

## STARTERS

### SQUASH BLOSSOMS 21

goat cheese · delicate batter · truffle honey drizzle

### PRIME BEEF CARPACCIO · 24

arugula · capers · aged parmigiano reggiano · balsamic reduction · evoo

### FRENCHED LAMB CHOPS 26

whipped mint yogurt · rosemary · charred lemon · extra virgin olive oil · maldon salt

### BONE MARROW 23

bourbon bacon jam · toasted filone

### SUNDAY SUPPER MEATBALL 18

san marzano arrabbiata · basil gremolata · charred focaccia

### GOLD STANDARD TRUFFLE FRIES 26

duck fat · parmesan · truffle aioli · black truffle shaved tableside

### PHILLY PRIME RIB CHEESESTEAK 19

truffle provolone fonduta · fried long hot peppers · (limited quantity available)

## SEAFOOD & RAW BAR

### CHEF'S ROTATING SELECTION OF OYSTERS

daily chef selection · served chilled

dozen 48 · half dozen 24

### OYSTERS ROCKEFELLER 28

east coast oysters · bacon · spinach · cream · pernod · parmesan crust

### ROCK SHRIMP TEMPURA 23

lightly battered · chipotle aioli · black sesame

### TUNA CRISPY RICE\* 23

bluefin tuna · yuzu aioli · wakame · 3 pcs

### JUMBO SHRIMP COCKTAIL\* 25

colossal chilled shrimp · cocktail sauce · lemon · horseradish

### GRAND SEAFOOD TOWER\* 199

maine lobster · shrimp cocktail · tuna tartare · crab cocktail caviar-topped oysters

## SALADS

### BLUE CHEESE WEDGE 16

crisp iceberg · cherry tomato · applewood smoked bacon · danish blue

### ARTISAN BURRATA 19

creamy burrata · heirloom tomatoes · focaccia

### CLASSIC CAESAR 17

romaine hearts · house croutons · aged parmesan

## MAINS

*MAKE IT RAIN\* | MP - shaved black truffle on request*

### MAINE LOBSTER SPAGHETTI 90

whole 1.25 lb lobster · arrabbiata · basil add kaluga caviar · 22

### RIGATONI ALLA VODKA 34

vodka cream sauce · calabrian chili · parmigiano reggiano additions: calabrese sausage 10 · blackened gulf shrimp 14 · butter poached lobster 24

### MISO GLAZED COD 49

caramelized white miso · crispy skin · sticky rice

### THE ONE GREAT BURGER- 27

house blend of brisket, chuck & short rib · aged gouda · caramelized mushroom & onion · crispy fried green tomato · signature sauce · toasted brioche

### COLOSSAL WILD SOUTH ATLANTIC PRAWNS 56

lemon beurre blanc · chili oil · shaved fennel herb salad

## STEAKS

WE EXCLUSIVELY SERVE USDA PRIME BEEF, SELECTED FROM THE HIGHEST TIER OF AVAILABLE CUTS AND SOURCED FROM A CURATED NETWORK OF RANCHES IN THE GREATER OMAHA AND UPPER IOWA REGIONS

### PRIME RIBEYE 16 OZ 94

### PRIME FILET MIGNON 8 OZ 78

### RESERVE PRIME NEW YORK STRIP 14 OZ 82

### 25+ DAY DRY-AGED PRIME COWBOY RIBEYE 22 OZ 149

### PRIME PORTERHOUSE FOR TWO 32 OZ 219

### SIGNATURE PRIME RIB TROLLEY

*slow-roasted in the tradition of san francisco's legendary house of prime rib. carved tableside from our custom wood and stainless steel trolley. served with mashed potatoes, creamed spinach, house jus, and horseradish. no substitutions.*

SELECT CUT 12 OZ 74

BUTCHER'S CUT 24 OZ 118

### CHEF'S SIGNATURE DIPPING SALT 4

SEA SALT · LAVENDER FLOWER · ELEPHANT GARLIC · LIME ZEST · BLACK PEPPER

### ENHANCEMENTS

JUMBO LUMP CRAB OSCAR 22

FOIE GRAS ROSSINI 18

BLUE CHEESE CRUST 8

LOBSTER TAIL | single 68 | double 120

### SAUCES 6

BÉARNAISE

SIGNATURE AU POIVRE

HORSERADISH CREAM

### BUTTERS 5

BLACK TRUFFLE & REGGIANO

GARLIC HERB

## SIDES

### DAUPHINOISE POTATOES 14

thin-sliced potatoes · garlic cream · gruyère cheese · golden crust

### THE MUSHROOM SOCIETY 14

farmers choice · shallot · butter · demi

### LOBSTER & BLACK TRUFFLE POMMES PURÉE 24

silky yukon gold · butter-poached maine lobster · shaved black truffle · Plugra butter · fine chive

### BRUSSELS SPROUTS 14

citrus glaze · whipped ricotta · candied orange zest

### CREAMED SPINACH 12

gouda bechamel · onion · roasted garlic reggiano