



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,
 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

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

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

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

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

Provencal Lobster Ravioli
*Saffron Bouillabaisse Cream Sauce,
 Sautéed Carrots & Fennel*
 24

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

Ocean & Air

Colossal Tiger Shrimp
Huancaína Mash, Warm Peruvian Salsa 34

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

Alder Smoked Duck Breast
*Pepian, Duck Confit Papusa, Grilled Corn &
 Chayote Succotash, Radish Apple Salad, Chile-
 Maple Gastrique, Pepita Brittle* 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

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

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 or 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 & 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.