

final cut

STEAK & SEAFOOD






starters

calamari	seasoned flour-vinegar peppers, lemon & parmigiano-reggiano aioli 11
charcuterie board	artisan cheese selection, cured meat, pâté, traditional accompaniments 18
crab cake	Maryland style blue crab meat, green onion relish, roasted garlic, cabbage slaw 17
48 hour pork belly	caramelized corn puree, arugula pesto, mustard seed, pearl onions, smoke 11
Wagyu beef carpaccio	A4 Japanese Wagyu, black truffle aioli, grilled sourdough, figs, Blis Elixir 20
oysters	East and West coast weekly selection, meyer lemon mignonette, house cocktail sauce 13
seafood platter for two	oysters, scallop crudo, shrimp, Manila clams, chilled lobster tail, meyer lemon mignonette, house cocktail sauce 60
shrimp cocktail	poached tiger shrimp, house cocktail sauce 14
lobster and salmon belly ceviche	ahi amarillo pepper, yuzu-tomato water, cilantro, shaved jalapeño, togarashi-plantain crisps 18
bacon wrapped shrimp	Nueske's bacon, honey glaze, vegetable relish 12

soups

french onion	caramelized onions, sherry, Wabash Erie Canal cheese, brioche 9
lobster bisque	brandy cream, lobster claw meat 12

greens

chop	mixed lettuce, avocado, fava beans, radish, cucumber, tomato, tarragon vinaigrette 8 
caprese	heirloom tomatoes, fresh mozzarella, basil pesto, barrel aged sherry vinegar 11 
caesar	baby romaine lettuce, garlic parmesan dressing, white anchovy, baguette crostini, pecorino romano cheese 8 
baby BLT wedge	iceberg lettuce, heirloom tomato, green goddess dressing, blue cheese, guanciale bacon chips 8 
local greens	baby greens, strawberries, plums, candied walnuts, white balsamic vinaigrette 8 

*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.

 = **Ohio Harvest Item**
This selection has one or more ingredients
harvested here in Central Ohio

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

charbroiled prime

filet	8 oz	37
Bone-In filet	14 oz	56
New York strip	14 oz	41
rib eye	16 oz	42
Bone-In ribeye	24 oz	54
porterhouse	26 oz	58
cowboy ribeye for two	46 oz	120

Wagyu and dry aged

Snake River Farms Wagyu ribeye cap	6 oz	39
Japanese Wagyu strip loin A4	6 oz	55
NY strip 45 day dry age	16 oz	49

other cuts

prime rib	14 oz	32
long bone Duroc pork chop	24 oz	40
Colorado lamb chops	16 oz	36
Nueske's bacon steak	8 oz	19

on top

oscar topping 8 | Baley Hazen Blue cheese 6 | foie gras butter 6 | seared foie gras 12
butter poached lobster claw meat 12 | wild mushrooms 6 | Nueske's bacon slab 6



sauces

béarnaise 4 | peppered mustard 4 | bordelaise 6 | horseradish crème fraîche 4
peppercorn cream reduction 4 | chimichurri 4 | house tomato ketchup 4

seafood

sea bass	shiro miso butter, baby bok choy, beech mushrooms, lobster broth	38
scallops	Benton's country ham, truffle peas, crème fraîche	34
seasonal salmon	harissa rub, swiss shard, fingerling potato hash, Richard's maple glaze	32
lobster tail	broiled or steamed	58

specialities

boneless Wagyu short rib	braised beef rib, creamy Anson Mills grits, wild mushrooms, bordelaise	36
roast half chicken	organic chicken, aromatic vegetables, seasonal ragout, natural jus	26 
wild mushroom risotto	carnaroli rice, porcini broth, parmigiano-reggiano, truffle oil	18 
weekly seafood pasta	Chef's weekly creation of fresh seafood and house made pasta	39

side dishes 8

mascarpone creamed spinach | butter potato puree | truffle parmesan shoestring fries | brandied carrots
creamed corn and bacon | asparagus | jalapeno au gratin potato | baked potato
duck fat caramelized onions | wild seasonal mushrooms | mushrooms & onions
smoked gouda mac & cheese - shells, gouda cheese sauce, truffle oil ★ upgrade to lobster mac 17