FROM THE LAND



FROM THE SEAL

\69892 TMPERTA KALUGA CAVIAR* classic accoutrement. on ice, blinis

complimentary bread service SOURDOUGH & SALTED BUTTER

CAESAR SALAD parmigiano reggiano, classic dressing, focaccia croutons

> SEASONAL RAVIOLI seasonal preparation

LIL' BRGS* wagyu beef, special sauce, sesame seed bun

RAINBOW VEGETABLE SALAD pickled radish, roasted root vegetables, pomegranate, miso vinaigrette

> CHEESESTEAK EGGROLL whole grain mustard ranch, sweet pickle fry sauce

OYSTERS DUNGENESS CRAB CAKE

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roasted corn, fennel, lemon hollandaise SNOW CRAB LOUIE SALAD

asparagus, crab meat, broiled eggs, olives, cucumber, cherry tomatoes, louie sauce

> LOBSTER BISQUE twice baked cheese soufflé

NEW ENGLAND CLAM CHOWDER

CALAMARI FRITTI rhode island style, banana peppers, hot cherry peppers, lemon, aioli sauce

SPICY YELLOWTAIL CRISPY RICE yellowtail, pickled fresno, unagi sauce

CAVIAR PIZZA lemon cream, american sturgeon caviar, chives

oysters / pickled jumbo shrimp / lobster / king crab / ceviche / tuna sashimi / saffron mussels

ENTRÉES

RIBEYE SPINALIS 6oz* duck fat fries, umami butter ROASTED CHICKEN

heirloom carrots, garden peas, rosemary jus

ROASTED LAMB RACK potato gratin, confit garlic, charred broccolini

T-BONE STEAK 20oz port confit shallots, confit fingerlings, choice of sauce

MUSHROOM & TRUFFLE RIGATONI pecorino, braised mushrooms, shaved black truffle

BERKSHIRE DOUBLE PORK CHOP spiced sweet potato purée, pear-apple mostarda, rosemary butter

STEAKHOUSE BURGER* 1/2LB wagyu beef patty, cheddar cheese, bacon onion jam, duck fat fries

STEAKS*

SAN FRANCISCO STYLE CIOPPINO scallops, mussels, clams, dungeness crab, market fish, herbed tomato seafood soup, grilled sourdough bread

WHOLE ROASTED FISH choice of branzino or snapper, coriander jasmine rice

ORA KING SALMON FILET asparagus, confit shiitake mushrooms

MAINE LOBSTER ROLL poached lobster salad, lemon zest, butter roll, old bay chips

FISH & CHIPS crispy beer battered cod, chunky fries, tartar sauce

PAN ROASTED NEW ENGLAND SCALLOPS sunchoke purée, charred leek vinaigrette, sea salt

SEARED AHI TUNA* crab fried rice, jalapeño, lemon cilantro aioli, soy sauce

SEAFOOD

GRILLED CHIMICHURRI SHRIMP

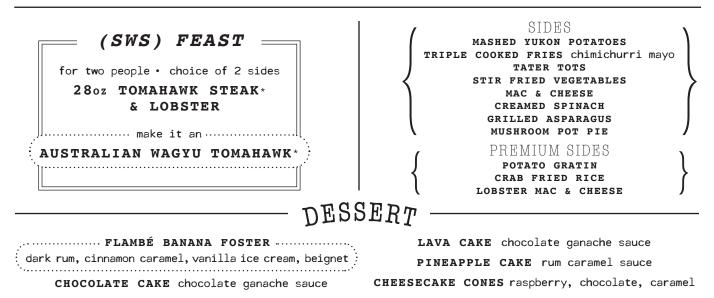


FILET 6oz NY STRIP 12oz RIBEYE FILET 10oz SKIRT 120Z

includes one rub or butter: STEAK RUBS new york santa maria chimichurri garlic

BUTTERS truffle umami

BEER BATTERED SNOW CRAB CLAW JUMBO LUMP CRAB OSCAR MAINE LOBSTER THERMIDOR



*These items may be served raw and/or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.