**hors d’oeuvres —**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TRUFFLED DEVILED EGGS</td>
<td>- 14 -</td>
</tr>
<tr>
<td>shaved truffles</td>
<td></td>
</tr>
<tr>
<td>PORK BELLY &amp; DUCK RILLETES</td>
<td>- 12 -</td>
</tr>
<tr>
<td>confit melon &amp; violet mustard</td>
<td></td>
</tr>
<tr>
<td>TARTS OF BEEF TARTARE*</td>
<td>- 14 -</td>
</tr>
<tr>
<td>horseradish &amp; smoked trout roe</td>
<td></td>
</tr>
</tbody>
</table>

**caviar service —**
served with sourdough blini & classic accompaniments

<table>
<thead>
<tr>
<th>Caviar</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROYAL WHITE, California</td>
<td>- 105 -</td>
</tr>
<tr>
<td>The Caviar Company, 1 oz</td>
<td></td>
</tr>
<tr>
<td>KALUGA, China</td>
<td>- 150 -</td>
</tr>
<tr>
<td>The Caviar Company, 1 oz</td>
<td></td>
</tr>
</tbody>
</table>

**appetizers, soup & salads —**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>SUMMER CORN TORTELLINI</td>
<td>- 26 -</td>
</tr>
<tr>
<td>chanterelle mushrooms, gruyère veal sweetbreads &amp; shaved black truffles</td>
<td></td>
</tr>
<tr>
<td>CRISPY FRIED GULF OYSTERS</td>
<td>- 23 -</td>
</tr>
<tr>
<td>spicy melted leeks, apple cider emulsion garden chervil</td>
<td></td>
</tr>
<tr>
<td>HAMACHI CARPACCIO*</td>
<td>- 25 -</td>
</tr>
<tr>
<td>hawaiian hearts of palm, pear, marcona almonds &amp; white soy vinaigrette</td>
<td></td>
</tr>
<tr>
<td>SEARED SCALLOPS</td>
<td>- 25 -</td>
</tr>
<tr>
<td>artichokes barigoule, lardo saffron potato rouille, fried parsley</td>
<td></td>
</tr>
</tbody>
</table>

— join us for —

**SUNDAY WINE NIGHT**
1/2 off
ANY BOTTLE

— from our cellar —

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

TOURNEDO DE VEAU & LOBSTER - 72 -
veal tenderloin in bacon, poached maine lobster
parsley butter, white bean & sauce americaine

ALASKAN HALIBUT - 58 -
lobster mushrooms, green asparagus
brown butter & sauce vin jaune

GULF SNAPPER EN PAPILLOTE - 56 -
lump crab, thai basil, king trumpet mushrooms
baby turnip & infused carrot broth

PEKIN DUCK BREAST "AU POIVRE" - 54 -
le puy lentils, celery root
mission figs, banyuls & bronze fennel

BRAISED BEEF SHORT RIB - 54 -
black truffle cannelloni gratin
lacinato kale & preserved black garlic

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 PETITE TENDERLOIN FILET* - 65 -
12 OZ NEW YORK STRIP* - 75 -
14 OZ RIBEYE* - 80 -

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

8 OZ CENTERCUT TENDERLOIN FILET* - 95 -
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

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

sauces & toppings—

jeffrey’s steak sauce
sauce béarnaise
big onion ring
slice of roquefort

marrow roasted garlic bulb
garlic confit & rosemary butter
chimichurri

potatoes, vegetables & gratin—

YUKON GOLD POMMES PURÉE - 14 -
seared mushrooms
garlic, white wine & demi glace

CREAMED SPINACH GRATIN - 15 -
fresno chili & parmesan

CRISPY BRUSSELS SPROUTS - 15 -
steak fries
with horseradish aioli

OAK GRILLED BROCCOLINI - 14 -
brown butter & confit garlic

serrano honey, aioli & bacon
sourdough bread crumbs

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