



DINNER

*hors d'oeuvres* —

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

*caviar service* —

*served with sourdough blini & classic accompaniments*

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* —

DELICATA SQUASH TORTELLINI <i>chanterelle mushrooms, gruyère veal sweetbreads &amp; shaved black truffles</i>	- 26 -	JEFFREY'S LOBSTER BISQUE <i>vol-au-vent of maine lobster sherried cream</i>	- 26 -
CRISPY FRIED GULF OYSTERS <i>spicy melted leeks, apple cider emulsion garden chervil</i>	- 23 -	LITTLE GEM CAESAR SALAD <i>white anchovy, parmigiano reggiano sourdough bread crumbs</i>	- 19 -
HAMACHI CARPACCIO* <i>hawaiian hearts of palm, pear, marcona almonds &amp; white soy vinaigrette</i>	- 25 -	PERSIMMON & FENNEL SALAD <i>ashed goat cheese, fennel, bacon lardons calamansi &amp; chamomile vinaigrette</i>	- 20 -
		SEARED SCALLOPS <i>artichokes barigoule, lardo saffron potato rouille, fried parsley</i>	- 25 -

— *join us for* —

SUNDAY WINE NIGHT

1/2 off

ANY BOTTLE

— *from our cellar* —

**specialties —**

<b>TOURNEDO DE VEAU &amp; LOBSTER</b>	- 72 -	<b>ALASKAN HALIBUT</b>	- 58 -
<i>veal tenderloin in bacon, poached maine lobster parsley butter, white bean &amp; sauce americaine</i>		<i>cauliflower puree, lobster mushrooms, dulse brown butter &amp; roasted clam broth</i>	
<b>GULF SNAPPER EN PAPILOTE</b>	- 56 -	<b>PEKIN DUCK BREAST "AU POIVRE"</b>	- 54 -
<i>lump crab, thai basil, king trumpet mushrooms baby turnip &amp; infused carrot broth</i>		<i>le puy lentils, celery root mission figs, banyuls &amp; bronze fennel</i>	
<b>BRAISED BEEF SHORT RIB</b>	- 54 -		
<i>black truffle cannelloni gratin lacinato kale &amp; preserved black garlic</i>			

**from the grill —**

*Our steaks & racks are aged & cut by Lone Star Meats in Austin, Texas.  
Grilled & roasted over local live oak, and finished in a 1200° broiler.*

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

6 OZ	<b>PETITE TENDERLOIN FILET*</b>	- 65 -
12 OZ	<b>NEW YORK STRIP*</b>	- 75 -
14 OZ	<b>RIBEYE*</b>	- 80 -

Beeman Family Ranch Yoakum, Texas, USDA PRIME, all-natural Wagyu beef

8 OZ	<b>CENTERCUT TENDERLOIN FILET*</b>	- 95 -
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 -

**saucés & toppings—**

*jeffrey's steak sauce  
sauce béarnaise  
big onion ring  
slice of roquefort*

*garlic confit & rosemary butter  
chimichurri  
marrow roasted garlic bulb*

**potatoes, vegetables & gratin—**

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

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