

**FIRST COURSES****oysters & clams\***

Wallace Bay (ns) 3.

Taunton (me) 3.

Dennisport (ma) 3.

Penn Cove (wa) 3.

Walker Island (wa) 3.

Littleneck Clam (ri) 2.

**seafood tasting**

Tuna Tartare  
 Salmon Tartare  
 Calamari  
 Shrimp Cocktail  
 Maine Lobster  
 Oysters  
 Mussels  
 Clams

**traditional 59.  
 grand 110.**

**salads**

Mixed Lettuces 9.

Romaine Caesar &amp; Anchovy 10.

Baby Bibb &amp; Crispy Ham 14.

Baby Beets  
& Great Hill Blue 13.Calamari Salad, Celery Hearts  
& Olives 13.

Heirloom Tomato &amp; Stilton 16.

**appetizers\***

Shrimp Cocktail 20.

Maine Lobster Salad 24.

Yellowfin Tuna &amp; Sea Beans 19.

Wagyu Tartare 19.

Woodlands Ham, Melon  
& Green Almonds 19.

Crab Fondue 21.

Scallops &amp; Fresh Peaches 19.

Foie Gras &amp; Apricots 25.

Fresh Bacon  
& Red Gooseberries 16.**MAIN COURSES****corn-fed beef\***

Prime Bone-in NY Strip  
 28-day 18 oz. 53.  
 42-day 18 oz. 56.  
 Niman Ranch, California

T-Bone 24 oz. 70.  
*Brandt Beef, California*

Bone-in Ribeye 20 oz. 55.  
*Brandt Beef, California*

New York Strip 16 oz. 46.  
*Greater Omaha, Nebraska*

Bone-in NY Strip 14 oz. 43.  
*Brandt Beef, California*

Filet Mignon 10 oz. 49.  
*St. Helena, Washington*

**for the table**

Prime Porterhouse  
 32 oz. 130.  
*Niman Ranch, California*

Prime Côte de Boeuf  
 30 oz. 130.  
*Four Story Hill Farm, Pennsylvania*

Skirt Steak (gold) 10 oz. 79.  
 Snake River Farm, Idaho

Ribeye (grade 8/9) 14 oz. 110.  
 Sher Ranch, Australia

Sirloin Strip (grade 11) 30./ oz.  
 Miyazaki, Japan

**entrées**

Farm Chicken  
 & Purple Artichokes 29.

Columbia River Salmon  
 & Hearts of Palm 34.

Local Striped Bass  
 & Heirloom Tomatoes 33.

Braised 2 lb. Maine Lobster 65.

**SIDE DISHES****vegetables**

Baby Carrots 9.

Asparagus 9.

Snap Peas 9.

Creamed Corn 9.

Flowering Zucchini 9.

Bok Choy 9.

Spinach Gratin 9.

Texas Onion Rings 8.

**mushrooms**

Chanterelle 15.

Hen of the Woods 11.

Baby Shitake 10.

Mixed 14.

**potatoes**

Fries 8.

Rösti 8.

Gratin 9.

Gnocchi 10.

Yukon Gold Purée 8.

Sweet Potato &amp; Bacon 9.

**grains & rice**

Risotto, Laughing Bird Shrimp  
 & Chive 17.

**prix fixe  
 45.  
 (available sun – thur)**

Cavatelli  
 or  
 Mixed Lettuces

Hangar Steak  
 or  
 6 oz. Filet Mignon  
 or  
 Salmon

Seasonal Vegetable  
 & Potato Purée

Ice Cream & Sorbet

Steaks can be prepared charred or au poivre crusted or with garlic confit upon request.

We source our beef from farmers who raise all natural livestock free from antibiotics and hormones.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.