

## 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 21

#### chilled maine lobster cocktail

cocktail sauce 27

#### shrimp cocktail

jumbo | 21 • colossal | 28

#### crab cocktail

alaskan king | 29 • jumbo lump | 21

#### tuna tartare\*

ahi tuna, lemon aioli 17

#### hamachi crudo\*

yellowtail, avocado, chili pepper ponzu 18

## petrossian caviar

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

**royal kaluga** imported huso sturgeon 1 oz. 210

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

## soups & salads

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**lobster bisque** chives 18

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

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

**bibb salad** haricot vert, fingerling potato, black truffle vinaigrette 15

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

### barclay prime cheesesteak\*

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

served with a ½ bottle of champagne

## appetizers

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**wagyu beef carpaccio\*** aged parmesan, arugula, lemon 24

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

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

**sautéed foie gras\*** grapefruit marmalade, confit citrus, almond shortbread 25

## mains

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- ora king salmon\*** baby carrots, vichyssoise **38**  
**jumbo lump crabcake** lemon aioli **42**  
**branzino** mediterranean sea bass, lemon butter **38**  
**chilean sea bass** potato, sea bean, “new england clam chowder” **41**  
**wild dover sole** french mache, lemon caper brown butter **62**  
**butter poached lobster** served out of the shell, lemon **85**  
**roasted chicken** swiss chard, horseradish jus **32**  
**rack of lamb\*** confit potato, niçoise olive, rosemary **46**

## steaks

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- filet mignon 8 oz.\*** **45**  
**filet mignon 12 oz.\*** prime **62**  
**filet mignon 16 oz.\*** bone-in **65**  
**ny strip 14 oz.\*** prime 40 day dry-aged **51**  
**ny strip 20 oz.\*** bone-in prime 40 day dry-aged **63**  
**porterhouse 32 oz.\*** prime 35 day dry-aged **105**  
**ribeye 18 oz.\*** prime 40 day dry-aged **62**

## wagyu selections

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- filet mignon 8 oz.\*** snake river farms, usa **84**  
**ny strip 10 oz.\*** a5 wagyu, japan **125**  
**ribeye 18 oz.\*** a5 wagyu, japan **195**

## sides

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|------------------------------------|---|---|
| <b>tater tots</b> <b>11</b>        | <b>truffle mac &amp; cheese</b> <b>18</b>                             | <b>jumbo asparagus</b> <b>13</b>          |
| <b>potato gratin</b> <b>12</b>     | <b>grilled broccoli</b> <b>12</b>                                     | <b>baked idaho potato</b> <b>12</b>       |
| <b>shoestring onions</b> <b>10</b> | <b>whipped potatoes</b> <b>11</b><br><b>truffle whipped</b> <b>17</b> | <b>roasted cauliflower</b> <b>12</b>      |
| <b>creamed spinach</b> <b>12</b>   |   | <b>kennett square mushrooms</b> <b>16</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.