

Carversteak



Starters

Bacon Onion Bread | 5
Vermont Butter, Sea Salt

Crudité | 19
Green Goddess Hummus, Calabrian Chili,
Everything Spice

Steak Tartare* | 24
Quail Egg, House-Made Pickles,
Toasted Sourdough

Seared Crab Cake | 27
Jumbo Lump Crab, Mixed Greens,
Piquillo Pepper Aioli

Wagyu Cheesesteak Bites | 24
Caramelized Onions, Aged Provolone Mornay,
Truffle, Buttered Parker Roll

Regiis Ova Caviar

Golden Kaluga 1oz | 155
Served with Blinis &
Traditional Garnishes

Caviar Poppers | 22
Gougères, Lemon-Chive Crème Fraiche

Salads & Soup

Fork & Knife Caesar | 17
Little Gem Lettuce, Warm
Sourdough Croutons, Parmesan

Baby Iceberg Wedge | 19
Applewood-Smoked Bacon, Beer
Battered Onion Ring, Soft Boiled Egg,
Point Reyes Blue Cheese

Beet "Greek Salad" | 16
Endive, Nicoise Olive, Goat Cheese,
Pistachio, Balsamic Vinaigrette

Lobster Bisque | 18
Maine Lobster & Saffron-Spiced Potatoes

Shellfish & Raw Bar*

Served Chilled or Hot With
Yuzu-Chili Butter

Grand Plateau | 165
1 Maine Lobster, 6 Gulf Shrimp,
12 Oysters, 8 Clams, 12 PEI Mussels

Petite Plateau | 105
½ Maine Lobster, 3 Gulf Shrimp,
6 Oysters, 4 Clams, 6 PEI Mussels

Jumbo Prawn Cocktail | 28
Espelette Dijonnaise,
Horseradish Cocktail Sauce

Yellowtail Sashimi | 25
Avocado, Serrano Chili,
Ginger-Lime Ponzu

Spicy Salmon | 19
Crispy Rice, Sriracha Mayo,
Soy Reduction, Cilantro

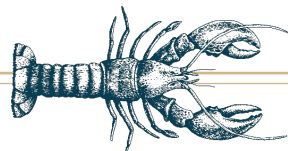
Big Eye Tuna Tartare | 26
Puffed Crackers, Avocado,
Aji Amarillo Aioli

Entrées

Faroe Island Salmon* | 40
Seasonal Preparation

Organic Roasted Chicken | 42
Haricot Vert, Natural Jus

Black Cod | 49
Miso-Glazed, Baby Bok Choy,
Pickled Ginger



Lobster En Croute | 105
2 Lb. Maine Lobster Wrapped in Puff Pastry, Lobster-Cognac Cream

Sides

Roasted Mushrooms | 16
Madeira, Parsley

Mac & Cheese Gratin | 18
Cavatappi Pasta, Aged Cheddar

Sautéed Spinach | 15
Garlic Confit

Asparagus | 18
Simply Grilled

**Beer-Battered
Onion Rings** | 15
Smoked Chipotle Aioli

**Roasted Broccolini
Calabrian Chili** | 15
Garlic Crunch

Potatoes

Hand Cut Steak Fries | 15
Ketchup & Aioli

Potato Croquettes | 15
Sour Cream & Chive Dip

Pommes Purée | 15
Whipped & Buttered

Steaks*

Filet

Filet Mignon | 68
8oz / Allen Brothers / Chicago

Bone In Filet | 74
12oz / Allen Brothers / Chicago

Aged

Bone In Ribeye | 82
20oz / Dry Aged 28 Days / Flannery Beef

Kansas City | 79
20oz / Dry Aged 28 Day / Flannery Beef

Striploin | 69
16oz / 21 Days Wet Aged / Western Reserve

Taste of Japan

Select Cut of Traditional Japanese A-5 Wagyu

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

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

Domestic Wagyu

Rib Cap | 88
8oz / Snake River Farms / Eastern Idaho

Australian Wagyu

F-1 Wagyu Striploin | 90
12oz / Westholme 8-9+

Cs Tomahawk | 260

42oz / Pat La Frieda / New Jersey

Add Ons

Alaskan King Crab Oscar | MP
Hudson Valley Seared Foie Gras | 28

Sauces

Red Wine Bordelaise | 6 • **Peppercorn** | 6
Bearnaise | 6 • **Hollandaise** | 6 • **Point Reyes Blue** | 6

Vegan Menu Available Upon Request

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