

## raw bar & seafood cocktails

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### shellfish sampler\*

create your own shellfish platter

#### oysters on the half shell\*

half dozen, red wine mignonette 19

#### shrimp cocktail

jumbo | 19 • colossal | 26

#### tuna tartare\*

ahi tuna, lemon aioli 17

#### alaskan king crab cocktail

cocktail sauce 29

#### chilled 2 lb maine lobster

half | 23 • whole | 41

#### hamachi crudo\*

yellowtail, avocado, chili pepper ponzu 18

## petrossian caviar

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**alverta president** american white sturgeon 1 oz. 95

**royal ossetra** imported ossetra sturgeon 1 oz. 125

served with blini, egg white, egg yolk, red onion, crème fraîche & chives

## soups & salads

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**lobster bisque** chives 15

**the wedge** iceberg, neuske bacon, point Reyes bleu cheese 14

**bibb salad** haricot verts, fingerlings, black truffle vinaigrette 16

**chopped salad** baby gem, crispy vegetables, olives, feta herb vinaigrette 14

**caesar salad** crisp romaine, parmesan, ciabatta croutons 13

## barclay prime cheesesteak\*

wagyu ribeye, foie gras, truffled cheese whiz on a fresh baked sesame roll 120

served with a ½ bottle of champagne

## appetizers

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**beef carpaccio\*** aged parmesan, arugula, lemon 18

**parisian gnocchi** sheeps' milk ricotta, charred onion, vincotto 17

**seared diver scallops\*** fried green tomato, maple-bacon jam 18

**wagyu slider duo\*** two mini burgers, housemade brioche 16

**roasted foie gras\*** fennel, radicchio, anise glaze 25

## mains

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- ora king salmon\*** baby carrots, spring leek **38**  
**jumbo lump crabcake** lemon aioli **42**  
**branzino** mediterranean sea bass, lemon butter **38**  
**chilean sea bass** truffled root vegetables, savoy cabbage **41**  
**wild dover sole** french mache, lemon caper brown butter **62**  
**butter poached lobster** three lbs, served out-of-the shell, butter **85**  
**roasted chicken** swiss chard, horseradish jus **32**  
**rack of lamb\*** confit potato, black olive, rosemary **46**

## steaks

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- filet mignon 8 oz.\*** **43**  
**filet mignon 12 oz.\*** prime **59**  
**filet mignon 16 oz.\*** bone-in **65**  
**ny strip 14 oz.\*** prime 28 day dry-aged **49**  
**ny strip 20 oz.\*** bone-in prime 40 day dry-aged **59**  
**porterhouse 32 oz.\*** prime 28 day dry-aged **96**  
**ribeye 18 oz.\*** prime 28 day dry-aged **58**

## wagyu selections

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- filet mignon 8 oz.\*** wagyu, usa **84**  
**ny strip 10 oz.\*** a5 wagyu, japan **115**  
**ribeye 18 oz.\*** a5 wagyu, japan **195**

## sides

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|--|---|---|
| <b>tater tots</b> <b>11</b>            | <b>creamed spinach</b> <b>12</b>          | <b>whipped potatoes</b> <b>11</b>         |
| <b>potato gratin</b> <b>12</b>         | <b>baked idaho potato</b> <b>12</b>       | <b>kennett square mushrooms</b> <b>14</b> |
| <b>shoestring onions</b> <b>10</b>     | <b>truffle mac &amp; cheese</b> <b>18</b> | <b>fried baby artichokes</b> <b>14</b>    |
| <b>baby brussels sprouts</b> <b>12</b> | <b>grilled broccoli</b> <b>12</b>         | <b>roasted cauliflower</b> <b>12</b>      |

**sauce** au poivre • roquefort • bearnaise • house steak sauce • horseradish crème fraîche **4**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.