

Shellfish

Shellfish Platter*
2-3ppl 75 / 80
4-5ppl 145 / 150

tiger prawns, king crab,
oysters, clams, lobster, and
seasonal shellfish served
with:
*champagne mignonette, citrus
soy sauce,
cocktail sauce*

Half Dozen Oysters*
20 / 21
*east and west coast selection
from the Chef*

Half Dozen Clams*
15 / 16

Half Maine Lobster*
23 / 25

Half lb Alaskan King
Crab
36 / 38

Shrimp Cocktail
19 / 21
*tiger prawns, "flavors" of
cocktail sauce, celery,
espellete*

Caviar

*red onion, egg, chive, crème
fraiche, pizzelle*

Golden Osetra*
290 / 300

Osetra*
190 / 200

Naccarii*
from Chef Ramsay's trip in '08
90 / 100



Price / Non-TR Price

Soups / Salads

Pea Soup 17 / 18
*carrot custard, English pea-mint mash,
crispy ibérico jamón.*

British Ale Onion Soup 16 / 17
*boddington's pub ale, caramelized onion broth,
Welsh rarebit*

Caesar Salad* 16 / 17
parmesan cheese, garlic croutons, scotch egg

Heirloom Tomato Salad 19 / 20
*red bell pepper vinaigrette, cucumber cauliflower purée,
spiced marcona almonds*

Market Green Salad 15 / 16
*butter lettuce, crisp pancetta, market greens,
shropshire blue cheese, tomato raisins,
green goddess dressing*

Appetizers

Gnocchi 20 / 21
*blistered heirloom cherry tomatoes,
royal trumpet mushrooms, crispy ibérico jamón,
mushroom cream*

Fried Blue Point Oysters 19 / 20
herb breadcrumbs, crème fraîche tartar sauce

Hamachi Crudo* 22 / 23
*uni, smoked salmon roe, pickled radish,
black garlic purée*

Maine Lobster 26 / 28
*chorizo stuffed maine lobster, sweet corn hash,
brandied lobster cream sauce*

American Kobe Beef Sliders* 17 / 18
*sharp English cheddar, caramelized onions,
brioche bun (extra slider 8)*

Smoked Beef Tartare* 21 / 22
*lemon zest, red onion, capers,
guinness infused mustard seeds, yukon gold herb chips*

Kurobuta Pork Belly 18 / 19
cheesy grits, tomato jam, onion pork jus

Seared Foie Gras* 25 / 26
*sunchoke purée, Sicilian pistachio streusel,
Harry's Berry's Jam*

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.

Prime Beef

hand selected by Pat LaFrieda, dry aged for 28 days
minimum in his himalayan salt room

Bone-in New York Strip* 18oz 61 / 63

Filet* 8oz 53 / 55

Bone-in Rib Eye* 24oz 56 / 58

Porterhouse for two* 32oz 98 / 105

Royal Long-Bone Chop for two* 32oz 98 / 105

Kobe

beef marbling score of 9 or higher

American Skirt* 8oz 45 / 48

American Filet* 8oz 77 / 79

American Rib Cap* 8oz 58 / 60

Japanese A5 Kobe* 30 / 32 per ounce

Recommended Accompaniments to your Steaks

demi-roasted bone marrow* 13 / 14

pan seared foie gras* 18 / 19

butter poached lobster tail* 35 / 38

alaskan king crab legs 38 / 40

Chops

Kurobuta Double Pork Chop* 44 / 46

Marcho Farms Veal Chop* 14oz 48 / 50

Duet of Lamb* 46 / 48

shepherd's pie, lamb chop

Fresh Fish

Wild Pacific Salmon* 39 / 41

Loup de Mer (mediterranean sea bass) 42 / 44

Ahi Tuna* 40 / 42

Alaskan Halibut 45 / 47

Signatures

Roasted Beef Wellington*

For 1 54 / 56

For 2 97 / 100

glazed root vegetables,
potato purée, red wine demi glace

Fish and Chips* 42 / 44

loup de mer, truffle chips,
crème fraîche tarter sauce

Beef Short Rib 40 / 42

red wine braised short rib,
potato purée, wild mushrooms

Roasted Chicken Breast* 30 / 32

confit leg, foie gras wild rice,
tikka masala, crispy chicken skin

Fisherman's Grill* 48 / 50

maine lobster, mussels, scallop, seasonal fish
vadouvan curry aioli

Sides

Roasted Heirloom Carrots

12 / 13

chicken skin, ranch powder,
"hot wing" sauce

Mac & Cheese

12 / 13

blue, cheddar,
parmesan, truffle

Spinach

11 / 12

sautéed or gratinéed
with parmesan cream

Fingerling Potatoes

11 / 12

parmesan, truffle

Potato Puree

11 / 12

yukon gold potato,
crème fraîche

Grilled Asparagus

12 / 13

Morel cream,
sautéed morel mushrooms

Sautéed Mushrooms

12 / 13

garlic chips, scallions, bonito

Haricot Vert

11 / 12

tempura fried, confit
garlic-citrus aioli

Loaded Baked Potato

11 / 12

smoked gouda béchamel,
sour cream, bacon, chives

Sauces 6

House Made Steak Sauce

Worcestershire Demi-Glace

Béarnaise*

Peppercorn

Bone Marrow

Café De Paris Butter

General Manager – JP Teresi
Executive Chef – Deric Meininger

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.