


BORN AND RAISED

COLD

CHARCUTERIE & CHEESE CHEF'S CURATED SELECTION \$53

 **HOUSE SALAD** BUTTERMILK, JAM EGG, SEEDS \$16

JAMÓN IBÉRICO SOURDOUGH \$42

SHRIMP COCKTAIL AVOCADO, CAPERS, CUCUMBER \$24


OTORO TARTARE TOMATO CONFIT, SHERRY GELÉE, CAVIAR \$40

HOT

UNI SPAGHETTI CHILI OIL, CURED YOLK \$32

BURGUNDY SNAILS BONE MARROW & TOAST \$23

DRY-AGED MEATBALL CREAMY POLENTA, POMODORO, RICOTTA SALATA \$24

 **BREAD** HERBED GARLIC BUTTER \$9

MARKET SOUP \$15

WHY YOU'RE HERE


CLASSICS

FILET 8^{oz} \$57

NEW YORK 14^{oz} \$59

RIBEYE 18^{oz} \$67

STEAK SAMPLER \$159

 WAGYU | DRY-AGED | WET-AGED

 WAGYU

DRY-AGED

BONE-IN RIBEYE 20^{oz} \$79

BONE-IN NY 18^{oz} \$79

T-BONE 22^{oz} \$89

PORTERHOUSE \$5.98/oz

TOMAHAWK \$5.98/oz

ADD-ONS


2^{oz} KING CRAB \$27


BUTTER POACHED LOBSTER \$MP

BLUE CHEESE CRUST \$11

TRUFFLES \$MP

WAGYU

 \$25/oz

 \$17/oz

SAUCES

BÉARNAISE, PEPPERCORN, CREAMY HORSERADISH, BORDELAISE

EXTRAS

ROASTED MUSHROOMS \$15
PARMESAN, GARLIC, THYME

POTATO PURÉE \$14
BUTTER, CHIVES

DIRTY HASHBROWNS \$16
TROUT ROE, CRÈME FRAICHE

MAC & CHEESE \$17
FONTINA, HERBED BREADCRUMBS

BROCCOLINI \$16
CALABRIAN VINAIGRETTE, PARMESAN

HARICOT VERT \$16
GARLIC, CRISPY SHALLOT

PUTAIN DE LÉGUMES \$14

TABLESIDE

STEAK TARTARE \$27

STEAK DIANE \$65

CAESAR \$24

CAVIAR SERVICE

1^{oz} \$100 / 2^{oz} \$195 / 8.8^{oz} \$777

OTHER SIDE OF THE PASTURE

ROASTED CHICKEN
BOCUSE MOUSSELINE, JUS, BEECH MUSHROOM, SHALLOT \$41

LAMB LOIN
MAXIMIN PUREE, MINT CHIMICHURRI \$52

LOCAL CATCH
POTATO, BOUILLABAISSA, CAVIAR \$MP

KUROBUTA PORK CHOP
APPLE CELERIAC CHUTNEY, ONION SPROUTS, PORK JUS \$45

VEGETABLE PIE
SEASONAL VEGETABLES, MUSHROOM SAUCE \$32

 **CHEESEBURGER**
DRY-AGED RIBEYE, SMOKED GRUYERE, BORDELAISE ONIONS, PICKLES, SECRET SAUCE \$32

ADD TRUFFLES TO ANY DISH \$MP

DINNER FOR TWO

DRY-AGED DUCK
ROASTED BREAST, CONFIT HASH, JUS \$146

STEAK SAMPLER \$159
 WAGYU  WAGYU | DRY-AGED | WET-AGED

40^{oz} MAINE LOBSTER
LOBSTER RISOTTO, PAN ROASTED SEASONAL VEGETABLES, CAVIAR BUTTER \$MP

BEEF WELLINGTON
BORDELAISE SAUCE \$142

A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS.

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