

AMERICAN CUT

RAW BAR

OYSTERS East and West Coast	1/2 dz.	20
LITTLE NECK CLAMS	1/2 dz.	16
SHRIMP COCKTAIL BATCH 22 Horseradish		19
JUMBO LUMP CRAB COCKTAIL Florida Mustard Sauce		21
KAMPACHI TARTARE Avocado, Radish, Pine Nuts		18
TUNA CRUDO Shiso, Miso Dashi, Caviar		22
STEAK TARTARE Sunny Side Egg, Potato "Toast"		19

SEAFOOD TOWERS

COLD for two

6 Raw Oysters, 6 Little Neck Clams, 5 Shrimp Cocktail, Jumbo Lump Crab Cocktail, Whole Poached Lobster, Tuna Tartare
90

HOT & COLD for 3 - 4

6 DJB Oysters, Chili Lobster, 6 Raw Oysters, 6 Little Neck Clams, 5 Shrimp Cocktail, Crab Cocktail, Whole Poached Lobster, Tuna Tartare
145

Japanese A5 Miyazaki Wagyu, Béarnaise Reduction 29

APPETIZERS

BAKED DJB OYSTERS Champagne, Black Truffle, Fontina		22
SEARED FOIE GRAS Bread, Salt, Fruit		25
BACON, SCHALLER & WEBBER MF Steak Sauce, Black Onion		16
OCTOPUS Marcona Almond Romesco, Celery Salsa Verde		18
BONE MARROW JD Spread, Filone Toast		21
CORNFLAKE CRAB CAKE Smoked Onion Remoulade, Charleston Slaw		21

SALADS

OG 1924 HOTEL CAESAR Parmigiano Reggiano, Soft Egg, Pullman Crouton (<i>prepared tableside</i>)		14
ROASTED BEETS Coach Farm Goat Cheese, Pumpkin Seed Gremolata		15
STEAK KNIFE WEDGE Bacon, Point Reyes Blue Cheese, Sun Dried Tomatoes		17
CHOPPED Red Wine Vinaigrette, Feta		15

CHILI LOBSTER Texas Toast 38

STEAKS

Our steaks are hand selected certified black angus from Creekstone Farms

WET AGED

FILET MIGNON	8oz	49
	12 oz	58
HANGER	10 oz	32
NY STRIP	14oz	52
PORTERHOUSE <i>for 2 28 day wet aged</i> <i>tableside flambé</i>	40 oz	120

DRY AGED

BONE-IN RIBEYE 30 day dry aged - Bone Marrow Butter	20 oz	59
PASTRAMI RIBEYE 30 day dry aged	20 oz	61
SURF & TURF <i>for 2 Tomahawk Ribeye Chop, 2 Chili Lobster</i>		175
TOMAHAWK CHOP <i>for 2 30 day dry aged</i> <i>tableside flambé</i>	40 oz	130

SURFS ON TOP

Chili Lobster	38
Oscar Style	18
Shrimp Scampi	12

TURF ON TOP

Farm Fresh Egg	3	Bone Marrow	12
Foie Gras	18	Bacon	6

SPECIALTY CUTS

BELL & EVANS CHICKEN Garlic Butter, Lemon	31	BONE IN FILET 14oz	62
BEEF SHORT RIB Cabernet Sauvignon Reduction	42	VEAL TOMAHAWK Au Poivre	64
MIYAZAKI WAGYU Japanese A5	24/oz	RACK OF LAMB Sauce Charcuterie	54

FROM THE SEA

MONTAUK TUNA Fines Herbs, Piperade	40	CEDAR PLANK SALMON Quinoa, Pickled Shiitake	34
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HALIBUT EN CROUTE sauce proposal 42

SIDES

Brass Knuckles Potatoes , Pork Roll, Pepper Jack		Sunchoked Spinach , Fontina, Smoked Salt	
Twice Baked Potato , Cheddar, Truffle		Carrot Glazed Carrot , Mint, Maldon	
Potato Purée "Robuchon" , Maitre d' Butter		Asparagus , Preserved Lemon, Pesto	
Fries , AC Secret Sauce		Sausage 'n Peppas , Shishitos, Bang Bang	
Mac & Cheese Dujour , Chef Selection M/P		Wild Mushrooms , Grits	14

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.