**SMALL PLATES & SALADS**

**Warm French Bâtard**  
Chives, pecorino, olive oil, saba $5

**Wedge Salad**  
Tomatoes, crispy onions, bacon, pickled shallots, gorgonzola dressing $19

**Caesar Salad**  
Romaine, pecorino romano, house caesar dressing, garlic croutons $19

**Ricotta Gnocco à la Bolognese**  
Crispy prosciutto, parmesan frico, olive oil $24

**Grilled Diver Scallops**  
Harissa, celery root purée, coconut curry, apricot & chickpea salad, celery chimichurri, macadamia nut $26

**Tuna Tartare Tacos**  
Yellowfin tuna, sriracha aioli, avocado mousse, barrel-aged soy, scallion, radish, fresno chili, cilantro $24

**Shrimp Calabrese**  
Toasted garlic pomodoro, sambal, shishito peppers, grilled bread $24

**Prime Filet Tips & Foie Gras**  
Creamy polenta, cognac sauce, pecorino romano, crushed hazelnuts $29

**Crispy Oysters**  
Creamy leeks, foie gras butter, American sturgeon caviar, unagi $28

**Duck Confit & King Crab Hash**  
Confit peking duck leg, hoisin glaze, edamame, sweet potato, unagi, peanuts $28

**ENTRÉES**

**Falkland Islands Sea Bass**  
Roasted miso glazed sea bass, bok choy, shiitakes, furikake rice seasoning $54

**Sesame Crusted Tuna**  
Sticky rice, wasabi aioli, poke, watercress, shoestring potato, yuzu-pickled carrot $59

**Rigatoni fra Diavolo**  
Fresh maine lobster meat, calabrian chili, toasted garlic pomodoro, fresh basil $54

**Pork Chop Scarpariello**  
Sweet Italian sausage, cherry pepper vinegar sauce, fingerling potatoes, prosciutto $49

**Brick Chicken**  
Potato & gruyere puree, bacon, marsala chicken jus, cippolini onion $42

**Prime Filet Mignon**  
Gorgonzola butter, garlicky spinach, crispy onions, red onion marmalade, roasted garlic demi 8 oz - $79 12 oz King Cut - $110

**Singapore Street Noodles**  
Ramen noodles, napa cabbage, scallions, egg, shiitakes, unagi, peanuts, spicy aioli $36 Add pork belly $8 Add shrimp $10

**SIDES $14**

**Grilled Broccolini**  
Marinated mozzarella pearls, lemon zest, olive oil, chili flake

**Garlic Parmesan Fries**  
Truffle aioli, ketchup

**Crispy Rosemary Potatoes**  
Cherry foie gras butter, brie mornay

**Button Mushrooms**  
Sherry & thyme butter, fresh chive

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**EXECUTIVE CHEF**  
**Michael Mastrantuono**

**CHEF DE CUISINE**  
**Benjamin Empie**

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**RAW BAR**

1/4 lb. Colossal Shrimp (2)
Louis and cocktail sauces $26

Oysters on the Half Shell (6)
Traditional accompaniments $24

Oysters on the Half Shell (6)
Cucumber, shisho, yuzu, soy, fresh wasabi $36

Imperial Gold Kaluga Caviar 1 oz $95

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**PLEASE INFORM YOUR SERVER OF ALLERGIES AND DIETARY RESTRICTIONS PRIOR TO ORDERING. EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS.**