

SHAREABLES

OYSTERS HALF SHELL (6) champagne lemon granita	24.95
AHI TUNA WONTON TACO Green onion, toasted sesame seed, ponzu, avocado, avocado mousse, seaweed	24.95
CAVIAR 1 Oz bellini, chive, crème fraiche	54.95
CRISPY CALAMARI & SHISHITO PEPPERS housemade marinara, chipotle aioli.	18.95
SHRIMP COCKTAIL Bloody Mary, Cocktail sauce, mustard aioli. G.F	24.95
SMOKED MUSSELS spanish chorizo, Calabrian peppers, shaved fennel, riesling white wine sauce, toasted ciabatta.	24.95
LUMP CRAB CAKE blue crab, chives, celerey remoulade, mango chutney.	24.95
BROILED OYSTERS butter, lemon, white wine sauce, fresh parsley, toasted ciabatta bread	23.95
BRAISED NATURAL SHORT RIB port wine sauce,whipped potatoes, peas, carrots, watermelon radish. G.F	24.95
CHARCUTERIE BOARD seasonal handcrafted artisinal cheese, cured meats with traditional accompaniments.	28.95
CHILLED SHELLFISH PLATTER TOWER Maine lobster, jumbo shrimp, oysters, stone crab, tuna tartare horseradish, cocktail sauce, mustard aioli. G.F PETITE X2 66.95 GRANDE X4 113.95	
BONE MARROW grilled ciabatta bread, smoked salt, applewood bacon	22.95

WAGYU TARTARE Japanese Wagyu, pickled mustard seed, capers shallots, truffle, over crispy rice, topped with caviar	24.95
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CHRISTMAS SPECIALS

CHRISTMAS SOUP	14.95
MIXED GREEN CHRISTMAS SALAD Cranberry, pecans, goat cheese, butternut squash, poppyseed champagne dressing	16.95
PORK PORTERHOUSE Sweet potato, green beans, au jus	58.96
BONE-IN FILET 14oz, USDA Prime, Wet-Aged	109
SEAFOOD DIAVOLA Clams, mussels, shrimp, lobster, spicy marinara sauce	64.95

DESSERT

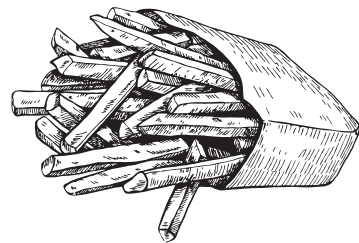
PECAN PIE Warmed, served with vanilla gelato	15.95
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FARM TO TABLE

G.F- no croutons or crostini

CEASAR SALAD local lettuce, lemon Caesar dressing, breadcrumbs, shaved parmesan, +2 white anchovies. +3 Parmesan Basket	17.95
BLT WEDGE local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted pork belly, blue cheese dressing.	13.95
GREYSTONE SALAD Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms blue cheese, stone ground lemon vinaigrette, truffle croutons, cucumber wrap	15.95
LOCAL HERILOOM TOMATOES strawberry gazpacho, sweet corn, salsa fresca, purple basil, grilled ciabatta. VEG + V	14.95

Soup
Du Jour. MP



SIDES & MORE

LOADED BAKED POTATO G.F	11.95
PARMESAN TRUFFLE FRENCH FRIES G.F	12.95
CREAM OR SAUTEED SPINACH G.F	12.95
CREAM OF LOCAL STREET CORN bell pepper, parmesano regiano VEG + G.F	12.95
SAUTEED WILD MUSHROOMS G.F	
KIMCHEE BRUSSELS G.F pancetta, dates, goat cheese foam	12.95
TRUFFLE MAC AND CHEESE	23.95
LOBSTER MAC AND CHEESE	28.95
BAKED GREEN BEAN - MUSHROOM CASSEROLE G.F smoked gouda cream, chili, garlic, topped with fried shallots	15.95

POTATO YOUR WAY

yukon golden potato puree

CLASSIC	12.95
BONE MARROW POTATO PURÉE	19.95
BLACK TRUFFLE POTATO PURÉE	16.95
SMOKED APPLEWOOD BACON, CHEDDAR	13.95



MAY YOUR HEART BE
Merry Everyday

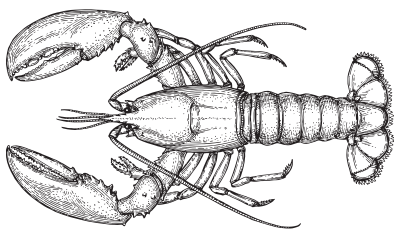
SPECIALTY ENTREES

AUSTRALIAN LAMB SHANK Butternut squash risotto, mint cilantro salsa verde, feta crumbles, golden raisins. G.F	45.95
ELK CHOP Porcini crusted, coriander blackberry jam, barolo wine reduction whipped rutabaga and swiss chard.	60.95
JIDORI CHICKEN BREAST pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb a jus. G.F	29.95
FILET MIGNON grilled portobello, asparagus, yukon potato flower, bordelaise	59.95
SURF AND TURF filet Mignon, Maine lobster tail	109.95
FILET OSCAR crab meat, asparagus, bernaise sauce	83.95
CHILEAN SEABASS blackened, celery root puree, roasted butternut squash chestnuts, yellow coulis	64.95
STUFFED GNOCCHI ricotta cheese cream parmesano reggiano sauce, shaved black truffle.	37.95
MAFALDE Wild boar, fennel, peas, organic cherry tomato emulsion	28.95
WILD ISLE'S KING SALMON wasabi mashed potatoes, sauteed spinach, mirin, ginger, soy glaze, topped with mango chutney.	44.95

FINAL CUTS G.F.

Usda Prime 21 Day Dry-aged On Premises. Using Cattle Raised In The Heart Of America's Farms. Grass Fed Then Corn Fed In The Last Three Months. Hormone And Antibiotic Free. All A La Carte Steaks Are Gluten-free

FILET MIGNON CENTER CUT 8oz	62.95
BONE-IN RIB EYE 20oz	64.95
NEW YORK CENTER CUT 14oz	51.95



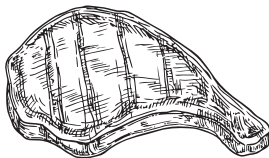
ALL WAGYU IS HAND CUT TO ORDER
exotic salts

SNAKE RIVER FARMS AMERICAN WAGYU
New York \$15/oz Eye of Ribeye \$16/oz domestic Hybrid wagyu minimum 8oz G.F

JAPANESE MIYAZAKI PREFECTURE A5
mild climate, ideal conditions for raising cattle New York \$30 oz. minimum 6oz G.F

LARGE SHAREABLE CUTS
FOR 2 PEOPLE

AGED TO PERFECTION AGED FOR 35 DAYS +	
PORTERHOUSE 44 oZ (36 DAYS AGED)	MP
TOMAHAWK STEAK (36 DAYS AGED)	MP



SAUCES & TOPPINGS

CREAM HORSERADISH G.F	3.95
LOBSTER TAIL 6 oZ G.F	42.95
BEARNAISE	4.95
TRUFFLE BUTTER G.F	4.95
CHIMICHURRI G.F	4.95
BONE MARROW G.F	18.95
CARAMELIZED ONIONS G.F	4.95
BEEF BONE BORDELAISE G.F	4.95
BRANDY COGNAC G.F	3.95

MEAT TEMP LEGEND

- BLUE SEARED: COLD CENTER
- RARE: COOL RED CENTER
- MEDIUM RARE: RED CENTER
- MEDIUM: PINK CENTER. TOUCH OF RED
- MEDIUM WELL: BROWN. PINK CENTER
- WELL DONE: BROWN CENTER

3.75% surcharge will be added to all the guest checks to cover increasing costs & support recent min wage & benefits for our dedicated team.
Many of our items can be made vegan, vegetarian or gluten free. Notify your server of any food allergies or special dietary restrictions.

G= Gluten Free | V= Vegan | VG= Vegetarian | D= Dairy Free | 18% Gratuity on Parties of 6 + & 4 Split fee

