



Fia STEAK

SECONDI

Grilled Maine Lobster Risotto 58

Cavatelli alla Fia, House Made Cavatelli
with Italian Black Truffles 42

Grilled Mediterranean Branzino, Sea Salt, Lemon 68

Dry Aged Alaskan Halibut, Choron Sauce, Grilled Lemon 59

SIDES

Broccolini, Chili, Lemon, Capers 19

Grilled Portobello Mushrooms, Lots of Garlic Butter 18

Creamed Corn, Mascarpone, Beurre Noisette 18

Dauphinoise Potatoes, Double Cream,
Thyme, Rosemary, Chives 21

Fia Steak Truffle Mashed Potatoes 24

Creamed Spinach 18

Lobster Mac and Cheese 29

BUBBLES AND BUMPS

Charles Heidseck and Kaluga Caviar 50

Ruinart Blanc de Blancs and Royal Kaluga Caviar 70

Krug and Royal Ossetra Caviar 95

STARTERS

Hamachi Crudo, White Ponzu, Ginger 29

Tablesides Blue Fin Tuna Tartare,
Grilled Avocado, Smoked Tomato 35

"Steak and Eggs" Cone, Gold Leaf, Tomato Concasse 28 each

Classic Shrimp Cocktail 27

Tablesides Baby Gem Caesar Salad, Grilled or Traditional 29

Grilled House Wedge Salad, Tomato, Bleu Cheese, Bacon 22

Apulia Buratta, Vine Ripe Tomato Confit, Basil Pesto 24

House Aged Prosciutto, Parmesan, Toast 28

Grilled Meatballs, Raclette Fondue 26

Kushi Oysters Traditional 3.50 each

OFF THE FIRE

Petite Filet, Creek Stone Farms, 8 oz 62

Bone-In Filet, Creek Stone Farms, 16 oz 75

New York Steak, Creek Stone Farms, 16 oz 79

Bone-In Ribeye, Creek Stone Farms, 24 oz 125

Coleman Farms Tomahawk Pork Chop 55

Texas Red Venison Loin, 8 oz 52

Aged Rack of Lamb 65

60 Day Dry Aged Ribeye 14/oz

ALL STEAKS SERVED WITH BEARNAISE SAUCE

ADDITIONAL SAUCES:

Peppercorn 8 | Bordelaise 8 | Béarnaise 5

Truffle Butter 10 | Creamy Horseradish 5

Tournedos Rossini, Filet Mignon, Truffle,
Duck Liver, Truffle Sauce 110

A5 Wagyu, 4 oz Minimum 25/oz

Sautéed Duck Liver, Brioche Toast,
Blueberry Conserva 35

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 4% CHARGE IS ADDED BY THE RESTAURANT TO ALL CHECKS TO HELP OFFER HEALTHCARE COVERAGE TO OUR EMPLOYEES. PLEASE LET US KNOW IF YOU HAVE ANY QUESTIONS. THANK YOU FOR SUPPORTING A HEALTHIER STAFF.

EXECUTIVE CHEF: **BRENDAN COLLINS**
EXECUTIVE PASTRY CHEF: **DANIELLE CHRISTIE**