

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

cocktail sauce **21**

crab cocktail

alaskan king | **29**

tuna tartare*

ahi tuna, lemon aioli **20**

hamachi crudo*

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

petrossian caviar

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

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

soups & salads

lobster cappuccino porcini, scallop mousseline **22**

caesar salad crisp romaine, parmesan, ciabatta croutons **14**

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

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

appetizers

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

seared diver scallops* carrot, citrus, broiled maitake mushroom **19**

jumbo lump crabcake* lemon aioli **22**

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

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

mains

- arctic char*** california spinach, champagne sauce **38**
striped bass cioppino broth, dumpling **40**
halibut chop manilla clam sauce, potato fondant **45**
wild dover sole almonds, brown butter, watercress coulis **62**
butter poached lobster served out of the shell, lemon **85**
rack of lamb* confit potato, niçoise olive, rosemary **52**
roasted chicken seasonal mushroom, sauce albufera **36**

steaks

- filet mignon*** prime 10 oz. **55**
ny strip* prime 40 day dry-aged 14 oz. **56**
ny strip* bone-in prime 40 day dry-aged 20 oz. **64**
porterhouse* prime 35 day dry-aged 32 oz. **105**
ribeye* prime 40 day dry-aged 18 oz. **65**
Ⓢ **glatt kosher ribeye*** 18 oz. **79**

american wagyu

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

japanese wagyu

olive beef*
kagawa prefecture
japan's rarest steak,
fed on toasted olive lees
8 oz. | **195**

authentic kobe beef*
hyogo prefecture
world's most exclusive steak,
from single lineage tajima-gyu breed
5 oz. | **200**

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

sides

tater tots **11**
creamed spinach **13**
truffle mac & cheese **18**
potato gratin **12**

green beans **12**
chilled bibb wedge **12**
whipped potatoes **12**

asparagus **15**
kennett square mushrooms **16**
shoestring onions **10**
baked idaho potato **12**

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