



STARTERS

CAVIAR SERVICE

Ars Italica Oscietra Royal Caviar | house made sweet corn blinis | toasted bread | accoutrement | 225

OYSTERS ON THE HALF SHELL | ½ dozen 24 || full dozen 42

MEAT & CHEESE BOARD | white truffle salame | calabrese salame | prosciutto san danielle | smokey blue hook's 10 year cheddar | brillat savarin | condiments and bread || 38

BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 17

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 16

SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19

CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 26

CHILEAN SEA BASS TACOS | tempura | slaw | chipotle aioli | salsa quemada | cotija cheese || 21

SALADS + SANDWICHES

Add Protein to any salad ~ Chicken | Lobster | Salmon | Skirt Steak | Seared Tuna

BUTTERNUT SQUASH + ARUGULA SALAD | pearl couscous | roasted butternut squash | candied pecans pomegranate arils | white balsamic vinaigrette || 19

GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18

SEARED TUNA SALAD | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro pickled onions | spicy miso dressing || 31

LOBSTER COBB SALAD | mixed greens | hard boiled eggs | heirloom cherry tomatoes | sweet corn | avocado bacon | feta | white balsamic vinaigrette | avocado aioli || 35

CRISPY CHICKEN SANDWICH | cilantro coleslaw | crispy onions | tomato | swiss || 25

GRILLED CHEESE + WILD MUSHROOM SOUP | mozzarella | taleggio | rustic french bread | wild mushroom medley || 25

BRUNCH

AVOCADO TOAST | soft boiled egg | robiola goat cheese | cherry tomato | watermelon radish | multi-grain bread || 23

BRIOCHE FRENCH TOAST | strawberry compote | mascarpone cream | crème anglaise | fresh berries || 25

LEMON RICOTTA PANCAKES | blueberry compote | whipped cream || 25

SEASONAL VEGETABLE OMELETTE | mozzarella cheese | red pepper chermoula | roasted potatoes || 24

DUCK CONFIT SOPES | A5 wagyu refried beans | salsa verde | breakfast radish | crème fraiche | queso fresco || 25

SMOKED SALMON BENEDICT | lemon cream cheese | avocado | heirloom tomato | poached egg | hollandaise || 30

FILET + DUNGENESS CRAB BENEDICT | asparagus | poached egg | hollandaise || 36

A BRUNCH BURGER | niman ground chuck | cheddar | maple bacon | fried egg | caramelized onion | arugula || 29

BREAKFAST PIZZA | crispy prosciutto | fried egg | spinach | fresh mozzarella | parmesan cream sauce | avocado || 27

CACIO E PEPE | romano | black pepper | lemon zest | parsley || 25

WHOLE BRANZINO | bagna cauda | soft herbs | charred lemon || 43

GRILLED CHILEAN SEA BASS | cilantro + lime rice | orange beurre blanc | bok choy | sesame confit garlic || 62

SKIRT STEAK + EGGS | two fried eggs | duck fat hashbrowns | ranchero || 49

A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 65

RIBEYE 16 OZ ~ 69

WAGYU NY STRIP 16 OZ ~ 95

JAPANESE A5 WAGYU | 20Z \$56 | 40Z \$112 | 60Z \$168

SHAREABLE SIDES

2 EGGS ANY STYLE || 9

MAPLE BACON || 10

TRUFFLE FRIES || 12

FRESH FRUIT || 8

DUCK FAT HASHBROWNS || 8

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 2.5% surcharge will be added to the final bill for Employee Benefits*