

APPETIZERS

Colossal Tiger Prawns 16
Horseradish, Lemon, Petite Salad

*Beef Tartare 16
Classic Accompaniments

Jumbo Lump Crabcakes 19
Dijonnaise, Apple, Pickled Mustard Seed

*Grand Chilled Seafood Tower MP
Oysters, Prawns, Crab Legs,
Lobster Tail, Tuna Sashimi,
Traditional Accoutrements



Roasted Cauliflower 14
Goat Cheese, Romesco, Almonds

*Oysters On The Half Shell 17
House Hot Sauce, Lemon,
Champagne Mignonette

Escargot 15
Paris Butter, Focaccia, Lemon

*Spicy Tuna Poke 16
Harrisa, Cucumber, Yogurt, Rice Paper



SOUPS & SALADS

Traditional Lobster Bisque 15
Crème Fraîche, Sherry, Chive

French Onion Soup 13
Gruyère, Brandy, Brioche

Marinated Baby Beet Salad 12
Heirloom Beets, Goat Cheese,
Pistachio, Citrus Vinaigrette

Caesar Salad 14
Romaine Hearts, Croutons,
Pecorino Cheese, White Anchovy,
Maury's Caesar Vinaigrette

Blue Cheese Iceberg “Wedge” 15
Nueske Bacon, Tomato,
Pickled Red Onion, Egg,
Point Reyes Blue Cheese, Chives

Organic Greens 14
Mixed Greens, Seasonal Fruit,
Balsamic Vinaigrette



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

SUSTAINABLE SEAFOOD

Alaskan Crab Legs **MP**

Full Pound, Lemon, Butter

Swordfish au Poivre **42**

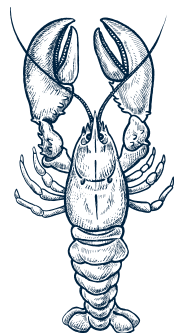
Cauliflower, Caper Lemon Butter

Pacific Halibut **45**

Pan Seared, Haricot Vert,
Almonds, Brown Butter

Lobster Linguine **52**

Calabrian Chilies, Butter, Cognac,
Parmesan, Basil, Tomato



Black Grouper **48**

Roasted Asparagus, Tomato Vinaigrette

***Ahi Tuna** **42**

Vierge Sauce, Olives, Curred Yolk, Chimichurri

***Faroe Island Salmon** **39**

Beets, Horseradish, Crème Fraîche, Lemon

***Diver Scallops** **45**

Pan Seared, Parsnips, Blood Orange Reduction



QUALITY MEAT

***Black Angus Petite Filet** **45**

6 oz – Chairman's Angus Beef

***Black Angus Filet** **65**

10 oz – Chairman's Angus Beef

***Bone-In-Ribeye** **84**

20 oz – Allen Brothers Prime Beef

***Prime Tomahawk Ribeye**

(For Two) **195**

36 oz – Grand Western Beef

***Australian Wagyu NY Strip** **95**

14 oz – Westholme Ranch

***NY Strip Dry-Aged** **78**

14 oz – Grand Western Beef

***Colorado Lamb Rack** **54**

Yogurt, Cucumber, Dill

Free-Range Chicken **32**

7 oz – French Cut

Tarragon, Whole Grain Mustard, Reduction

***Duroc Pork Chop** **39**

16 oz – Preserved Apple, Swiss Chard

SAUCES

5 each:

Bordelaise | Truffle Butter | Bearnaise
au Poivre | Preserved Lemon Butter | Chimichurri

SIDES TO SHARE

Roasted Asparagus **13**

Sea Salt, Olive Oil,
Preserved Lemon

Creamed Spinach **8**

Parmesan, Crispy Shallots

Truffle French Fries **13**

Parmesan, Chive, Garlic Aioli

Whipped Yukon Potatoes **13**

Sweet Cream, Sea Salt, Garlic

Wild Mushrooms **13**

Garlic, Parsley, White Wine

Crispy Brussel Sprouts **13**

Pickled Fresno Chilis

Maury's Au Gratin **15**

Gruyère, Parmesan, Cream

Lobster Mac & Cheese **18**

Cavatappi, Maine Lobster, Taleggio