STARTERS

OYSTERS BY THE 1/2 DOZEN*
local citrus mignonette

STONE CRAB CLAWS
miso yusu mustard sauce, chives

SHRIMP COCKTAIL
ponzu cocktail sauce

HAMACHI*
avocado, white soy, ginger scallion jam, grapefruit

ANTONIUS CAVIAR*
30g oscietra caviar 6 star

PEARLS & ONIONS*
caramelized french onion dip, antonius caviar, salt & vinegar chips

KNIFE STEAK TARTARE*
wagyu tenderloin, capers, pickled mustard seeds, egg yolk caramel, crispy kale

BIG EYE TUNA STEAK
olives, mushrooms, onions, cappers, lemon aioli, yuzu kosho vinaigrette

DIVER SCALLOPS*
celery root, herbal sea broth, truffle

CRAB RICE
congaree & penn rice, kombu cream

SALADS

CAESAR*
baby romaine, parmesan, anchovy gremolata, croutons

KNIFE WEDGE
dill ranch, blue cheese, confit tomato, prosciutto, green goddess, lake meadows bacon crumble

GARDEN SALAD
market vegetables, regenerative vinegar, garden soil

PUMPKIN SALAD
seared seasonal pumpkin, charred pepita granola, pumpkin espuma, frisee

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*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 these products fully cooked.

Operations Charge: A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service. Additional gratuities are not expected but always appreciated.

PASTA

DOPPIO RAVIOLI
cashew "ricotta", spinach & pesto, orange reduction, toasted pine nuts

PAPPARDELLE BOLOGNESE
pancetta, beef, veal, lamb, tomato, parmesan

MUSHROOM AGNOLOTTI
roasted mushrooms, ricotta & mascarpone, verjus beurre monte, brown butter dashi, black garlic puree, sesame

MAINS FROM THE OVEN

DAYBOAT CATCH
7 ounce fish filet, lentil cauliflower puree, green curry

LOCAL WHOLE FISH
nuoc cham butter emulsion

HALF LAKE MEADOWS CHICKEN
lemon leeks, seasonal truffle, whole grain mustard jus

7 DAY DRY AGED DUCK BREAST*
pearl barley mirepoix, parsnip root, olive caramel, duck jus

WAGYU PICANHA FRITES*
10 ounce, potato pave, summer truffle, chimichurri

LAMB LOIN*
herb breadcrumbs, dijon, mint riesling gel, demi

PRIME FILET MIGNON*
6 ounce australian wagyu

8 ounce australian wagyu

FROM THE BROILER

CREEKSTONE PRIME BONE-IN RIBEYE*
32 ounce
45 Day Dry-Aged

CREEKSTONE PRIME BONE-IN NEW YORK STRIP*
32 ounce Dry-Aged
30 Day

AKAUSHI BONE-IN RIBEYE*
32 ounce Dry-Aged
90 Day

CREEKSTONE WHISKEY AGED NY STRIP
20 ounce

PRIME PORTERHOUSE*
48 ounce
Un-Aged

PRIME TOMAHAWK*
45 ounce
Un-Aged

ENHANCEMENT

SAUCE FLIGHT
béarnaise, demi & chimichurri

SIDES

CULTIVATED MUSHROOMS
locally sourced "play of sunlight farm"

KIMCHI CREAMED SPINACH
house made kimchi

POTATO PURÉE

SEASONAL VEGETABLES
locally sourced "frog song organics farm", pistachio puree

JOHNNY MAC & CHEESE
bacon breadcrumbs

TEMPURA ONION RINGS
chipotle lime aioli