



DINNER

*hors d'oeuvres* —

TRUFFLED DEVEILED EGGS <i>shaved truffles</i>	- 15 -	PORK BELLY & DUCK RILLETTES <i>confit melon &amp; violet mustard</i>	- 12 -
TARTS OF BEEF TARTARE* <i>horseradish &amp; smoked trout roe</i>	- 14 -	CRAB & SESAME BEIGNETS <i>espelette &amp; scallion</i>	- 16 -
HAM & GRUYÈRE CROQUETTES	- 12 -	ESCARGOT FEUILLETES <i>montpellier butter &amp; duxelle</i>	- 14 -

*caviar service*\* —

*served with sourdough blini & classic accompaniments*

ROYAL WHITE, <i>california</i> <i>the caviar company, 1 oz</i>	- 115 -	OSSETRA, <i>belgium</i> <i>the caviar company, 2 oz</i>	- 300 -
KALUGA, <i>china</i> <i>the caviar company, 1 oz</i>	- 150 -	IMPERIAL GOLDEN OSSETRA, <i>china</i> <i>the caviar company, 4.4 oz</i>	- 700 -

*appetizers, soup & salads* —

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>melon, green tomato, hearts of palm marcona almonds &amp; white soy vinaigrette</i>	- 26 -	LITTLE GEM CAESAR SALAD <i>white anchovy, parmigiano reggiano sourdough bread crumbs</i>	- 24 -
SEARED NANTUCKET SCALLOPS <i>lobster mushrooms, lardo brown butter &amp; watercress</i>	- 30 -	BIBB LETTUCE SALAD <i>french vinaigrette, radish &amp; kohlrabi ribbons capriole 'julianna' goat cheese</i>	- 19 -
DELICATA SQUASH TORTELLINI <i>chanterelles, gruyère, smoked pecan, veal sweetbreads &amp; burgundy truffles</i>	- 28 -		

— *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>	- 64 -	<b>ALASKAN HALIBUT &amp; SQUASH BLOSSOM</b> <i>shellfish mousseline, fava beans, young zucchini meyer lemon beurre blanc &amp; lemon thyme</i>	- 60 -
<b>GULF SNAPPER EN PAPILOTE</b> <i>aromatic carrot broth, baby turnips king trumpet mushrooms &amp; thai basil</i>	- 56 -	<b>BRAISED BEEF SHORT RIB</b> <i>roasted sunchokes, lacinato kale preserved black garlic</i>	- 56 -
<b>PEKIN DUCK BREAST "AU POIVRE"</b> <i>roasted rapini, glazed fall radishes banyuls vinegar &amp; huckleberries</i>	- 62 -		

**from the grill —**

*Our steaks and chops are grilled 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>	- 68 -
16 OZ	<b>RIBEYE*</b>	- 85 -

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

6 OZ	<b>TENDERLOIN FILET*</b>	- 95 -
12 OZ	<b>NEW YORK STRIP*</b>	- 110 -
16 OZ	<b>RIBEYE*</b>	- 125 -

Niman Ranch Midwest, 32 DAY DRY AGED USDA PRIME, *all-natural Black Angus beef*

24 OZ	<b>BONE-IN STRIP*</b>	- 150 -
26 OZ	<b>BONE-IN RIBEYE*</b>	- 165 -
42 OZ	<b>PORTERHOUSE*</b>	- 215 -

Wood Roasted Chops

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

**saucés & 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>	- 14 -
<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>	- 15 -