
APPETIZERS

Colossal Tiger Prawns ^{GF}

Horseradish Cocktail Sauce, Lemon Petite Salad

Jumbo Lump Crabcakes

Dijonnaise, Apple,
Pickled Mustard Seed

Grand Chilled Seafood Tower* ^{GF}

Oysters, Prawns, Crab Legs,
Lobster Tail,
Traditional Accoutrements



Oysters On The Half Shell* ^{GF}

East Coast, West Coast
House Hot Sauce, Lemon,
Champagne Mignonette Cocktail Sauce

Escargot ^{GF}

Paris Butter, Crostini, Lemon

Chef Curated Tasting Board for Two

Taleggio, Point Reyes, Cana De Cabra,
Pecorino Romano, Craft Salami,
Almond Brittle, Raisin Mostarda,
Honey Comb, Seasonal Fruit Gelée



SOUPS & SALADS

Traditional Lobster Bisque

Crème Fraîche, Sherry, Chives

French Onion Soup

Gruyère, Brandy, Brioche

Caesar Salad

Romaine Hearts, Croutons,
Pecorino Cheese,
Maury's Caesar Dressing

Blue Cheese Iceberg "Wedge" ^{GF}

Nueske Bacon, Tomato,
Pickled Red Onion, Egg,
Point Reyes Blue Cheese, Chives

Marinated Baby Beet Salad ^{GF V}

Heirloom Beets, Goat Cheese,
Pistachio, Beet 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 ^{GF}

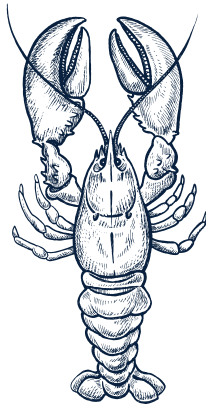
Full Pound, Lemon, Butter

Pacific Halibut ^{GF}

Pan Seared, Haricot Vert,
Almonds, Brown Butter

Lobster Linguine

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



Black Grouper ^{GF}

Roasted Asparagus,
Tomato Vinaigrette, Basil Oil

Faroe Island Salmon* ^{GF}

Fennel Fumet, Dill Oil,
Radish, Fennel

Diver Scallops* ^{GF}

Pan Seared, Parsnips,
Blood Orange Reduction



QUALITY MEAT

Black Angus Petite Filet* ^{GF}

6 oz – Chairman's Angus Beef

Black Angus Filet* ^{GF}

10 oz – Chairman's Angus Beef

Bone-In Ribeye* ^{GF}

14 oz – Allen Brother's Prime Beef

Prime Tomahawk Ribeye* ^{GF}

(For Two)

36 oz – Grand Western Beef

NY Strip Dry-Aged* ^{GF}

14 oz – Grand Western Beef

Colorado Lamb Rack* ^{GF}

Yogurt, Cucumber, Dill

Duroc Pork Chop* ^{GF}

16 oz – Preserved Apple, Swiss Chard

Free-Range Chicken

Romesco Sauce

SAUCES

Bordelaise | Truffle Butter ^{GF} |

Bearnaise ^{GF} | au Poivre |

Preserved Lemon Butter ^{GF} | Chimichurri ^{GF}

SIDES FOR SHARING

Grilled Asparagus

Sea Salt, Olive Oil

Creamed Spinach

Parmesan, Crispy Shallots

Truffle French Fries ^{GF}

Rosemary Garlic Salt, Herbs,
Pecorino Snow, Garlic Aioli

Whipped Yukon Potatoes ^{GF}

Sweet Cream, Sea Salt, Garlic

Wild Mushrooms ^{GF}

Garlic, Parsley, White Wine

Crispy Brussel Sprouts ^{GF}

Warm Champagne Vinaigrette

Maury's Au Gratin ^{GF}

Gruyère, Parmesan, Cream

Truffle Mac & Cheese

Cavatappi, Smoked Mozzarella,
Parmesan, Truffle, Herb Bread Crumbs