

raw bar & seafood cocktails

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

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

lobster bisque chives 15

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

baby beet salad marinated baby beets, walnuts, aged goat cheese 15

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

beef carpaccio* aged parmesan, arugula, lemon 18

house cavatelli sheeps' milk ricotta, kale, chestnuts 15

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

wagyu slider duo* two mini burgers, housemade brioche 16

alaskan king crab roll toasted split top, cole slaw 24

roasted foie gras* butternut squash, granny smith apple, hazelnut 25

mains

- 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

- 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 35 day dry-aged **105**
ribeye 18 oz.* prime 28 day dry-aged **58**

wagyu selections

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

sides

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

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.