

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**

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**

corn **13**
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**