

Carversteak



Starters

- Wagyu Beef Skewers** | 32
Charcoal Grilled, Sesame-Soy Marinade, Togarashi-Yuzu Aioli
- Steak Tartare*** | 31
Quail Egg, House-Made Pickles, Grilled Sourdough, Parmesan Cheese
- Seared Crab Cake** | 34
Jumbo Lump Crab, Frisée, Piquillo Pepper Aioli
- Wagyu Cheesesteak Bites** | 28
Caramelized Onions, Aged Provolone Mornay, Truffle, Buttered Parker House Roll
- Korean Glazed Pork Belly** | 24
Pickled Mustard Seed, Scallion
- Seared Hudson Valley Foie Gras** | 36
Olive Oil Sponge Cake, Strawberry Rhubarb Compote, Almond Tuile

Regiis Ova Caviar*

- Siberian 1 oz** | 135
- Ossetra 1 oz** | 155
- Golden Ossetra 1 oz** | 225

Caviar Poppers* | 32

Gougères, Lemon-Chive Crème Fraîche

Salad, Soup & Bread

- Everything-Spiced Brioche** | 9
Vermont Butter
- Caesar Salad** | 24
White Anchovy, Garlicky Croutons, Parmesan Cheese
- Baby Iceberg Wedge*** | 24
Smoked Bacon, Beer-Battered Onion Ring, Soft-Boiled Egg, Point Reyes Blue Cheese
- Burrata Salad** | 22
Candy-Striped Beets, Hearts of Palm, Hazelnuts, Green Goddess Dressing
- Roasted Tomato Soup** | 22
Calabrian Chile-Spiced, English Peas, Pearl Onions

Shellfish & Raw Bar *

- Oysters on the Half Shell**
½ Dozen | 26 • Dozen | 52
Champagne Mignonette, Lemon, Tabasco
- Shrimp Cocktail** | 32
Espelette Dijonnaise, Horseradish Cocktail Sauce
- Yellowtail Sashimi*** | 31
Avocado, Serrano Chile, Yuzu Vinaigrette
- Alaskan King Crab** | MP
Yuzu-Chile Butter, Lemon

Served Chilled or Hot
with Yuzu-Chile Butter

- Grand Plateau*** | 195
1 Maine Lobster, 6 Gulf Shrimp,
12 Oysters, 8 Clams, 12 PEI Mussels

- Petite Plateau*** | 120
½ Maine Lobster, 3 Gulf Shrimp,
6 Oysters, 4 Clams, 6 PEI Mussels

- Spicy Salmon*** | 24
Crispy Rice, Sriracha Mayo, Cilantro
- Tuna Tartare*** | 29
Tapioca Cracker, Avocado, Aji Amarillo Aioli
- Oysters Rockefeller** | 36
Smoked Bacon, Spinach, Herbed Panko
- Giant Tiger Prawns** | 46
Charcoal-Grilled, Garlic Chile Butter, Lime

Entrées

- Atlantic Salmon*** | 48
Crispy Skin, Sauce Vierge, Basil
- Organic Chicken Breast** | 46
Brentwood Yellow Corn Succotash, Smoked Bacon, Black Truffle Vin Jaune Sauce
- Chilean Sea Bass** | 62
Miso-Glazed, Bok Choy, Coconut Red Curry
- Hokkaido Scallops*** | 56
Portuguese Chorizo, Nantes Carrots, Crispy Lentils
- Branzino** | 49
Grilled Artichoke & Fennel Salad, Citrus Segments, Salmoriglio
- Colorado Lamb*** | 82
Dukkah-Crusted Double Chop, Tinkerbell Peppers, Sauce Piperade



Lobster en Croûte | 130

2 lb Maine Lobster Wrapped in Puff Pastry, Lobster-Cognac Cream

Sides

- Roasted Mushrooms** | 21
Madeira, Parsley
- Roasted Broccolini** | 22
Calabrian Chile, Garlic Crunch
- Sautéed Spinach** | 16
Garlic Confit
- Mac & Cheese Gratin** | 24
Cavatappi Pasta, Aged Cheddar
Add Truffle +6 • Add Lobster +10
- Asparagus** | 24
Lemon, Olive Oil, Sea Salt
- Beer-Battered Onion Rings** | 18
Smoked Chipotle Aioli
- Creamed Corn** | 21
Cotija Cheese, Pickled Fresno Peppers, Crispy Garlic Crunch

Potatoes

- Parmesan Steak Fries** | 18
Ketchup & Aioli
- Twice-Baked** | 21
Loaded Potato Skin, Irish Yellow Cheddar, Smoked Bacon, Chive
- Pommes Purée** | 18
Whipped & Buttered
Add Black Truffle +6
- Potato Gratin** | 22
Layered Potato, Parmesan Cream, Chive

Steaks*

Filet

- Filet of Ribeye*** | 84
10 oz / Creekstone Farms, KS
- Filet Mignon*** | 79
8 oz / Allen Brothers / Chicago
- Bone-In Filet*** | 92
12 oz / Creekstone Farms, KS

Aged

- Boneless Ribeye*** | 95
18 oz / Wet-Aged 21 Days / Midwestern
- Striploin*** | 86
12 oz / Wet-Aged 21 Days / Creekstone Farms, KS
- Kansas City*** | 89
14 oz / Dry-Aged 28 Days / Flannery Beef, CA

Taste of Japan

Select Cut of Traditional Japanese A5 Wagyu

- 5 oz Miyazaki Wagyu Striploin*** | 275
Each additional 1 oz • 55

Served with Black Garlic-Mirin Mushrooms, Yuzu Kosho, Shishito Peppers, Tare

Domestic Wagyu

- Rib Cap*** | 96
8 oz / Snake River Farms / Eastern Idaho

Australian Wagyu

- F1 Wagyu Striploin*** | 125
12 oz / Black Opal 8-9+

CS Tomahawk* | 325

50 oz / Australian Wagyu / Westholme Beef

Enhancements

- Jumbo Lump Crab Oscar** | MP • **Baby Tristan Lobster Tail** | MP
- Hudson Valley Seared Foie Gras** | 28 • **Black Truffle Butter** | 6
- Roasted Bone Marrow** | 19

Sauces

- House-Made CS Steak Sauce** | 6 • **Red Wine Bordelaise** | 6
- Peppercorn** | 6 • **Béarnaise** | 6 • **Hollandaise** | 6
- Point Reyes Blue Cheese** | 6 • **Chimichurri** | 6

Vegan Menu Available Upon Request

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock, reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.