

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

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

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

PRIVATE ROOMS AVAILABLE
FOR SPECIAL EVENTS

FRESH CATCH

CHILEAN SEA BASS **54**
with fennel risotto, grilled asparagus, & pomegranate reduction

JUMBO SEA SCALLOPS **44**
pan-seared & served with soft polenta, lobster segments, tobiko caviar, ginger, & orange reduction

AHI TUNA **47**
sesame seed crusted with wasabi mashed potatoes, ginger soy reduction, & tobiko caviar

STUFFED SOLE **38**
with spinach, shrimp, crab meat, fresh herbs, served with potato & leeks cake, salted carrots, & citrus emulsion

STUFFED MAINE LOBSTER **MP**
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

STEAMED CRAB LEGS OR LOBSTER **MP**
served with clarified butter, mashed potatoes, & grilled asparagus

PRIME CUTS & STEAKS

PRIME BONE-IN RIB EYE (20 OZ) **68**

PRIME NEW YORK STRIP (16 OZ) **58**

PRIME FILET MIGNON (8 OZ) **55**
with herbed truffle butter

COLORADO LAMB CHOP **50**
port wine reduction, maytag blue cheese, & chive potato puree

LAMB OSSO BUCO **45**
slowly braised in red wine with vegetables & saffron risotto

HOUSE SPECIALTIES

LOBSTER RAVIOLI **35**
homemade maine lobster ravioli with creamy vodka sauce & touch of pesto

ITALIAN SAUSAGE RIGATONI **32**
with shiitake mushrooms, garlic, tomato sauce, olive oil, & shaved parmesan

FETTUCCINE MARE E TERRA **44**
fettuccine, shrimp, scallops, porcini mushrooms, & brandy cream sauce

ROSEMARY CHICKEN **35**
double breasted airline chicken, rosemary mustard lemon sauce, spinach, & mashed potatoes

CIOPPINO **42**
chef's daily cut fish & housemade tomato broth

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 **20**

LOBSTER MASHED POTATOES **20**

MASHED POTATOES **15**

TRUFFLE FRENCH FRIES **15**

WILD MUSHROOMS, TRUFFLE OIL **15**

GRILLED ASPARAGUS **15**

BRUSSELS SPROUTS FIGS & BACON **15**

SAUTÉED SPINACH **15**