

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

Black Bass – 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