



DINNER

hors d'oeuvres

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

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 —

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 SCALLOPS <i>cauliflower mousseline, lardo ruby red grapefruit, vanilla brown butter</i>	- 28 -	BIBB LETTUCE SALAD <i>french vinaigrette, radish & kohlrabi ribbons capriole 'sofia' goat cheese</i>	- 19 -
SPRING PEA TORTELLINI <i>morel mushrooms, gruyère veal sweetbreads & Italian summer truffles</i>	- 26 -		

— *join us for* —

SUNDAY WINE NIGHT

1/2 off

ANY BOTTLE

— *from our cellar* —

specialties —

TOURNEDOS OF VEAL <i>bacon enrobed veal tenderloin, baby carrots braised white beans & truffle madeira sauce</i>	- 62 -	WILD CAUGHT ALASKAN HALIBUT <i>spring asparagus, poached lobster meyer lemon beurre blanc, lemon thyme</i>	- 58 -
GULF SNAPPER EN PAPILOTE <i>lump crab, thai basil, king trumpet mushrooms baby turnip & infused carrot broth</i>	- 56 -	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

8 OZ	TENDERLOIN FILET*	- 65 -
12 OZ	NEW YORK STRIP*	- 75 -
16 OZ	RIBEYE*	- 80 -

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

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

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—

<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—

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 -
		WHITE ASPARAGUS <i>meyer lemon hollandaise bottarga</i>	- 28 -		

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