

## 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 **22**

#### shrimp cocktail

cocktail sauce **22**

#### tuna tartare\*

ahi tuna, lemon aioli **20**

#### salmon crudo\*

horseradish, buttermilk, smoked roe **18**

#### whole maine lobster cocktail

cocktail sauce **34**

#### hamachi crudo\*

citrus ponzu, avocado, jalapeño **18**

## petrossian caviar

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

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

**royal kaluga** imported huso sturgeon 1oz. | **250**

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

## soups & salads

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**lobster bisque** lobster, scallop mousseline **22**

**caesar salad** crisp romaine, parmesan, ciabatta croutons **16**

**the wedge** iceberg, neuske bacon, point Reyes bleu cheese **16**

**chopped salad** crispy vegetables, red onion, feta, herb vinaigrette **15**

## appetizers

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

**jumbo lump crabcake\*** lemon aioli **23**

**wagyu slider duo\*** two mini burgers, housemade brioche **17**

**steak and pearls\*** wagyu tartare, caviar, smoked mascarpone, black pepper **38**

### 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

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- arctic char\*** california spinach, champagne sauce **39**  
**striped bass** cioppino broth, dumpling **42**  
**halibut chop** manilla clam sauce, potato fondant **45**  
**wild dover sole** almonds, brown butter, watercress coulis **63**  
**butter poached lobster** served out of the shell, lemon **85**  
**rack of lamb\*** sweet potato pressé, banyuls jus **55**  
**roasted chicken** wild forest mushrooms, sauce albufera **38**

## steaks

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- filet mignon\*** 8 oz. **50**  
**filet mignon\*** prime 10 oz. **64**  
**ribeye\*** prime 40 day dry-aged 18 oz. **68**  
**ny strip\*** prime 40 day dry-aged 14 oz. **66**  
**porterhouse\*** prime 35 day dry-aged 32 oz. **115**  
Ⓢ **glatt kosher ribeye\*** 18 oz. **79**

## american wagyu

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- 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

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**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**

**omi beef\***  
*shiga prefecture*  
world's earliest wagyu,  
raised on lake biwa  
8 oz. | **195**

## sides

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**tater tots** **11**  
**creamed spinach** **15**  
**truffle mac & cheese** **18**  
**potato gratin** **13**

**brussel sprouts** **13**  
**whipped potatoes** **13**  
**truffle whipped potatoes** **18**

**roasted cauliflower** **14**  
**kennett square mushrooms** **16**  
**shoestring onions** **10**  
**baked idaho potato** **12**

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