

WAGYU

STRIPLOIN*, GRADE A5, 2OZ, KAGOSHIMA PREFECTURE, JAPAN 56

RAW BAR

TUNA TARTARE* 30
spicy mayo, mango
wakami, crispy plantains

1,000 LAYER POTATO 24
white sturgeon caviar, crème fraîche

LOCAL OYSTERS* 28

SHELLFISH SAMPLER*
shrimp, oysters, lobster
crab cocktail, salmon tartare

SAMPLER 95
GRAND SAMPLER 185

CAVIAR* MKT
rotating selection
traditional accompaniments

SHRIMP COCKTAIL 30
LOBSTER TAIL 32

APPETIZERS

FRENCH ONION SOUP 16
sweet onions, comté

GREEK SALAD 19
cucumber, cherry tomato
kalamata olive, feta
herb vinaigrette

HUDSON VALLEY FOIE GRAS 32
focaccia, caramelized onion
comté, red wine demi-glace

CRAB CAKES 28
calabrian chili aioli, grilled lemon

CAESAR SALAD 20
romaine, white anchovy, parmesan crouton

WAGYU STEAK TARTARE TACOS* 28
truffle aioli, crispy wonton, foie gras

WEDGE SALAD 24
blue cheese ranch, backyard farms tomatoes
north country bacon, shallots
fourme d'ambert cheese

BRUNCH

PASTRY BASKET 20
raspberry biscuit, everything bagel pop tart
lime yogurt cake, blueberry crumb muffin
mini chocolate babka

VERMONT MAPLE FRENCH TOAST 20
nutella, banana, hazelnuts

EGGS BENEDICT 34
poached egg, english muffin
lump crab, asparagus, béarnaise

STEAK & EGGS 42
8 oz bavette, soft scramble
red flannel hash
add caviar +20

ENTRÉES

ROASTED HERITAGE CHICKEN 41
chanterelle mushrooms, crispy layered potato
mustard demi-glace

SESAME CRUSTED YELLOWFIN TUNA* 57
tangerine, edamame purée, fried leeks

SEARED SEA SCALLOPS* 55
parsnip purée, blood orange, fresh black truffle

À LA CARTE

PRIME PORTERHOUSE* 32oz 147
FILET MIGNON* 10oz 69
PRIME NEW YORK* 14oz 76
DRY AGED TOMAHAWK* 32oz 184

THE BEST OF THE BEST
100 DAY AGED PRIME RIBEYE* 18oz 90
DRY AGED PRIME NEW YORK* 14oz 92
AMERICAN KOBE CAP STEAK* 10oz 116
STRIPLOIN GRADE A5 WAGYU* 6oz 170

SWORDFISH TOGARASHI* 10oz 55
NORWEGIAN KING CRAB 60/120
STEAMED LOBSTER 2lb 85
baked stuffed +20

ADDITIONS

TRUFFLE BUTTER 9
BÉARNAISE 7
AU POIVRE 7
brandy peppercorn cream

GRILL 23 STEAK SAUCE 6
HORSERADISH CREMA 6

LOBSTER TAIL 32
GRILLED SHRIMP 30
OSCAR STYLE 32
asparagus, lump crab, béarnaise

SIDES

ROASTED ASPARAGUS 17
garlic aioli, montreal spice
SAUTÉED MUSHROOMS 20
roasted garlic, herbs, madiera
TALEGGIO CREAMED SPINACH 17
pancetta crumbs

MAC N' CHEESE 19
vermont cheddar
+ lobster 34
BAKED POTATO 19
bacon crumble, sour cream
cheddar cheese sauce, chives

GRILL 23 TOTS 19
truffle oil
SAUTÉED SPINACH 17
garlic, olive oil
MASHED POTATOES 17
sour cream, black pepper

RYAN MARCOUX Executive Chef | JEREMY ROMANOVSKY Executive Sous Chef

MICHAEL DISTEFANO Sous Chef | JOSUE VELIZ Sous Chef

*These items are served raw, undercooked or to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health. Before placing your order, please inform your server if a person in your party has a food allergy.