

## APPETIZERS

<b>Crispy Jumbo Prawns</b>	28
<i>avocado, cucumber, mango habanero aioli, ponzu</i>	
<b>Tuna Tartar*</b>	28
<i>blood orange, ponzu, scallion, pickled ginger</i>	
<b>Crispy Calamari</b>	25
<i>shishito peppers, lemon aioli</i>	
<b>Steamed Marshal Cove Mussels</b>	25
<i>white wine garlic broth, sourdough</i>	
<b>Charcuterie &amp; Cheese</b>	36
<i>domestic &amp; imported selection, seasonal accompaniments, crostini</i>	

## SALADS & SOUPS

<b>Caesar Salad*</b>	18
<i>romaine, anchovies, parmigiano</i>	
<b>Wedge</b>	20
<i>iceberg, cherry tomato, bacon, blue cheese</i>	
<b>Burrata Salad</b>	25
<i>snap peas, radish, corn, red onion, avocado herb dressing</i>	
<b>Tomato Gazpacho</b>	15
<i>basil, crème fraiche</i>	
<b>Clam Chowder</b>	18
<i>potato, bacon, dill</i>	
<b>French Onion</b>	15
<i>rich onion broth, gratineed with gruyere</i>	

## BREAD SERVICE

	13
<i>homemade cornbread, croissant, cheddar biscuit, olive oil &amp; balsamic, charred corn butter</i>	

## ENTRÉE

<b>Roasted Free Range Chicken*</b>	39
<i>sourdough panzanella, olives, grapes, summer greens, carrot-ginger puree</i>	
<b>Day-Boat Scallop*</b>	48
<i>creamy roasted corn sofrito, chorizo, leeks</i>	
<b>Faroe Island Salmon*</b>	38
<i>corn &amp; asparagus succotash, shishito, endive, sundried tomato emulsion</i>	
<b>Shrimp Scampi</b>	39
<i>house made spaghetti, cherry tomato, herb butter white wine sauce, cheesy garlic baguette</i>	
<b>Roasted Half Lobster</b>	68
<i>corn polenta, herb salad</i>	
<b>Housemade Spinach Cavatelli</b>	32
<i>burrata, peas, mushroom, gremolata</i>	

## STEAKS, CHOPS & SEAFOOD

<b>Filet Mignon – 8oz*</b>	65
<b>Bone-In Prime Filet Mignon – 16oz*</b>	120
<b>NY Strip – 16oz*</b>	62
<b>Black Angus Ribeye – 16oz*</b>	72
<b>Heritage Pork Chop- 16oz*</b>	39
<b>Lamb Rack- 15oz half rack*</b>	50
<b>Yellowfin Tuna – 8oz*</b>	38
<b>Jumbo Head-on Prawns-12oz</b>	48

## 45 DAY DRY-AGED PRIME STEAKS

For two served with bone marrow

Tomahawk Ribeye* – 38oz	195
Porterhouse – 36oz*	185
Bone-In NY Strip – 22oz*	130

### Signature Selections - Limited Availability\*

<b>JAPANESE A5 WAGYU TASTING FOR TWO*</b>	375
<i>4oz each filet, ribeye, NY Strip with Japanese suntory whiskey bone marrow shot, smoked sea salt, smoked oyster aioli, bourbon cracked black pepper butter</i>	
<b>JAPANESE A5 WAGYU FILET*</b>	175
<i>hand cut 4oz center cut filet \$50 per added 1oz</i>	
<b>MOTTAINAI, THE WAGYU OF LAMB*</b>	270
<i>full lamb rack - chimichurri, bone marrow</i>	
<b>PAT LAFRIEDA PRIME 850 CLUB*</b>	200
<i>45 day dry aged - 24oz bone in ribeye steak, bone marrow</i>	
<b>THE ROYAL TOWER*</b>	600
<i>30G each Royal Ossetra, Royal Baika, salmon poke, oysters on the half shell, tuna tartar, and accompaniments with a bottle of Veuve Clicquot</i>	
<b>Add Royal Daurenki*</b>	120
<b>3LB MAINE WHOLE LOBSTER</b>	MP
<i>grilled lemon, drawn butter</i>	

## ACCOMPANIMENTS

Sauteed Wild Mushroom & Onion	12
Gratineed Blue	10
Half Lobster with Garlic Butter	36

## SAUCES

Horseradish Cream • Bordelaise • Béarnaise  
• Bourbon Cracked Black Pepper Butter •  
Brandy Peppercorn • Chimichurri

7

## SIDES

Steak House Onion Rings	12
Asparagus	14
Haricot Verts	12
Creamed Spinach & Artichoke	12
Confit Fingerlings	10
Mashed Potato	10
Macaroni & Cheese	14
French Fries	11
Truffled Parmesan French Fries	20

Executive Chef Alia Asher  
Sous Chef Johann Pina-Beltran

*\*This item is raw or partially cooked and can increase your risk of food borne illness. Guests who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies or dietary restrictions, please bring them to your server's attention*