



## 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

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

Beef Tongue Salad  
*Basque Style Pickled Beef Tongue, Little Gem,  
 Haricot Vert, Capers, Shaved Manchego,*  
 16

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

## Small Shares

Crispy Duck Confit  
*Glazed Fuyu Persimmon, Pomegranate Seed,  
 Treviso, Frisee, Arugula, Piment d'Espelette,  
 Pomegranate Vinaigrette*  
 22

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

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

## Prime Burger

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

## Ocean & Air

Norwegian Ocean Trout  
*Garam Masala Pumpkin Hash,  
 Green Tomato Chutney, Heirloom Carrot Salad,  
 Madras Curry Scented Beurre Blanc*  
 36

Red Curry Opah  
*Wild Caught Opah, 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	48
14oz Creekstone Prime Ribeye	54
8oz American Wagyu Flatiron	39
6oz C.A.B. Filet	38
10oz C.A.B. Filet	48
16oz C.A.B. Ribeye	46

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

Allow 30+ Min for Medium Rare

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

8oz Colossal Tiger Shrimp	34
<i>(Huancaína Mash, Warm Peruvian Salsa)</i>	

Opal Ranch Lamb Chops	48
<i>(Roasted Garlic Mash, Red Wine Reduction)</i>	

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
 All aioli made from raw egg. Not all ingredients are listed - please advise your server if you have food allergies.  
 We welcome your well-behaved children.