**Starters**
- Everything Spiced Brioche | 6
- With Blue Cheese
- **Steak Tartare** | 28
  - Quail Egg, House-Made Pickles, Toasted Sourdough
- Seared Crab Cake | 32
  - Jumbo Lump Crab, Mixed Greens, Piquillo Pepper Aioli
- Wagyu Cheesesteak Bites | 24
  - Caramelized Onions, Aged Provolone Momay, Truffle, Buttered Parker Roll
- Korean Glazed Pork Belly | 24
  - Pickled Mustard Seed, Scallion
- Seared Hudson Valley Foie Gras | 32
  - Vanilla Toast, Kumquat Marmalade, Pistachio
- **Caviar** * | 24
  - Gougères, Lemon-Chive Crème Fraîche

**Salads & Soup**
- **Fork & Knife Caesar** | 20
  - Little Gem Lettuce, Sourdough Croutons, Parmesan
- **Baby Iceberg Wedge** | 20
  - Applewood-Smoked Bacon, Beer Battered Onion Ring, Soft Boiled Egg, Point Reyes Blue Cheese
- **Buratta & Prosciutto di Parma** | 26
  - Spring Greens, Radish, Cara Cara Orange, Pistachio Pesto
- **Maine Lobster Bisque** | 22
  - Smoked Bacon, English Peas, Confit Potato

**Shellfish & Raw Bar** *
- **Jumbo Prawn Cocktail** | 32
  - Espelette Dijonnaise, Horseradish Cocktail Sauce
- **Yellowtail Sashimi** | 27
  - Avocado, Serrano Chili, Yuzu Ponzu
- **Alaskan King Crab** | 26
  - Yuzu Chili Butter, Lemon
- **Oyster Rockefeller** | 24
  - Smoked Bacon, Spinach, Herbed Panko

**Entrées**
- **Atlantic Salmon** | 42
  - Seasonal Preparation
- **Black Cod** | 49
  - Oyster Mushrooms, Gai Lan Broccoli, Miso Glaze
- **Branzino** | 45
  - Pan Roasted, Castelvetrano Olive, Tomato Vinagrette
- **Organic Roasted Chicken** | 42
  - Haricot Vert, Natural JuS
- **Maine Scallops** | 52
  - Morel Mushroom, Cippolini Onion, Snap Peas, Spring Garlic Puree
- **Colorado Lamb Chop** | 75
  - Blistered Cherry Tomato, Sweet Pepper Salsa

**Sides**
- **Roasted Mushrooms** | 19
  - Madeira, Parsley
- **Sautéed Spinach** | 15
  - Garlic Confit
- **Asparagus** | 22
  - Simply Roasted, Lemon, Olive Oil
- **Beer-Battered Onion Rings** | 15
  - Smoked Chipotle Aioli
- **Roasted Broccolini Calabrian Chili** | 18
  - Garlic Crunch
- **Green Beans** | 18
  - Silvered Almonds, Lemon Butter
- **Mac & Cheese Gratin** | 20
  - Cavalli Pasta, Aged Cheddar
  - Add Truffle +6 - Add Lobster +10
- **Parmesan Steak Fries** | 15
  - Ketchup & Aioli
- **Pommes Purée** | 15
  - Whipped & Buttered
  - Add Black Truffle +6

**Stevaks** *
- **Filet Mignon** | 72
  - 8oz / Allen Brothers / Chicago
- **Bone In Filet** | 84
  - 12oz / Allen Brothers / Chicago
- **Boneless Ribeye** | 84
  - 180z / Wet Aged 21 Days / Midwestern
- **Striploin** | 77
  - 14oz / Wet Aged 21 Days / Creekstone Farm
- **Kansas City** | 89
  - 18oz / Dry Aged 28 Days / Flannery Beef

**Taste of Japan**
- **6oz 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** | 125
    - 12oz / Black Opal 8-9+
  - **Cs Tomahawk** | 295
    - 50oz / F-1 Westholme Wagyu

**Add Ons**
- **Alaskan King Crab Oscar** | MP
  - Baby Tristan Lobster Tail | MP
  - Roasted Bone Marrow | 14

**Sauces**
- **House-Made Cs-Steak Sauce** | 8
  - **Red Wine Bordelaise** | 6
  - Peppercorn | 6
  - **Bearnaise** | 6
  - **Hollandaise** | 6
  - **Point Reyes Blue** | 6

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*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, dishes, 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.

**Vegan Menu Available Upon Request**