



## 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 18oz • \$69

Porterhouse 24oz • \$98

## SPECIALITY MEATS

Japanese Kuroge

A5 Wagyu Striploin

\$32 per oz - 3oz *minimum*

Ribeye Cap 4oz • \$68

Australian Wagyu

Hanger 8oz • \$58

Iberico Secreto 6oz • \$69

## 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

Calabrian Gemelli • \$14

Lasagna Bolognese • \$14

Sweet Potato Ravioli • \$15

*Brown Butter, Sage*

## STARTERS

Asian Spiced Tuna Tartare • \$19

*Avocado, Lemongrass, Chili Garlic Crunch, Sesame Cracker*

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

*Bleu Cheese Fondue, Creole Tomato Glaze*

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

*Crispy Potato, Shallot, Horseradish, Crème Fraîche*

Louisiana BBQ Shrimp • \$19

*Worcestershire, Rosemary, Garlic, Lemon, Abita Amber, Ciabatta*

Hudson Valley Foie Gras Torchon • \$24

*Truffle, Sauterne Jelly, Brioche, Sea Salt*

Meatball Tartine \$16

*Pork, Veal & Beef, Crushed Tomato, Ciabatta*

Prime Beef Carpaccio & Fried Louisiana Oysters • \$23

*Mustard Sauce, Shallot, Caper, Brioche*

Slow Roasted Soy Soaked Kurobuta Pork Belly • \$26

*Jalapeño, Lemongrass & Cucumber, Sesame-Scallion Steamed Buns, Hoisin*

## 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 & Citrus • \$14

*Whipped Local Goat Cheese,*

*Pistachio Crumble, Charred Onion Vinaigrette*

## PLATES

Seared #1+ Gulf Bluefin Tuna • \$49

*Charred Onion, Mushroom, Beurre Rouge*

Chilean Sea Bass • \$48

*Roasted Bok Choy, Cauliflower Espuma, Teriyaki*

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*

Joyce Farms 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