

Starters

- Jumbo Lump Crab Cake – whole grain mustard and grapefruit \$16
Crispy Fried Oysters – baby spinach and black pepper butter \$13
Market Sashimi – avocado, petite radish and citrus ponzu sauce \$17
Hudson Valley Foie Gras – balsamic roasted strawberries, foie gras brulee and marcona almonds \$18
Steak Tartare – wild arugula, over easy quail egg and brioche \$15
Heirloom Tomatoes – burrata, grilled rustic bread, minus 8 vinegar and extra virgin olive oil \$14
Selection of East Coast Oysters – traditional cocktail and mignonette sauces - half dozen / full dozen \$15 / \$30

Artisan Salumi and Cheese – for two \$16 for four \$26 for six \$36

Chef's selection of cured meats and cheeses served with grilled rustic bread, house made pickles and mustards

Soup

- Chilled Heirloom Tomato – white cheddar grilled cheese, apple wood bacon and wild arugula \$11

Salads

- Shaved Asparagus – frisee, dominion farms egg, bacon and truffle vinaigrette \$10
Wild Arugula – American prosciutto, grilled watermelon, avocado and meyer lemon \$9
Iceberg Wheel – buttermilk blue cheese, apple wood bacon and pickled red onion \$8
Organic Local Greens – crispy potatoes, Texas goat cheese and citrus beets \$9

Beef

- Filet 8oz. /10oz. \$33 /\$39
Prime Strip 16oz. \$46
Prime Dry Aged Bone in Ribeye 20oz. \$49

Sauces

- Béarnaise \$2
Chimmichurri \$2
Espresso Horseradish \$2
Cognac Peppercorn Marrow \$2

Meyer Ranch All Natural Beef

- Filet 6oz. \$36
Dry aged Strip 14oz. \$44

Toppings

- American Artisan Blue Cheese \$4
Organic Egg – poached or fried \$3
Hudson Valley Foie Gras \$16
Black Truffle Butter \$5
Oscar – lump crab, asparagus and béarnaise \$11

House Made Pasta and Grains

- Sweet Corn Ravioli – browned butter, Maine lobster, summer truffles and mascarpone \$29
King Crab Risotto – baby artichokes, aged parmesan and tarragon \$32

Other Meats

- Colorado Rack of Lamb – cauliflower puree and golden raisins \$39
Double Cut Berkshire Pork Chop – white cheddar polenta, Texas peach jam and haricot vert \$35
Grace Prime Rib – horseradish crème fraiche and au jus \$33
Dominion Farms Chicken – whipped yukon gold potatoes, apple wood bacon and brussel sprouts \$26

Fish

- Turbot – shrimp etouffee and stone ground cornmeal crusted okra \$35
Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$33
Black Bass – summer peas, foraged wild mushrooms, potato gnocchi and whole grain mustard \$34
Seasonal Market Fish – daily preparation \$MP

Starch

- Pebbles and Onions – potatoes with caramelized onions \$8
Sea Salt Baked Potato – fully dressed \$7
Mashed Trio – lobster, crème fraiche and horseradish \$14
Crispy Fried Potato – hand picked thyme \$6
Potato Gratin – aged white cheddar \$9

Vegetables

- Asparagus & Mushroom – farm fresh egg \$9
Corn on the Cob – cotija and dried chilis \$8
Bacon Wrapped Onions – artisan blue cheese \$9
Baby Spinach – garlic and crispy cured meat \$7
Brussels Sprouts – Neuske slab bacon \$9