



CAVIAR

Golden Osetra • \$125 per ounce
*Chicken Cracklin', Deviled Egg,
Omelet, Foie Gras Ganache*

PRIME MEATS

Filet 6oz/10oz/12oz • \$41/\$49/\$58

Delmonico - Ribeye 16oz • \$58

Hawaiian Ribeye 16oz • \$58

DRY AGE MEATS

Ribeye 18oz • \$72

Kansas City Strip 20oz • \$69

Porterhouse 28oz • \$98

SPECIALITY MEATS

Japanese Kuroge
A5 Wagyu Striploin
\$29 per oz - 3oz *minimum*

Ribeye Cap 4oz • \$68

Australian Wagyu
Hanger 8oz • \$58

Iberico Secreto 6oz • \$65

SAUCES \$4 each/3 for \$10

Foie Gras Truffle Butter + \$4

Bone Marrow Butter + \$4

N.O. BBQ Butter

Worcestershire Glaze

Steak House Hollandaise

PASTA

Pecan Pesto Ricotta Gnocchi • \$12

Pappardelle Bolognese • \$14

Spinach & Ricotta Ravioli • \$18

Walnut Sauce

STARTERS

Stone Crab Claws (3) • \$32

Mustard Sauce, Lemon

House Cured Ora King Salmon & Osetra Caviar • \$19

Crispy Potato, Shallot, Horseradish, Crème Fraîche

Asian Spiced Tuna Tartare • \$19

Avocado, Lemongrass, Chili Garlic Crunch, Sesame Cracker

Prime Beef Carpaccio & Fried Louisiana Oysters • \$23

Mustard Sauce, Shallot, Caper, Brioche

Hudson Valley Foie Gras Torchon • \$24

Compote, Corn Cake Short Stack, Sea Salt

BBQ Shrimp & Chive Cream Biscuit • \$19

Worcestershire, Rosemary, Garlic, Lemon, Abita Amber

Slow Roasted Soy Soaked Kurobuta Pork Belly • \$26

Sesame- Scallion Pancakes, Hoisin Sauce, Cucumber

Crispy Louisiana Oysters • 4ea \$15 - 8ea \$25

Bleu Cheese Fondue, Creole Tomato Glaze

SALADS

Caesar Salad • \$14

Baby Romaine Hearts, Anchovy, Croutons

The "Wedge" • \$16

*Chilled Iceberg, Creamy Roquefort,
Petite Green Salad, Heirloom Tomato,
Carrot, Radish, House Bacon*

Roasted Beet & Satsuma • \$14

*Whipped Local Goat Cheese,
Pistachio Crumble, Charred Onion Vinaigrette*

PLATES

Seared #1+ Gulf Yellowfin Tuna • \$42

Cauliflower Puree, Roasted Sweet & Sour Peppers

Roasted Maine Diver Scallops • \$46

Taleggio Fondue, Toasted Orzo, Preserved Tomato, Truffle Sauce

Potato Crusted American Red Snapper • \$45

Parsnip Puree, Cajun Caviar Butter Sauce

Rohon Duck Breast • \$39

Fried Dirty Rice, Sweet Potato Duck Jus

Paneed Veal Chop • \$55

Ricotta Tortelloni, Parmesan Cream, Tomato Butter

Jurgielewicz Chicken French • \$29

Farm Egg Batter, Preserved Lemon Pan Sauce

Surf & Turf: Petite Filet & Jumbo Lump Crab Cake • \$68

Tchefuncte Potato, Baby Bok Choy, Veal Reduction

SIDES \$10

Tchefuncte Potatoes • Roasted Cauliflower • Caramelized Onions & Mushrooms
Creamed Spinach • Mashed Potatoes • Field Pea Ragout • Everything Seeded Heirloom Carrots