

## raw bar & seafood cocktails

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### barclay prime grand plateau\*

chefs selection of raw bar and seafood cocktail **185**

*add caviar 75*

#### **oysters on the half shell\***

half dozen, red wine mignonette **24**

#### **shrimp cocktail**

cocktail sauce **24**

#### **tuna tartare\***

ahi tuna, lemon aioli **21**

#### **king crab**

dijonnaise **35**

#### **whole maine lobster cocktail**

cocktail sauce **36**

#### **hamachi crudo\***

citrus ponzu, avocado, jalapeño **21**

## caviar

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**royal baeri** kaviari, italy 1 oz. | **125**

**royal ossetra** regis ova, california 1 oz. | **160**

**royal kaluga** petrossian, russia, 1oz. | **250**

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

## soups & salads

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**lobster bisque** cognac and cream **24**

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

**the wedge** iceberg, neuske bacon, point Reyes bleu cheese **17**

**chopped salad** olives, red onion, feta, herb vinaigrette **16**

## appetizers

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**seared diver scallops\*** lemon beurre blanc, ossetra caviar **31**

**jumbo lump crab cake\*** lemon aioli **23**

**wagyu slider duo\*** caramelized onion, gruyère cheese **19**

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

### barclay prime cheesesteak\*

hand cut wagyu, black truffle, foie gras, fried onions, cooper sharp  
on a freshly baked sesame roll **140**

**served with a ½ bottle of champagne**

## mains

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- king salmon** smoked potato, fennel, charred spring onion **49**  
**line caught halibut** creamed tuscan kale **52**  
**wild dover sole** lemon, capers, brown butter **64**  
**chilean sea bass** koji marinade, glazed root veg, spiced carrot sauce **51**  
**rack of lamb\*** sweet onion purée, bordelaise sauce **65**  
**roasted chicken** wild forest mushrooms, sauce albufera **41**  
**twin lobster tails** drawn butter, charred lemon **89**

## steaks

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- filet mignon\*** 8 oz. **57**  
**filet mignon\*** prime 10 oz. **74**  
**ribeye\*** prime 40 day dry-aged 18 oz. **78**  
**ny strip\*** prime 40 day dry-aged 14 oz. **69**  
**porterhouse\*** prime 35 day dry-aged 32 oz. **133**

## american wagyu

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- filet mignon\*** mishima reserve, washington 8 oz. **88**  
**ny strip\*** lone mountain, new mexico 12 oz. **108**  
**ribeye cap\*** snake river farms, idaho 8 oz. **82**  
**bone-in ribeye\*** black hawk farms, kentucky 24 oz. **175**

## a5 japanese wagyu

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**olive striploin\***  
*kagawa prefecture*  
8 oz. | **210**

**authentic kobe striploin\***  
*hyogo prefecture*  
5 oz. | **210**

**omi striploin\***  
*shiga prefecture*  
8 oz. | **210**

## accompaniments

**maître d'hôtel butter** **5**  
**smoked bone marrow** **10**  
**shaved truffle** **40**

**oscar style** **25**  
**point reyes blue** **10**

**foie gras** **25**  
**truffle butter** **10**  
**lobster tail** **45**

**sauce** au poivre • roquefort • béarnaise • house steak sauce • horseradish crème fraîche **6**

## sides

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

**whipped potatoes** **13**  
**truffle whipped potatoes** **18**  
**green asparagus** **19**  
**white asparagus** **21**

**kennett square mushrooms** **16**  
**shoestring onions** **11**  
**baked idaho potato** **15**  
**roasted cauliflower** **16**