

## 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	17	local snapper tiradito*	14
spicy japanese mayonnaise		aji amarillo & sweet potatoes	
east & west coast oysters*	17	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	16	jumbo shrimp	17
kalamansi lime & mint sauce, crispy sweet potato		four poached shrimp with yuzu cocktail sauce	
alaskan king crab	22	yellowfin tuna tartare*	17
spicy japanese mayonnaise		lemon aioli, radish sprouts & cowboy potato chips	

---

---

### SOUPS & SALADS

---

lobster bisque	14	caesar salad	12	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	13
gruyere & provolone gratinée		crisp romaine, radicchio, frisee, market vegetables, oregano vinaigrette		toasted pistachios, goat cheese & tangerine-sherry vinaigrette	
the wedge*	12				
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	19
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 . . . . .	49	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 . . . . .	36
miso black cod maitake mushrooms & baby bok choy . . . . .	39	butter poached lobster out-of-the-shell served with preserved lemon risotto . . . . .	mp	roasted chicken farro & herb jus . . . . .	28
		halibut crushed tomatoes, red wine vinegar & basil . . . . .	35		

## 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 II

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

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