Ribeye (allow 45 minutes minimum) Creekstone, Dry Aged 30 days | \$135 |

Wagyu

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| Blackmore NY Strip, 10oz Victoria, Australia | \$210 | Rosewood Boneless Ribeye, 16oz Seven Points, Texas | \$90 |
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Sides

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| Creamed Corn \$10 Corn Milk, Black Pepper | Smashed Potatoes \$10 Twice Cooked, Rosemary |
| Charred String Beans \$10 Green Yellow Wax, Miso | Brussels Sprouts \$10 Bacon Jam |

In order for our Kitchen Team to execute the selected dishes in the best possible manner, we kindly ask that your table's order be placed in full.

Cocktails

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| Emerson Seedlip Garden (N/A), basil & lavender syrup, cucumber, citrus +6 choice of spirit (vodka, gin, tequila, rum) | \$9 |
| The Coronation Roca Patrón silver, Illegal Joven, blood orange, ancho chile, citrus, agave | \$13 |
| Great Maiden's Blush Tito's Handmade vodka, St. Germain, mixed berry, citrus, egg white | \$14 |
| The Local Nobleman Diplomatico Mantuano, smoked apple & cinnamon syrup, bitters | \$14 |
| IPA Old Fashioned Russell's 10 year bourbon, IPA reduction, bitters | \$15 |

Wines by the Glass

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| Roederer Estate Brut Anderson Valley, CA NV | \$14 |
| Chateau Bligny Blanc de Blancs Champagne, FR NV | \$18 |
| Ruinart Rosé Champagne, FR NV | \$35 |
| Saint Clair Sauvignon Blanc Marlborough, NZ 2017 | \$13 |
| Patient Cottat Sancerre Loire Valley, FR 2017 | \$16 |
| Heitz Cellars Chardonnay Napa Valley, CA 2016 | \$16 |
| Louis Latour Chablis 'La Chanfleure' Chablis, FR 2016 | \$18 |
| Penfolds '311' Chardonnay AUS 2017 | \$17 |
| Chateau D'Esclans 'Rock Angel' Rosé Provence, FR 2018 | \$16 |
| Joseph Drouhin Red Burgundy Cote de Nuits, FR 2012 | \$22 |
| Westwood Estate Pinot Noir Sonoma County, CA 2015 | \$18 |
| Dunham Cellars Bordeaux Blend Columbia Valley, WA 2016 | \$17 |
| Bellacosa Cabernet Sauvignon North Coast, CA 2016 | \$14 |
| 2D Wines Cabernet Sauvignon Napa Valley, CA 2017 | \$25 |
| Lieu Dit Cabernet Franc Santa Ynez Valley, CA | \$14 |
| Mount Peak 'Rattlesnake' Zinfandel Napa Valley, CA 2015 | \$16 |
| Clos De Los Siete Malbec Mendoza, ARG 2014 | \$13 |
| Poggio al Tesoro 'Seggio' Super Tuscan Bolgheri, IT 2016 | \$18 |
| Frescobaldi 'Tenuta di Castiglioni' Super Tuscan Tuscany, IT 2017 | \$18 |
| Stag's Leap Petite Syrah Napa Valley, CA 2015 | \$15 |

Beer

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| Miller Lite Light Pilsner, Milwaukee, WI | \$6 | Shiner Bock Bock, Shiner, TX | \$6 |
| Estrella Damm Lager, Spain | \$6 | Deep Ellum IPA IPA, Dallas, TX | \$6 |
| Peroni Pale Lager, Italy | \$6 | Kronenbourg 1664 Pale Lager, France | \$6 |
| Heineken 0.0 N/A, Holland | | | \$6 |