



DINNER

hors d'oeuvres

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| TRUFFLED DEVEILED EGGS <i>shaved truffles</i> | - 14 - | HAM & GRUYÈRE CROQUETTES | - 12 - |
| PORK BELLY & DUCK RILLETTES <i>confit melon & violet mustard</i> | - 12 - | CRAB & SESAME BEIGNETS <i>espelette & scallion</i> | - 16 - |
| TARTS OF BEEF TARTARE* <i>horseradish & smoked trout roe</i> | - 14 - | ESCARGOT FEUILLETES <i>montpellier butter & duxelle</i> | - 14 - |

*caviar service** —

served with sourdough blini & classic accompaniments

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| ROYAL WHITE, California <i>The Caviar Company, 1 oz</i> | - 105 - | OSSETRA, Belgium <i>The Caviar Company, 2 oz</i> | - 300 - |
| KALUGA, China <i>The Caviar Company, 1 oz</i> | - 150 - | IMPERIAL GOLDEN OSSETRA, China <i>The Caviar Company, 4.4 oz</i> | - 700 - |

appetizers, soup & salads —

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| CRISPY FRIED GULF OYSTERS <i>spicy melted leeks, apple cider emulsion garden chervil</i> | - 24 - | JEFFREY'S LOBSTER BISQUE <i>vol-au-vent of maine lobster sherried cream</i> | - 28 - |
| HAMACHI CARPACCIO* <i>hawaiian hearts of palm, pear, marcona almonds & white soy vinaigrette</i> | - 26 - | LITTLE GEM CAESAR SALAD <i>white anchovy, parmigiano reggiano sourdough bread crumbs</i> | - 24 - |
| SEARED NANTUCKET SCALLOPS <i>roasted porcini mushrooms, lardo brown butter & watercress</i> | - 28 - | BIBB LETTUCE SALAD <i>french vinaigrette, radish & kohlrabi ribbons capriole 'julianna' goat cheese</i> | - 19 - |
| SWEET CORN TORTELLINI <i>morel mushrooms, gruyère veal sweetbreads & perigord truffles</i> | - 26 - | | |

— *join us for* —

SUNDAY WINE NIGHT

1/2 off

ANY BOTTLE

— *from our cellar* —

specialties —

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| TOURNEDOS OF VEAL <i>bacon enrobed veal tenderloin, baby carrots braised white beans & truffle madeira sauce</i> | - 62 - | ALASKAN HALIBUT & SQUASH BLOSSOM <i>shellfish mousseline, fava beans, young zucchini meyer lemon beurre blanc & lemon thyme</i> | - 58 - |
| GULF SNAPPER EN PAPILOTE <i>thai basil, king trumpet mushrooms baby turnip & infused carrot broth</i> | - 54 - | PEKIN DUCK BREAST "AU POIVRE" <i>le puy lentils, celery root, huckleberry banyuls & bronze fennel</i> | - 60 - |
| BRAISED BEEF SHORT RIB <i>roasted sunchokes, lacinato kale preserved black garlic</i> | - 54 - | | |

from the grill —

Our steaks & racks are grilled & roasted over local live oak and finished in a 1200° broiler.

Dean & Peeler Floresville, Texas, USDA PRIME, all-natural Black Angus beef

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| 8 OZ | TENDERLOIN FILET* | - 65 - |
| 16 OZ | RIBEYE* | - 80 - |

Mishima Reserve Northwest, RESERVE ULTRA, all-natural Wagyu beef

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|-------|--------------------------|---------|
| 6 OZ | TENDERLOIN FILET* | - 95 - |
| 12 OZ | NEW YORK STRIP* | - 105 - |
| 16 OZ | RIBEYE* | - 120 - |

Niman Ranch Midwest, USDA PRIME, all-natural Black Angus beef

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|-------|---|---------|
| 24 OZ | BONE-IN STRIP* , dry aged 32 days | - 150 - |
| 26 OZ | BONE-IN RIBEYE* , dry aged 32 days | - 165 - |
| 42 OZ | PORTERHOUSE* , dry aged 32 days | - 205 - |

Wood Roasted Chops

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| 16 OZ | COLORADO RACK OF LAMB , served with mint jelly | - 120 - |
| 16 OZ | TOMAHAWK PORK CHOP , served with truffle butter | - 65 - |

sauces & toppings—

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| <i>jeffrey's steak sauce</i> | <i>big onion ring</i> | <i>marrow roasted garlic bulb</i> |
| <i>sauce béarnaise</i> | <i>garlic confit &</i> | <i>chimichurri</i> |
| <i>slice of roquefort</i> | <i>rosemary butter</i> | |

potatoes, vegetables & gratin—

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| OAK GRILLED BROCCOLINI <i>brown butter & confit garlic</i> | - 14 - | SEARED MUSHROOMS <i>garlic, white wine & demi glace</i> | - 14 - | CREAMED SPINACH GRATIN <i>fresno chili & parmesan</i> | - 15 - |
| CRISPY BRUSSELS SPROUTS <i>serrano honey, aioli & bacon sourdough bread crumbs</i> | - 15 - | STEAK FRIES <i>with horseradish aioli</i> | - 12 - | YUKON GOLD POMMES PURÉE | - 14 - |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.