

FIRST COURSES

raw*

- SUN HOLLOW (WA) 4.
- MOONSTONE (RI) 4.
- MONAKEWAGO (CT) 4.
- BLUE POINT (CT) 4.
- COUNTNECK CLAM (MA) 4.

seafood tasting

- TRADITIONAL 59.
- GRAND 110.

salads

- MIXED LETTUCES & RADISH 12.
- ROMAINE CAESAR & ANCHOVY 14.
- BABY ARUGULA, LEMON & PINE NUTS 14.
- BABY BEET & BAYLEY HAZEN 14.

chilled & marinated*

- CHEESE PLATE & ACCOUTREMENTS 15.
- SHRIMP COCKTAIL 20.
- STONINGTON LOBSTER SALAD 24.
- WAGYU TARTARE 25.
- SERRANO HAM, SPRING VEGETABLES & RAMP AIOLI 19.

hot

- SEA SCALLOPS, ENGLISH PEAS, CARROTS & SMOKED CRÈME FRAÎCHE 21.
- FOIE GRAS, SPRING ONION & MARCONA ALMOND 25.
- FRESH BACON, SHERRY & PORCINI MARMALADE 17.
- QUAIL, BALSAMIC & ROSEMARY 18.

MAIN COURSES

corn-fed beef*

- DRY-AGED BONE-IN NY STRIP 58-DAY 18 OZ. 63.
Niman Ranch, California
- BONE-IN RIBEYE 20 OZ. 58.
Brandt Beef, California
- NEW YORK STRIP 16 OZ. 54.
Painted Hills, Oregon
- FILET MIGNON 10 OZ. 55.
St. Helena, Washington
- SKIRT STEAK 10 OZ. 39.
Painted Hills, Oregon

for two

- PORTERHOUSE 32 OZ. 130.
Brandt Beef, California

- T-BONE 24 OZ. 89.
Brandt Beef, California

grass-fed beef*

- RIBEYE 14 OZ. 49.
Victoria, Australia

wagyu beef*

- SKIRT STEAK (gold) 10 OZ. 81.
Snake River Farm, Idaho
- RIBEYE (grade 8) 14 OZ. 134.
Sher Ranch, Australia
- RIBEYE (grade 11) 30. /OZ.
Miyazaki, Japan

entrées

- BRAISED SHORT RIBS & ROOT VEGETABLES 30.
- FARM CHICKEN, HEN OF THE WOODS, POLENTA & RAMP 29.
- SCOTTISH SALMON, RED BEET, & RHUBARB JAM 34.
- STONINGTON LOBSTER 65.

SIDE DISHES

vegetables

- ASPARAGUS & LEMON 12.
- ENGLISH PEAS 12.
- CIPOLLINI ONIONS & SHERRY 11.
- TEXAS ONION RINGS & WHOLE GRAIN MUSTARD 11.
- CARROTS & ROSEMARY 12.
- SPINACH & EMMENTAL GRATIN 11.
- SUGAR SNAP PEAS & TARRAGON 12.
- TOKYO TURNIPS & HONEY 11.

mushrooms

- TROMPETTE ROYALE 13.
- BABY SHIITAKE 12.
- HEN OF THE WOODS 13.
- MIXED 16.

potatoes

- FRIES & SHERRY VINEGAR 11.
- POTATO & ROASTED GARLIC GRATIN 11.
- MARBLE POTATOES & BACON 11.
- YUKON GOLD PURÉE & CHIVES 11.
- GNOCCHI & PARMESAN 11.