



## DINNER

### *hors d'oeuvres*

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

### *caviar service\** —

*served with sourdough blini & classic accompaniments*

<b>ROYAL WHITE, california</b> <i>the caviar company, 1 oz</i>	- 105 -	<b>OSSETRA, belgium</b> <i>the caviar company, 2 oz</i>	- 300 -
<b>KALUGA, china</b> <i>the caviar company, 1 oz</i>	- 150 -	<b>IMPERIAL GOLDEN OSSETRA, china</b> <i>the caviar company, 4.4 oz</i>	- 700 -

### *appetizers, soup & salads* —

<b>CRISPY FRIED GULF OYSTERS</b> <i>spicy melted leeks, apple cider emulsion garden chervil</i>	- 24 -	<b>CHILLED LOBSTER CORN SOUP</b> <i>cherry tomato, maine lobster, avocado mousse, cucumber, blue basil &amp; finger lime</i>	- 28 -
<b>HAMACHI CARPACCIO*</b> <i>summer melon, green tomato, hearts of palm marcona almonds &amp; white soy vinaigrette</i>	- 26 -	<b>LITTLE GEM CAESAR SALAD</b> <i>white anchovy, parmigiano reggiano sourdough bread crumbs</i>	- 24 -
<b>SEARED NANTUCKET SCALLOPS</b> <i>lobster mushrooms, lardo brown butter &amp; watercress</i>	- 28 -	<b>BIBB LETTUCE SALAD</b> <i>french vinaigrette, radish &amp; kohlrabi ribbons capriole 'julianna' goat cheese</i>	- 19 -
<b>SWEET CORN TORTELLINI</b> <i>morel mushrooms, gruyère veal sweetbreads &amp; perigord truffles</i>	- 26 -		

— *join us for* —

## SUNDAY WINE NIGHT

1/2 off  
ANY BOTTLE

— *from our cellar* —

**specialties —**

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

**from the grill —**

*Our steaks and chops are grilled and roasted over local live oak, then finished in a 1200° broiler.*

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

8 OZ	<b>TENDERLOIN FILET*</b>	- 65 -
16 OZ	<b>RIBEYE*</b>	- 80 -

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

6 OZ	<b>TENDERLOIN FILET*</b>	- 95 -
12 OZ	<b>NEW YORK STRIP*</b>	- 105 -
16 OZ	<b>RIBEYE*</b>	- 120 -

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

24 OZ	<b>BONE-IN STRIP*</b> , dry aged 32 days	- 150 -
26 OZ	<b>BONE-IN RIBEYE*</b> , dry aged 32 days	- 165 -
42 OZ	<b>PORTERHOUSE*</b> , dry aged 32 days	- 205 -

Wood Roasted Chops

16 OZ	<b>COLORADO RACK OF LAMB</b> , served with mint jelly	- 120 -
16 OZ	<b>TOMAHAWK PORK CHOP</b> , served with truffle butter	- 65 -

**sauces & toppings—**

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

**potatoes, vegetables & gratin—**

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

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