

GLUTEN FREE

raw bar & seafood cocktails

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**

king crab

dijonnaise **35**

tuna tartare*

ahi tuna, lemon aioli **21**

whole maine lobster cocktail

cocktail sauce **36**

caviar

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

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

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

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

soups & salads

caesar salad crisp romaine, parmesan **16**

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

chopped salad crispy vegetables, red onion, feta, herb vinaigrette **16**

appetizers

seared diver scallops* vichyssoise sauce, white asparagus **24**

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

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mains

- wild salmon** smoked potato, fennel, charred spring onion **49**
prosciutto wrapped monkfish seasonal greens, nantaise sauce **43**
wild dover sole lemon, capers, brown butter **64**
grilled chilean seabass koji marinade, glazed root veg, spiced carrot sauce **51**
rack of lamb* sweet onion puree, bordelaise sauce **65**
roasted chicken wild forest mushrooms, sauce albufera **41**
butter poached lobster served out of shell, lemon **89**

steaks

- filet mignon*** 8 oz. **57**
filet mignon* prime 10 oz. **74**
ribeye* prime 40 day dry-aged 18 oz. **76**
ny strip* prime 40 day dry-aged 14 oz. **68**
porterhouse* prime 35 day dry-aged 32 oz. **133**

american wagyu

- 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

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

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

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

accompaniments

- smoked bone marrow** **10**
oscar **25**
point Reyes blue **10**
foie gras **25**
truffle butter **10**

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

sides

- potato gratin** **13**
whipped potatoes **13**
truffle whipped potatoes **18**
heirloom carrots **15**
asparagus **16**
broccolini **17**
kennett square mushrooms **16**
baked idaho potato **12**