

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

AHI TUNA TARTARE **18**
with avocado & salmon caviar, served with
crostini **16**

OSETRA CEVICHE
served with wonton crisps
SEAFOOD NAPOLEON
lump crab meat, salmon, avocado, &
PRIME FILET TARTARE
JUMBO SHRIMP COCKTAIL **20**

CHILLED PLATTERS

FOR 2 (SMALL 65 // LARGE 110) FOR 4

ALASKAN KING CRAB , MAINE LOBSTER , BAJA CALIFORNIA SHRIMP, DAILY
OYSTERS, JUMBO SHRIMP, AND LOBSTER
served with cocktail sauce, shallots champagne mignonette, horseradish & mustard
aioli sauce

STARTERS

TEMPURA JUMBO SHRIMP **18**
served with organic mango salsa

PARMESAN CALAMARI & SHRIMP **16**
served with marinara & chipotle aioli

GRILLED OCTOPUS **10**
with garbanzo beans, potato leeks, & pesto aioli

CHESAPEAKE CRAB CAKE **29**
served with local honey whole grain mustard
aioli

CAPRESE BURRATA **15**
organic arugula, creamy burrata, fresh
heirloom tomato, & aged balsamic

SOUPS & SALADS

SOUP OF THE DAY **MP**

CASEAR SALAD **12**
baby romaine, house made dressing, croutons, &
parmigiano reggiano

WEDGE SALAD **12**
iceberg lettuce, cherry tomatoes, maytag blue
cheese, hard boiled egg crumbles, & crispy bacon

OSETRA SALAD **14**
organic butter lettuce, citrus segments, goat cheese,
walnuts, & tomatoes, served with blood orange
vinaigrette

3.75% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS AND
SUPPORT RECENT INCREASES TO MINIMUM WAGE AND BENEFITS FOR OUR DEDICATED TEAM

PRIVATE ROOMS AVAILABLE
FOR SPECIAL EVENTS

FRESH CATCH

CHILEAN SEA BASS with fennel risotto, grilled asparagus, & pomegranate reduction	39	STUFFED SOLE with spinach, shrimp, crab meat, fresh herbs, served with potato & leeks cake, salted carrots, & citrus emulsion	28
JUMBO SEA SCALLOPS pan-seared & served with soft polenta, lobster segments, tobiko caviar, ginger, & orange reduction	38	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
NORTHERN ATLANTIC SALMON grilled with garlic spinach, charred tomatoes, & sweet radish	28	STEAMED CRAB LEGS OR LOBSTER served with clarified butter, mashed potatoes, & grilled asparagus	MP
AHI TUNA sesame seed crusted with wasabi mashed potatoes, ginger soy reduction, & tobiko caviar	38		

PRIME CUTS & STEAKS

PRIME BONE-IN RIB EYE (20 OZ)	46
PRIME NEW YORK STRIP (16 OZ)	38
PRIME FILET MIGNON (8 OZ) with herbed truffle butter	40
COLORADO LAMB CHOP port wine reduction, maytag blue cheese, & chive potato puree	34
LAMB OSSO BUCO slowly braised in red wine with vegetables & saffron risotto	36

HOUSE SPECIALTIES

LOBSTER RAVIOLI homemade maine lobster ravioli with creamy vodka sauce & touch of pesto	24
ITALIAN SAUSAGE RIGATONI with shiitake mushrooms, garlic, tomato sauce, olive oil, & shaved parmesan	24
FETTUCCINE MARE E TERRA fettuccine, shrimp, scallops, porcini mushrooms, & brandy cream sauce	32
CRAB LINGUINI with crab, clams, mussels, julian zucchini, & vodka creamy tomato sauce	34
OSETRA RISOTTO albarino rice slowly cooked with fresh fish, and light marinara sauce	24
ROSEMARY CHICKEN double breasted airline chicken, rosemary mustard lemon sauce, spinach, & mashed potatoes	26
CIOPPINO chef's daily cut fish & housemade tomato broth	32

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	12
BLACK TRUFFLE SHAVINGS	12
AUSTRALIAN LOBSTER TAIL	28

ACCOMPANIMENTS

SHRIMP & CRAB MACARONI & CHEESE	14
LOBSTER MASHED POTATOES	14
MASHED POTATOES	10
TRUFFLE FRENCH FRIES	10
WILD MUSHROOMS, TRUFFLE OIL	10
GRILLED ASPARAGUS	10
BRUSSELS SPROUTS FIGS & BACON	10
SAUTÉED SPINACH	9