

raw bar & seafood cocktails

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 **18**

hamachi crudo*

yellowtail, avocado, chili pepper ponzu **18**

petrossian caviar

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

lobster bisque chives **18**

caesar salad crisp romaine, parmesan, ciabatta croutons **15**

the wedge iceberg, neuske bacon, point reyes bleu cheese **15**

bibb salad haricot vert, fingerling potato, black truffle vinaigrette **14**

chopped salad crispy vegetables, red onion, olives, feta, herb vinaigrette **14**

barclay prime cheesesteak*

wagyu ribeye, foie gras, onions, truffled cheese whiz on a fresh baked sesame roll **130**

served with a ½ bottle of champagne

appetizers

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

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

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

seared diver scallops* english pea, bacon **18**

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

mains

- jumbo lump crabcake** lemon aioli 42
ora king salmon* baby carrots, vichyssoise 38
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 34
rack of lamb* confit potato, niçoise olive, rosemary 48

steaks

- filet mignon 8 oz.*** 46
filet mignon 12 oz.* prime 62
ny strip 14 oz.* prime 40 day dry-aged 53
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 64

american wagyu

- filet mignon 8 oz.*** a bar ranch, texas 85
ny strip 12 oz.* lone mountain, new mexico 105
ribeye cap 8 oz.* snake river farms, idaho 78

japanese wagyu

chateau uenae*
hokkaido prefecture
private reserve of highly
selective artisanal wagyu
8oz | 185

olive beef*
kawaga prefecture
japan's rarest steak,
fed on toasted olive lees
4oz | 120

snow beef*
hokkaido prefecture
aged in snow-covered
mountainside caverns
8oz | 165

sides

tater tots 11
potato gratin 12
shoestring onions 10
creamed spinach 13

truffle mac & cheese 18
grilled broccolini 12
whipped potatoes 12
truffle whipped 17

brussels sprouts 13
baked idaho potato 12
kennett square mushrooms 16
roasted carrots 13

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