



appetizers

calamari	cornmeal dust-vinegar peppers, lemon & parmigiano-reggiano aioli 11
charcuterie board	local cheese and cured meat selection with traditional accompaniments 16
crab cake	maryland style blue crab meat, charred green onion puree, pepper slaw, roasted garlic 15
48 hour pork belly	sweet corn puree, arugula pesto, mustard seed, smoke 9
Escargot	garlic butter, parsilade, shallot mousse, grilled sourdough bread 10
<i>cold</i>	
wagyu beef carpaccio	black truffle aioli, grilled sourdough, white figs, blis elixir 17
oysters for 2 and 4	east and west coast weekly selection, meyer lemon mignonette, cocktail sauce 13 & 19
seafood tower for 2 and 4	oysters, scallops, shrimp, manila clams, chilled lobster tail, mignonette 60 & 90
lobster ceviche	ahi amarillo pepper, yuzu-tomato water, cilantro, togarashi-plantain crisps 14
shrimp cocktail	poached tiger shrimp, house cocktail sauce 14

soups

french onion	caramelized onions, sherry, gruyere cheese, brioche 8
lobster bisque	brandy cream, lobster claw meat 9

greens

chop salad	mixed lettuce, avocado, fava beans, radish, cucumber, tomato, tarragon vinaigrette 8
caprese	heirloom tomatoes, burratine cheese, basil pesto, barrel aged sherry vinegar 11
cesar salad	baby romaine lettuce, garlic parmesan dressing, white anchovy, pecorino 8
BLT wedge salad	iceberg , heirloom tomato, roasted garlic dressing, guanciale bacon chips 8
local greens salad	baby greens, strawberries, plums, walnuts, white balsamic vinaigrette 8

Simon Kuhnert Room Chef

*If you have a food allergy, please speak to the chef, manager or your server.

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

For parties of 8 or more a 20% gratuity will be added to your bill for your convenience.

The payment of this or any gratuity is voluntary and may be increased or decreased at your discretion.

Our Steaks are USDA Prime Grade, Midwestern-Sourced, Delicious and Flavorful Heritage-Bred, All-Natural, and Ethically Raised Beef

charbroiled prime

filet	8 oz	38
New York strip	14 oz	41
rib eye	16 oz	42
porterhouse	16 oz	46

dry aged 45 days

strip	16 oz	49
cowboy ribeye for two	46 oz	119

on top

oscar topping 8 | wooster pike blue cheese 6 | foie gras butter 6 | seared foie gras 12
butter poached lobster claw meat 12 | wild mushrooms 6 | benton's bacon slab 6

sauces 4

bérnaise | FC steak sauce (peppered mustard) | bone marrow bordelaise | snowville horseradish crème fraîche
peppercorn cream reduction | chimichurri | house smoked tomato ketchup

seafood

sea bass	shiro miso butter, charred napa cabbage, beech mushrooms, lobster consommé 38
scallops	benton's country ham, truffle peas, snowville crème fraîche 32
seasonal salmon	harissa rub, swiss shard, fingerling potato hash, richards maple glaze 32
lobster tail	broiled or butter poached 58

local specialities

grassroots bison ribeye	16 oz 42
boneless wagyu short rib	juniper rub, seasonal mushrooms, malt crunch, juniper essence 36
chicken in the pot	aromatic vegetables, seasonal ragout, natural jus, sourdough 26
carbonara risotto	carnaroli rice, guanciale, parmigiano-reggiano, slow poached egg yolk 18
seafood cream pappardelle	sherry cream sauce, white fish, lobster, shrimp, clams 28
cioppino	San Francisco style tomato seafood broth, clams, lobster, white fish, grilled baguette 29

side dishes 8

oakville gouda mac & cheese - shells, local gouda cheese sauce ★ upgrade to lobster mac 17
mascarpone creamed spinach | butter potato puree | bacon/blue cheese tots | truffle parmesan shoestring fries
brandy carrots | asparagus | au gratin potato | baked potato | duck fat caramelized pearl onions
wild seasonal mushrooms

desserts 6.5

crème brulee - Tahitian vanilla, raspberry biscotti | flourless chocolate terrine - seasonal fruit
New York style cheesecake - seasonal fruit coulis, fresh fruit
carrot cake - traditional spiced cake, sweet carrot, walnuts, mascarpone frosting
key lime pie | tableside ice cream - prepared at your table in minutes (2 people minimum)

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