



Start

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

Crispy Pork Belly
*Southeast Asian Style Crispy Pork Belly,
 Green Papaya Salad, Thai Mango Salsa,
 "Magic" Sauce*
 15

Korean Beef Dumplings
*Galbi Braised Beef, Korean Chili,
 Galbi San Bai Su, Kimchi Slaw*
 15

Heirloom Tomato Tower
*St. Agur Blue, House-made Brioche,
 Red Onion, Petite Herb Salad,
 Truffle-Sherry Vinaigrette*
 14

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

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

Beef Tongue Salad
*Basque Style Pickled Beef Tongue, Little Gem,
 Haricot Vert, Capers, Shaved Manchego,*
 18

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

Small Shares

Duck Confit Flatbread
*Manchego, Fontina, Balsamic Fig Spread,
 Smoked Duck Breast, Shimeji Mushrooms
 & Caramelized Onion,*
 20

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

Saffron Risotto
 (Vegan upon request)
*Peas Shoots, English Peas, Manchego,
 & Heirloom Carrot Ribbons*
 17

Ocean & Air

Norwegian Ocean Trout
*Herb-Crusted Trout, Olive Oil Poached &
 Roasted Spanish Hash, Romesco,
 Leek & Endive Beurre Blanc*
 34

Red Curry Opah
*Wild Caught Oah, Pineapple-Mango Salsa,
 Kabocha Squash Fritter*
 34

Tea Smoked Duck Breast
*Crispy Shiitake Rice Cake, Hoisin Cherry
 Chutney, Roasted Baby Turnips & Carrots*
 38

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 42
 14oz Creekstone Prime Ribeye 54
 8oz American Wagyu Flatiron 32

6oz C.A.B. Filet 36
 10oz C.A.B. Filet 48
 14oz C.A.B. New York 40
 16oz C.A.B. Ribeye 46

18oz Kurobota Bone-in Pork Chop 42
(Cuban Brine, Served with Mojo de Ajo)
 8oz Caribbean Lobster Tail 36

30-Day Dry-Aged Creekstone
 Prime Tomahawk
*Wood Grilled Bone-In Ribeye, Jus du
 Boeuf*
 (32oz - 120) (40oz - 150)

(Must be ordered at beginning of meal,
 Allow 45+ Min for M.R. -Available to Med)

Complimentary Sauces & Butters

(Choose One - Each Additional \$4)

Chimichurri
 SOCA Steak Sauce
 Red Wine Bone-Marrow Butter
 Peruvian Aji Panca Chile Butter
 Ankimo 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
 Roasted Heirloom Cauliflower 10
 "Huancaína" Mashed Potatoes 10
 Chinese Long Beans & Shiitake 12
Wok-Seared, Fried Garlic, Ginger-Soy
 Blistered Shishito Peppers 12
Crispy Shallots, Sweet Soy & Citrus