



CO-EXECUTIVE CHEF Kelly Conwell
 CO-EXECUTIVE CHEF Spencer Knipper
 CHEF DE CUISINE Mark Dandurand

APPETIZERS

HOT

WOOD FIRE GRILLED OYSTERS*
 half dozen, garlic-shallot butter 18

STUFFED BAKED CLAMS*
 lump crab, cherrystone clams, parmesan,
 bread crumbs, grilled lemon 18

LOBSTER GRATIN
 creamy lobster dip, pickled cherry peppers,
 bbq-ranch chicharrones 16

ROCK SHRIMP
 crispy, mango & chili agre doux, butter lettuce,
 cucumber salad, lime kataifi 17

GOAT CHEESE TORTELLI
 balsamic roasted dates, rosemary & cashew
 vinaigrette, pickled pearl onion 14

CRISPY VEAL
 black cherry, sweet garlic aioli, black pepper
 bacon jam, shaved walnut 17

SMOKED CONFIT CHICKEN WINGS
 Alabama white bbq sauce, giardinera 15

BRAISED RABBIT
 whole grain mustard Parisian gnocchi, pickled
 ramps, crispy lion's mane mushrooms, rabbit
 jus 16

PLATES

5 SPICE DUCK • egg noodles, plum & ginger jam, fried basil, crispy snap peas, duck jus 30

LAMB* • bbq rubbed New Zealand rack of lamb, merguez sausage, braised collard greens, Sea Island red peas 36

FRIED CHICKEN • Campo Lindo chicken breast, smoked salt, colcannon potatoes, bourbon butter glaze, crispy prosciutto, caper & grilled lemon relish 24

HANGER STEAK* • black peppercorn crusted, gruyère spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring 28

SMOKED SHORT RIB • green garlic farro risotto, farmer vegetables, ravigote, parmesan chips 29

ON ICE

OYSTERS ON A HALF SHELL*
 half dozen oysters, champagne mignonette,
 lemon, cocktail sauce 18

SHRIMP COCKTAIL
 lemon champagne whipped cream cheese,
 horseradish, tomato conserva 18

COLD

STEAK TARTARE*
 pine nut gremolata, shaved parmesan,
 egg yolk, chips 15

HAMACHI CRUDO*
 crispy rice papers, scallion miso vinaigrette,
 yuzu aioli, black sesame 16

SMOKED SALMON RILLETTE
 tabbouleh, grilled focaccia, pistachio dukkah,
 dill & mint yogurt 14

SOUP & SALAD SERVICE

SH

butter lettuce, granny smith apples, goat cheese, croutons,
 champagne vinaigrette 8

LITTLE GEM

blue cheese, bacon, egg, chopped radish, tomato, green
 goddess dressing 10

CAESAR

romaine hearts, fried saltine crackers, shaved parmesan,
 French radish 9

SPINACH & WATERCRESS

salsa verde vinaigrette, Sea Island red peas, snap peas,
 aged white cheddar 9

CRAB BISQUE

brioche crisps, pickled onion, king crab 12

BROCCOLI CHEDDAR & POTATO

celery seed-sourdough croutons, gruyere espuma 8

SEAFOOD & PASTA

ORA KING SALMON*

crispy fingerling potatoes, oyster mushroom & asparagus
 ragout, horseradish & dill crème 32

PAN SEARED ALASKAN HALIBUT*

saffron pearl couscous, broken nettle vinaigrette, sweet
 miso & lemon aioli, squash & peas 34

LOBSTER & GRITS*

Anson Mills white grits, fennel, spring onion, buttered
 hot sauce 36

SCALLOPS*

celery & radish marmalade, scallop chicharrón, rutabaga
 purée, potato croquette, honey tarragon vinaigrette 33

CRAB CAPPELLETTI

lump crab, herbed cheese cappelletti, fried oyster
 mushrooms 26

STEAKS FROM THE WOODBURNING GRILL TO 1500° BROILERS

..... GRAND ISLAND, NEBRASKA • HAND SELECTED • AGED 30 DAYS

DRY AGED

RIBEYE* 14 oz 49

KANSAS CITY STRIP, BONE IN* 18 oz 55

WET AGED

RIBEYE, BONE IN 16 oz 55

KANSAS CITY STRIP* 14 oz 49

FILET MIGNON 7 oz 39

..... 10 oz 49

RIBEYE, BONE IN, COWBOY* 22 oz 68

WAGYU Rosewood Ranch, Texas

KANSAS CITY STRIP* 14 oz 53

RIBEYE* 14 oz 50

OUR BIG GUYS | WET AGED

PORTERHOUSE* 42 oz 120

TOMAHAWK RIBEYE* 36 oz 120

RARE • completely cool red center

MEDIUM RARE • warm primarily red center

MEDIUM • warm mostly pink center

MEDIUM WELL • slight pink center

WELL DONE • fully grey throughout

RUBS

• coffee

• porcini

SAUCES +1

• house made steak sauce

• chimichurri

• armagnac & green peppercorn

• creamy horseradish

STOCK IT +6

• house bacon, blue cheese,

and walnut blend



MARKET SIDES 9

ROBUCHON WHIPPED POTATOES

HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

SAUTÉED MUSHROOMS & SHALLOTS

ROASTED CAULIFLOWER, ROMESCO, BÉARNAISE

CREAMED PEAS WITH MINT

CHEESY CORN & RICE CASSEROLE

SEASONAL VEGETABLE

*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.