

INDULGE YOURSELF WITH CAVIAR

(2 GUESTS)

CLASSIC CAVIAR 70
white pacific sturgeon, west coast,
creamy pop

SIBERIAN CAVIAR 99
siberian sturgeon, river basins,
nutty & buttery profile

OSSETRA CAVIAR 129
ossetra sturgeon, central eurasia seas,
rich flavor

RAW BAR

DAILY OYSTERS (1/2 DOZEN 19 | DOZEN 34)
served with mignonette cocktail sauce

AHI TUNA TARTARE 17
with avocado & salmon caviar, served with crostini

OSETRA CEVICHE 16
served with wonton crisps

SEAFOOD NAPOLEON 21
lump crab meat, salmon, avocado, & wasabi oil

PRIME FILET TARTARE 22
with red onions, capers, chives, & black truffle,
served with crostini

YELLOWTAIL HAMACHI SHOTS 16
with caviar chili oil, jalepeño, ponzu, green onion,
togarashi, wonton chips, & pickled radish

YELLOWTAIL CARPACCIO 16
with rayu, citrus slices, jalepeño, & micro cilantro

CHILLED PLATTERS (SMALL 50 // LARGE 98)

ALASKAN KING CRAB , 1/2 MAINE LOBSTER , BAJA CALIFORNIA SHRIMP,
DAILY OYSTERS, NEW ZEALAND GREEN LIPPED MUSSELS,
MANILA CLAMS, & MARYLAND SCALLOP
with cocktail sauce mignonette & horseradish crème fraîche

STARTERS

TEMPURA JUMBO SHRIMP 21
served with organic mango salsa

PARMESAN CALAMARI & SHRIMP 18
served with marinara & chipotle aioli

GRILLED OCTOPUS 19
with garbanzo beans, potato leeks, & pesto aioli

CHESAPEAKE CRAB CAKE 21
served with local honey whole grain mustard aioli

HEIRLOOM TOMATO BRUSCHETTA 14
with shaved parmesan, basil, & e.v.o.o.

BAJA CALIFORNIA SHRIMP COCKTAIL 20
served with housemade cocktail sauce

CAPRESE BURRATA 16
organic arugula, creamy burrata, fresh tomato,
& aged balsamic

SOUPS & SALADS

SOUP OF THE DAY MP

LOBSTER BISQUE 14
housemade with tobiko caviar & crème fraîche

CAESAR SALAD 14
baby romaine, housemade dressing, croutons, &
parmigiano reggiano

WEDGE SALAD 14
iceberg lettuce, cherry tomatoes, maytag blue cheese,
hard boiled egg crumbles, & crispy bacon

KALE SALAD 14
organic baby kale, citrus slices, beets, fennel, crispy
wantons, & honey raspberry vinaigrette

OSETRA SALAD 16
organic butter lettuce, citrus segments,
goat cheese, walnuts, & tomatoes,
served with blood orange vinaigrette

HAPPY HOUR AT BAR TOWER

MONDAY - FRIDAY 4:00PM - 6:30PM
50% OFF SELECT APPETIZERS & COCKTAILS

PRIVATE ROOMS AVAILABLE FOR SPECIAL EVENTS

FRESH CATCH

CHILEAN SEA BASS with fennel risotto, grilled asparagus, & pomegranate reduction	44	STUFFED SOLE with spinach, shrimp, crab meat, fresh herbs, served with potato & leeks cake, salted carrots, & citrus emulsion	33
JUMBO SEA SCALLOPS pan-seared & served with soft polenta, lobster segments, tobiko caviar, ginger, & orange reduction	39	SWORDFISH topped with crab meat, carrot & leek risotto, & artichoke emulsion	32
NORTHERN ATLANTIC SALMON grilled with garlic spinach, charred tomatoes, & sweet radish	31	STUFFED MAINE LOBSTER 2-3 pounds of fresh caught lobster stuffed with crab meat, spinach, bread crumbs, & fresh herbs in a spicy chipotle aioli, served with mashed potatoes & grilled asparagus	MP
AHI TUNA sesame seed crusted with wasabi mashed potatoes, ginger soy reduction, & tobiko caviar	42	STEAMED CRAB LEGS OR LOBSTER served with clarified butter, mashed potatoes, & grilled asparagus	MP
YELLOWTAIL pan-seared & served with carrots, cucumber, seaweed salad, micro cilantro, mango, & serrano salsa	32		

PRIME CUTS & STEAKS

PRIME BONE-IN RIB EYE (20 OZ)	52
PRIME NEW YORK STRIP (16 OZ)	50
PRIME FILET MIGNON (8 OZ) with herbed truffle butter	48
COLORADO LAMB CHOP port wine reduction, maytag blue cheese, & chive potato puree	40
LAMB OSSO BUCO slowly braised in red wine with vegetables & saffron risotto	41

WAGYU

JAPANESE MIYAZAKI PREFECTURE A5 WAYGU
20 PER OZ | MINIMUM 6 OZ | HAND CUT TO ORDER
mild climate, ideal conditions for raising cattle

ADD TO THE CUTS

TRUFFLE BORDELAISE SAUCE	3
MAYTAG BLEU CHEESE CRUST	7
HERBED TRUFFLE BUTTER SLICES	7
OSCAR STYLE LUMP CRAB & BERNAISE	15
BLACK TRUFFLE SHAVINGS	15
AUSTRALIAN LOBSTER TAIL	28

HOUSE SPECIALTIES

LOBSTER RAVIOLI homemade maine lobster ravioli with creamy vodka sauce & touch of pesto	33
ITALIAN SAUSAGE RIGATONI with shiitake mushrooms, garlic, tomato sauce, olive oil, & shaved parmesan	25
FETTUCCINE MARE E TERRA fettuccine, shrimp, scallops, porcini mushrooms, & brandy cream sauce	38
CRAB LINGUINI with crab, clams, mussels, julian zucchini, & brandy cream sauce	37
OSETRA RISOTTO albarino rice slowly cooked with fresh fish, clams, & mussels in a light marinara sauce	32
ROSEMARY CHICKEN double breasted airline chicken, rosemary mustard lemon sauce, spinach, & mashed potatoes	28
CIOPPINO chef's daily cut fish & housemade tomato broth	35

ACCOMPANIMENTS

SHRIMP & CRAB MACARONI & CHEESE	16
LOBSTER MASHED POTATOES	16
MASHED POTATOES	12
TRUFFLE FRENCH FRIES	14
WILD MUSHROOMS, TRUFFLE OIL	13
GRILLED ASPARAGUS	12
BRUSSELS SPROUTS FIGS & BACON	12
SAUTÈED SPINACH	12