# SEA + LAND

**CHINOOK SALMON-C.F.** $26
QUINOA CRAB CAKE / SMOKED BEURRE BLANC / BOK CHOY

**BLACKENED MAHI MAHI -C.F.** $29
LOBSTER POTATO PUREE/ BABY CARROTS BLOOD ORANGE CITRUS EMULSION

**LINE CAUGHT AHI TUNA-C.F.** $31
SHICHIMI TOGARASHI CRUSTED WASABI POTATO PUREE / BOCK CHOY / SOY GLAZE

**JUMBO SEA SCALLOPS** $38
PISTACHIO CORN POLENTA/LEMON-SAFFRON COULIS / TOBIKO / IKURA

**CHILEAN SEABASS-C.F.** $36
JULIENNED VEGETABLES PINEAPPLE CITRUS JALAPENO REDUCTION

**LIVE MAIN LOBSTER C.F.** MP
3 1/2 LBS. –MEUNIERE-

**BRAISED LAMB SHANK -C.F.** $39
SAFFRON ARBORIO RISOTTO/ SYRAH REDUCTION

**COLORADO LAMB CHOPS -C.F.** $42
PEAR INFUSED CABERNET REDUCTION GORGONZOLA /KALE / WILD RICE

**BUFFALO TENDERLOIN (10 OZ.)-C.F.** $42
POACHED PEAR -DRY FIG PORT REDUCTION TRUFFLE RISOTTO CAKE

**ROASTED ELK CHOP-C.F.** $44
PORCINI RUBBED CORIANDER-BLACKBERRY CAULIFLOWER SAFFRON PUREE/ CRISPY KALE

**WILD BOAR PASTA** $26
RIGATONI/ PORTOBELLO MUSHROOMS FENNEL/SUZIE'S FARM TOMATOES/GOAT CHEESE

**HOUSE CURED PANCETTA CARBONARA** $29
ALFREDO/ FINE HERBS/ PANCETTA
ADD BONELESS CHICKEN POULETS $8

**LOBSTER SPAGHETTI DIAVOLO** $49
½ 4 LB. LIVE MAINE LOBSTER / CALAMARI / SHRIMP

**SPAGHETTI CAMARÓN-C.F. & D.F.** $31
ZUCCHINI/ CHERRY TOMATOES WHITE GULF SHRIMP/ GARLIC/ E.V.O.O.

**UMBRIA BLACK TRUFFLE RISOTTO** $39
TOPPED WITH WHILE TRUFFLE OIL / AGED PARMESAN

**FRENCHED BREAST** $29
GRAINY MUSTARD GLAZE/HERB POTATOES ROSEMARY-LEMON SAUCE

**SMOKED BUTTER-BASTED CHICKEN BREAST-C.F.** $28
LEEKS / CHERRY TOMATOES OMAHA ARTICHOKES / PORCINI MUSHROOM

**HOUSE MADE LAMB RAVIOLI** $30
ROSEMARY-SAGE WILD MUSHROOM BÉCHAMEL

**BOURBON BRAISED PORK CHOPS-C.F.** $29
RED CABBAGE / GRAINY MUSTARD SWEET POTATO PUREE

# FINAL CUTS

## USDA PRIME 21 DAY DRY-AGED IN HOUSE

| | |
|---|---|
| 8 OZ. FILET | $45 |
| 14 OZ. BONELESS NEW YORK | $45 |
| 18 OZ. BONE-IN RIB EYE | $48 |
| 44 OZ. PORTERHOUSE / SERVES 2 | MP |

## ANGUS 21 DAY DRY-AGED

| | |
|---|---|
| 10 OZ. FILET MIGNON/ BORDELAISE SAUCE | $39 |
| 16 OZ. NEW YORK / PORCINI BRANDY | $42 |
| 20 OZ. BONE- IN RIB EYE | $43 |

**8 OZ 21 DAY DRY AGED PRIME FILET** $59
WITH HUDSON VALLEY FOIE GRAS

# 和牛 WAGYŪ

all wagyu is hand cut to order

**JAPANESE MIYAZAKI PREFECTURE A5**
20 PER OZ MINIMUM 4 OZ RECOGNIZED WORLDWIDE AS THE BEST WAGYU

**AMERICAN WAGYU**
10 PER OZ / MINIMUM 8 OZ DOMESTIC WAGYU AND ANGUS CROSS-BREED

**AUSTRALIAN WAGYU A8**
10 PER OZ / MINIMUM 8 OZ DOMESTIC FULLBLOOD WAGYU

# ADD TO THE CUTS

| | |
|---|---|
| AUSTRALIAN LOBSTER TAIL | $16 |
| LUMP CRAB/ OSCAR STYLE | $14 |
| CARAMELIZED ONIONS | $5 |
| COGNAC & PEPPERCORN SAUCE | $3 |
| CREAM HORSERADISH | $3 |
| MAYTAG & APPLEWOOD BACON BUTTER | $5 |
| BÉARNAISE SAUCE | $3 |
| SHAVES OF UMBRIA ITALIAN BLACK TRUFFLES' | $12 |
| CAJUN RUBBED | $7 |
| CHIMICHURRI SAUCE | $5 |
| BACON STEAK | $8 |

# SIDES + MORE

| | |
|---|---|
| OSCAR-STYLE ASPARAGUS-C.F. | $19 |
| PANCO BABY CORK AND AIOLI | $10 |
| GRILLED ASPARAGUS- C.F. & D.F | $10 |
| SAUTÉED WILD MUSHROOMS-C.F. & D.F | $10 |
| BACON/ FIG/ BRUSSEL SPROUTS-C.F. & D.F | $12 |
| PANCETTA MACARONI-CHEESE | $12 |
| LOBSTER MACARONI-CHEESE | $19 |
| LOADED BAKED POTATO | $10 |