

raw bar & seafood cocktails

shellfish sampler*

create your own shellfish platter

oysters on the half shell*

half dozen, red wine mignonette **24**

shrimp cocktail

cocktail sauce **22**

tuna tartare*

ahi tuna, lemon aioli **21**

salmon crudo*

horseradish, buttermilk, smoked roe **18**

whole maine lobster cocktail

cocktail sauce **34**

hamachi crudo*

citrus ponzu, avocado, jalapeño **19**

petrossian caviar

royal ossetra imported ossetra sturgeon 1 oz. | **130**

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

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 **16**

appetizers

seared diver scallops* pea soubise, snow peas, mint gremolata **19**

jumbo lump crabcake* lemon aioli **23**

wagyu slider duo* caramelized onion, gruyère cheese **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 **140**

served with a ½ bottle of champagne

mains

- 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**
spring lamb* herb crust, sweet onion puree **48**
roasted chicken wild forest mushrooms, sauce albufera **38**

steaks

- filet mignon*** 8 oz. **50**
filet mignon* prime 10 oz. **64**
ribeye* prime 40 day dry-aged 18 oz. **69**
ny strip* prime 40 day dry-aged 14 oz. **66**
porterhouse* prime 35 day dry-aged 32 oz. **120**
Ⓢ **glatt kosher ribeye*** 18 oz. **79**

american wagyu

- filet mignon*** a bar ranch, texas 8 oz. **86**
ny strip* lone mountain, new mexico 12 oz. **108**
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. | **210**

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

sides

tater tots **12**
creamed spinach **15**
truffle mac & cheese **18**
potato gratin **13**

asparagus **15**
whipped potatoes **13**
truffle whipped potatoes **18**

grilled broccolini **14**
kennett square mushrooms **16**
shoestring onions **11**
baked idaho potato **12**

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