

Dinner

Meat & Cheese

minimum selection of three, served with toast

MEAT

House Whipped Lardo 4

Molinari & Sons Coppa: CA 5

Olli Salumeria Sopressata: CA 5

Natura Antica Parma DOP Prosciutto: Italy 6.5

CHEESE

12 month Parmigiano Reggiano Cheese: Italy 6

Saville Row Vintage Cheddar Cheese: England 5

Aurora 12 month DOP Manchego: Spain 5

Marin French Triple Creme Brie: CA 6.5

Shaft's Blue Vein 1 yr Aged Cheese: CA 6

Starter

SPICY SALMON CRUDO 12

sesame chili oil, celery, scallions, corn tostada

AVOCADO & LIL GEM SALAD 15

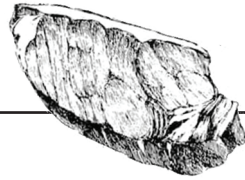
fried capers, pickled onions, herb buttermilk dressing, Parmesan, spiced crumbs

SPANISH OCTOPUS 19

romesco sauce, sunflower seeds, peewee potato, sherry vinegar

ROASTED MUSHROOMS & ENDIVES 18

hazelnut, citrus, Manchego cheese, coppa



Steak

We are proud to source the best quality 100% natural meats. Cooking everything over our red oak wood grill.

CERTIFIED ANGUS FILET MIGNON

8 oz. - 42 | 12 oz. - 52

PRIME NEW YORK STRIP

16 oz. - 48

PRIME TOMAHAWK RIBEYE

48-55 oz. - 120

A5 HOKKAIDO
JAPANESE WAGYU RIBEYE

gochujang yuzu, truffle salt,
farm egg yolk & aged soy,
cured cucumber
6 oz. - 120

ADD-ONS:

Bone Marrow (1) +7

Grilled Shrimp (2) +8

Sunny Side Up Egg (2) +5

House Whipped Lardo +4

Plates

CRAB TAJARIN 24

truffle crab cream, lump crab, Jonah crab claw, shellfish crumbs

TOMATO SPAGHETTI 15

garlic, hazelnut, Manchego cheese, basil

FAROE ISLAND SALMON 29

lemon-dill salsa verde, summer squash, seasonal herbs

ANCHO CHILI PRIME FLAT IRON 32

salsa mancha, chilaquiles, cilantro

ROASTED ADOBO CHICKEN BREAST 26

cilantro rice, braised greens, cherry tomatoes, chicken jus

SPICED PETITE LAMB CHOP 34

edamame & corn, mixed herbs, mint yogurt, pomegranate molasses

HERITAGE PORK SHOULDER 32

char-siu glazed, tomato relish, charred scallion, herbs, fried buns

Sides

BABY POTATO GRATIN 12

aged cheddar bechamel, spiced crumbs, chives

POTATO PURÉE 9

cream, butter, chives

PARMESAN FRIES 8

aged Parmesan, salt & pepper

GREEN BEANS & BACON 10

lemon, garlic, butter

twenty eight

**consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness*

Executive Chef Jay Lacuesta
GM & Sommelier Kevin Ho