

DINNER MENU

RAW & CHILLED

The Broadway Tower • 95 FOR 2 | 185 FOR 4

oysters, kombu-cured salmon, tuna tartare, crab, shrimp cocktail, mignonette | add king crab or lobster +MP

Shrimp Cocktail • 26

citrus, avocado, lemon, cocktail sauce

Tuna Tartare • 28

garlic, ginger, cucumber, shiso, sesame, soy sauce

Oysters On The 1/2 Shell • MP

cucumber mignonette on the side | add caviar +MP

Jumbo Lump Crab Cocktail • 29

avocado mousse, hackleback caviar, saffron pickled shallots

American Wagyu Beef Carpaccio • 28

crispy shiitake, chili, soy-lime emulsion, micro greens, kimchi crisps

CAVIAR

Baeri Royal Caviar • 140 | 260

quail egg, chives, creme fraîche, blini, chopped shallots

Kristal Caviar • 120 | 225

quail egg, chives, creme fraîche, blini, chopped shallots

Oscietre Gold Caviar • 250 | 450

quail egg, chives, creme fraîche, blini, chopped shallots

Oscietre Prestige Caviar • 160 | 300

quail egg, chives, creme fraîche, blini, chopped shallots

APPETIZERS & SALADS

Chilled Vichyssoise • 20

marscarpone & crispy leeks

Little Gem Caesar • 20

shaved prosciutto di san daniele, quail egg, whole anchovy, focaccia bites, parmesan

Maple Glazed Pork Belly • 25

napa cabbage slaw, 6-minute egg

Burrata Salad • 20

heirloom tomato, truffle fried burrata, arugula, focaccia

Salt & Char Salad • 17

mixed greens, cherry tomatoes, cucumber, shaved fennel, shaved carrots, citrus vinaigrette

Cod Brandade Fritters • 20

spicy aioli, smoked trout roe

Seafood Gratine "Coquilles St. Jacques" • 26

lobster, scallops, catch of the day, mussels

Wedge Salad • 19

tomato, onion, bacon, crispy fennel, ewe's blue cheese

OUR SIGNATURE PRIME CUTS

8oz Filet Mignon • 65

10oz Filet Mignon • 75

12oz Filet Mignon • 85

12oz NY Strip Steak • 75

16oz Delmonico • 90

7oz Wagyu Top Cap • MP

A5 Miyazaki Wagyu • MP

18oz Dry-Aged Kansas City Strip • 95

Dry-Aged Steak Feature • MP

FROM THE SEA

Pan-Seared Salmon • 40 |

Scallops (per piece) • 16 |

Seared Seabass • 42

SAUCES & ADDITIONS

Maitre d' Butter • 6

Lobster Butter • 6

Truffle Butter • 6

Angry Butter • 6

Au Poivre • 6

Bearnaise • 6

Bordelaise • 6

Gorgonzola Cream • 6

Horseradish Cream • 6

Shaved Truffles (2g) • 20

Maine Jumbo Lobster Tail • MP

King Crab Leg • MP

Oscar Style • 44

MAIN COURSE

Seared Bison Loin • 62

risotto with local mushrooms, peas, squash, zucchini, asparagus, serrano, veal demi

Seared Ahi Tuna • 56

nori encrusted, yuzu broth, spicy tuna vegetable sushi roll

Shrimp Fettuccine • 48

genovese pesto, roasted yellow & red tomato

Duck Two-Ways • 54

confit duck leg, house-made duck sausage, warm nicoise salad, cured egg yolk

Stuffed Brick Chicken • 46

speck, manchego, chicken demi, potato latke, wilted spinach

Sheep's Milk Ricotta Ravioli • 42

sweet corn, summer black truffle

SIDE DISHES

Potato Dauphinoise • 18

bacon, crème fraîche, chives
add crab or lobster +MP

Creamed Spinach • 12

Heirloom Tomatoes • 12

local evoo, maldon sea salt, crushed black pepper

Truffle Pommes Frites • 19

garlic aioli

Wild Mushrooms • 12

chestnut, oyster, shitake, roasted garlic, thyme

Butter Poached Asparagus • 14

summer truffle hollandaise

Mac & Cheese • 18

aged cheddar cheese sauce
add crab or lobster +MP

Creamy Parm Mashed Potatoes • 12

Loaded Lobster Baked Potato • 35

aged cheddar, butter lobster, sour cream, chives, smoked trout caviar

*Automatic 20% gratuity will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.