

Raw Bar

- Selection of Oysters – served on half shell with cocktail and mignonette sauce - half dozen / dozen \$26 / \$52
 Grace Seafood Tower – crab legs, lobster tail, selection of oysters, jumbo prawns and chef's daily offerings \$159
 Regalis Caviar – sustainably raised Russian Platinum Osetra from Holland
 served with toasted brioche, shaved egg, crème fraiche and chives \$145/oz.

Appetizers

- Hawaiian Kampachi – pastrami spice, brussel kraut, rye crumble and dijonnaise \$19
 Beef Tenderloin Tartare – pickled carrots, crispy farro, capers and basil \$18
 Chicken Karaage – blistered shishito peppers, fermented chili, yuzu aioli and sesame \$19
 Crispy Fried Oysters – green tomato jam, bacon braised greens, creole butter and horseradish \$21
 Lamb Belly Dumplings – Szechuan peppercorns, black vinegar sauce and fresh herb salad \$17
 House Charcuterie – selection of cured and smoked meats with vegetable pickles and mustard \$19 / \$29
 Texas Quail – brioche stuffing, baby turnips, stewed cranberries and black garlic demi \$21

Soup and Salads

- French Onion Soup – bruleed gruyere and emmenthaler cheese with toasted sourdough crouton \$17
 “Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette \$13
 Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro \$12

<p>Beef Filet 8oz. / 10oz. \$48 / \$56 Prime Strip 16oz. \$59 Prime Dry Aged Bone in Ribeye 20oz. \$69 Bacon Wrapped Stuffed Filet aged cheddar and mushrooms \$49</p> <p>Sauces Béarnaise \$5 Chimichurri \$5 Espresso Horseradish \$5 Cognac Peppercorn Marrow \$5</p>	<p>44 Farms All Natural Beef Filet 6oz. \$49</p> <p>Toppings Caramelized Red Onion and Mushrooms \$11 Butter Poached Maine Lobster \$29 Black Truffle Butter \$8 House Made Thick Cut Bacon \$11 American Artisan Blue Cheese \$6 Oscar – lump crab, asparagus and béarnaise \$29 Organic Egg – poached or fried \$5</p>
-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Other Meats

- Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad \$42
 Windy Meadows Chicken – confit leg, creamy polenta, broccolini, marsala and mushrooms \$33

Fish and Pasta

- Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$48
 Red Snapper – koshihikari risotto, winter squash, black truffle and brussels sprouts \$42
 Capellini Nero – Maine lobster, trumpet mushrooms, marinated chilis and toasted bread crumbs \$24 / \$48
 Swordfish – crispy falafel, yogurt, preserved lemon and chermoula sauce \$41

Starch and Vegetables

- Brussels Sprouts – gala apple, crushed almonds and cider glaze \$13
 Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$13
 Bacon Wrapped Onions – blue cheese vinaigrette \$12
 Broccolini – calabrian chili, toasted garlic and preserved lemon \$14
 Smoked Potato Puree – olive oil poached sun burst tomatoes and cheddar \$11
 French Fries – hand-picked thyme and fresh parmesan \$9