



Start

Shiitake Tuna Tartare
*Shiitake Mushroom, Asian Pear,
 Crispy Wonton, Spicy Aioli*
 14

Peruvian Lobster & King Crab Roll Bites
*Pico De Gallo, House Pickled Jalapeños,
 Aji Amarillo*
 22

Korean Beef Dumplings
Galbi Braised Beef, Korean Chili,
 15

Brandade de Morue
*Salt Cod & Roasted Garlic, Piperade, Toast
 Points*
 18

Laundry Salad
*Arugula & Frisee, Fennel, Onion,
 Goat Cheese, Pear, Walnut, Tarragon
 Vinaigrette, Orange Zest*
 12

Aviator Caesar
*Hearts of Romaine, House Made Croutons,
 Raw Egg Garlic-Anchovy Dressing*
 15

Gem Wedge
*House Made Roquefort Dressing, Little Gem,
 Pickled Onions & Fennel, Cherry Tomatoes,
 Boneyard Bacon Crumbles*
 14

Lardon Salad
*Boneyard Bacon, Poached Egg,
 Wild Rocket & Frisee, Crispy Shallot,
 "Broken Aioli" Red Wine Vinaigrette*
 16

Small Shares

Spicy Miso Shrimp Salad
*Black Kale, Napa Cabbage, Mizuna Greens,
 Crispy Wontons, Sesame Ginger Miso Dressing*
 24

Wild Mushroom Risotto
 (Vegan upon request)
Sautéed Wild Mushrooms, Parmesan
 24

Charcuterie & Cheese
 Chef's Choice: House-Made Bread, Assorted
 Cheeses & Meats
 25

Ocean & Air

Colossal Tiger Shrimp
*Huancaína Mash, Warm Peruvian Salsa,
 Aji Panca Butter* 34

Norwegian Ocean Trout
*Garam Masala Butternut Squash Hash,
 Green Tomato Chutney, Heirloom Carrot Salad,
 Curry Beurre Blanc* 36

Seared Sea Scallops
*Cold Smoked Uni, Cilantro Cucumber Emulsion,
 Black Rice, Enoki Asian Pear Salad,
 Yuzu Pico de Gallo* 38

Tea Smoked Quails
*Shiitake Mushroom Sweet Rice Stuffed,
 Baby Bok Choy, Satsuma Ginger Glaze* 36

Whole Fish for Two
*Crispy Fried Thai Pink Snapper,
 Palm Sugar-Tamarind Gastrique, Rice Noodle,
 Nam-Jin Seafood, Chiles & Aromatics* 70

Wood Fired Grill

(All Available Pan Grilled by Request)

10oz Creekstone Prime New York 48
 14oz Creekstone Prime Ribeye 54
 8oz American Wagyu Flatiron 39
 6oz C.A.B. Filet 38
 10oz C.A.B. Filet 48

30-Day Dry-Aged Creekstone
 32 oz Prime Tomahawk
Oak Grilled Bone-In Ribeye, Jus du Boeuf
 120

18oz Kurobota Bone-in Pork Chop 42
(Cuban Brine, Served with Mojo de Ajo)

Opal Ranch Rack of Lamb 48
(Roasted Garlic Mash, Red Wine Reduction)

Prime Burger
*10oz House Ground Prime Beef, St. Agur Blue
 or Idiazabal, Balsamic Onions, Garlic Aioli,
 House Made Bun, Duck Fat Potatoes* 27

Complimentary Sauces & Butters

(Choose One - Each Additional \$4)

Chimichurri, SOCA Steak Sauce, or
 Sesame Soy Dipping Sauce

Finishing Butters:

Red Wine Bone-Marrow Butter
 Peruvian Aji Panca Chile Butter

Enhancements

Blue Cheese Crust 7
 Seared Hudson Valley Foie Gras 20

Sides

Frites 8
 Roasted Heirloom Carrots 10
Citrus Yogurt, Pepitas
 Duck Fat Potatoes 10
 Boneyard Bacon "Steak" 8
 "Huancaína" Mashed Potatoes 10
 Chinese Long Beans & Shiitake 12
Wok-Seared, Fried Garlic, Ginger-Soy
 Blistered Shishito Peppers 12
Crispy Shallots, Sweet Soy & Citrus
 Grilled Asparagus 12
Piquillo Pepper Gribiche