

Dinner Menu

SEAFOOD PLATTER

FOR TWO* 60
½ a maine lobster,
six chilled shrimp,
alaskan king crab, three east coast
oysters, three west coast oysters,
lobster & crab ceviche

FOR FOUR* 105
1 ½ lb maine lobster,
twelve chilled shrimp,
alaskan king crab, six east coast
oysters, six west coast oysters,
lobster & crab ceviche

RAW BAR & SEAFOOD COCKTAILS

jumbo lump crab	18	local snapper tiradito*	15
spicy japanese mayonnaise		aji amarillo & sweet potatoes	
east & west coast oysters*	20	hamachi crudo*	16
six east or six west coast with champagne mignonette & yuzu cocktail sauce		sliced yellowtail with avocado, wasabi ponzu & corn nuts	
lobster & crab ceviche	18	jumbo shrimp	18
kalamansi lime & mint sauce, crispy sweet potato		four poached shrimp with yuzu cocktail sauce	
alaskan king crab	24	yellowfin tuna tartare*	17
spicy japanese mayonnaise		lemon aioli, radish sprouts & cowboy potato chips	

SOUPS & SALADS

lobster bisque	14	caesar salad	13	tomato & mozzarella	15
whipped crème fraîche & chives		crisp romaine with parmesan, croutons & white anchovies		heirloom tomatoes, basil & aged balsamic	
french onion soup	12	chopped salad	13	baby beet salad	14
gruyere & provolone gratinée		crisp romaine, radicchio, frisee, market vegetables, oregano vinaigrette		toasted pistachios, goat cheese & tangerine-sherry vinaigrette	
the wedge*	13				
roquefort dressing, point Reyes blue cheese, Nueske bacon					

APPETIZERS

pan seared scallops*	17	bigeye tuna & foie gras tacos*	19	american wagyu sliders	16
baby heirloom tomatoes & bacon-cabernet vinaigrette		avocado salad, chipotle aioli & lime citronette		two mini burgers on housemade brioche	
beef tartare*	18			jumbo lump crab cake	20
hand-chopped filet mignon with dijon sauce				herb aioli	

*Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



1700°

8 oz. filet mignon	43	32 oz. prime 40 day dry aged porterhouse for two	100
12 oz. filet mignon	52	12 oz. american wagyu skirt steak	55
12 oz. ny strip au poivre	38	8 oz. american wagyu filet mignon	65
20 oz. prime 50 day dry aged bone-in ny strip	65	14 oz. american wagyu ny strip	75
22 oz. prime 40 day dry aged bone-in ribeye	57	colorado lamb chops	47
14 oz. prime 40 day dry aged ny strip	50		

ENTRÉES

organic salmon charred lemon relish & soft herbs	32	branzino capers, picholine olives & marcona almonds	36	bone-in beef shortrib heirloom tomatoes & basil	42
miso black cod maitake mushrooms & baby bok choy	39	butter poached lobster out-of-the-shell served with preserved lemon risotto	82	roasted chicken farro & herb jus	28
		halibut crushed tomatoes, red wine vinegar & basil	38		

954 CHEESESTEAK

american wagyu ribeye, truffled cheese whiz & foie gras on a fresh baked brioche roll*
served with Laurent-Perrier Brut “La Cuvée” 65

SIDES

creamed spinach 11	brussels sprouts 11	truffle potato gratin 12	tater tots 12
smoked cauliflower & kale 12	mushrooms & onions 12	stuffed hash browns 11	rock shrimp mac & cheese 12
asparagus 12	whipped potatoes 11	french fries 11	

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.