

INDULGE YOURSELF WITH CAVIAR

(2 GUESTS)

CLASSIC CAVIAR 85
white pacific sturgeon, west coast,
creamy pop

SIBERIAN CAVIAR 119
siberian sturgeon, river basins,
nutty & buttery profile

OSSETRA CAVIAR 139
ossetra sturgeon, central eurasia seas,
rich flavor

RAW BAR

DAILY OYSTERS **(½ DOZEN 19 | DOZEN 34)**
served with mignonette cocktail sauce

AHI TUNA TARTARE **22**
with avocado & salmon caviar, served with crostini

OSETRA CEVICHE **19**
served with wonton crisps

SEAFOOD NAPOLEON **24**
lump crab meat, salmon, avocado, & wasabi oil

PRIME FILET TARTARE **25**
with red onions, capers, chives, & black truffle,
served with crostini

YELLOWTAIL HAMACHI SHOTS **19**
with caviar chili oil, jalepeño, ponzu, green onion,
togarashi, wonton chips, & pickled radish

YELLOWTAIL CARPACCIO **19**
with rayu, citrus slices, jalepeño, & micro cilantro

CHILLED PLATTERS (SMALL 75 // LARGE 120)

ALASKAN KING CRAB , ½ 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 **25**
served with organic mango salsa

PARMESAN CALAMARI & SHRIMP **22**
served with marinara & chipotle aioli

GRILLED OCTOPUS **21**
with garbanzo beans, potato leeks, & pesto aioli

CHESAPEAKE CRAB CAKE **24**
served with local honey whole grain mustard aioli

HEIRLOOM TOMATO BRUSCHETTA **18**
with shaved parmesan, basil, & e.v.o.o.

BAJA CALIFORNIA SHRIMP COCKTAIL **25**
served with housemade cocktail sauce

CAPRESE BURRATA **19**
organic arugula, creamy burrata, fresh tomato,
& aged balsamic

SOUPS & SALADS

SOUP OF THE DAY **MP**

LOBSTER BISQUE **16**
housemade with tobiko caviar & crème fraîche

CAESAR SALAD **15**
baby romaine, housemade dressing, croutons, &
parmigiano reggiano

WEDGE SALAD **15**
iceberg lettuce, cherry tomatoes, maytag blue cheese,
hard boiled egg crumbles, & crispy bacon

KALE SALAD **15**
organic baby kale, citrus slices, beets, fennel, crispy
wantons, & honey raspberry vinaigrette

OSETRA SALAD **18**
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	54	STUFFED SOLE with spinach, shrimp, crab meat, fresh herbs, served with potato & leeks cake, salted carrots, & citrus emulsion	38
JUMBO SEA SCALLOPS pan-seared & served with soft polenta, lobster segments, tobiko caviar, ginger, & orange reduction	44	SWORDFISH topped with crab meat, carrot & leek risotto, & artichoke emulsion	42
NORTHERN ATLANTIC SALMON grilled with garlic spinach, charred tomatoes, & sweet radish	39	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	47	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	38		

PRIME CUTS & STEAKS

PRIME BONE-IN RIB EYE (20 OZ)	68
PRIME NEW YORK STRIP (16 OZ)	58
PRIME FILET MIGNON (8 OZ) with herbed truffle butter	55
COLORADO LAMB CHOP port wine reduction, maytag blue cheese, & chive potato puree	50
LAMB OSSO BUCO slowly braised in red wine with vegetables & saffron risotto	45

HOUSE SPECIALTIES

LOBSTER RAVIOLI homemade maine lobster ravioli with creamy vodka sauce & touch of pesto	35
ITALIAN SAUSAGE RIGATONI with shiitake mushrooms, garlic, tomato sauce, olive oil, & shaved parmesan	32
FETTUCCINE MARE E TERRA fettuccine, shrimp, scallops, porcini mushrooms, & brandy cream sauce	44
CRAB LINGUINI with crab, clams, mussels, julian zucchini, & brandy cream sauce	45
OSETRA RISOTTO albarino rice slowly cooked with fresh fish, clams, & mussels in a light marinara sauce	38
ROSEMARY CHICKEN double breasted airline chicken, rosemary mustard lemon sauce, spinach, & mashed potatoes	35
CIOPPINO chef's daily cut fish & housemade tomato broth	42

WAGYU

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

ADD TO THE CUTS

TRUFFLE BORDELAISE SAUCE	5
MAYTAG BLEU CHEESE CRUST	9
HERBED TRUFFLE BUTTER SLICES	10
OSCAR STYLE LUMP CRAB & BERNAISE	20
BLACK TRUFFLE SHAVINGS	20
AUSTRALIAN LOBSTER TAIL	33

ACCOMPANIMENTS

SHRIMP & CRAB MACARONI & CHEESE	22
LOBSTER MASHED POTATOES	25
MASHED POTATOES	15
TRUFFLE FRENCH FRIES	18
WILD MUSHROOMS, TRUFFLE OIL	18
GRILLED ASPARAGUS	15
BRUSSELS SPROUTS FIGS & BACON	15
SAUTÉED SPINACH	15