

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

APPETIZERS

BAKED DJB OYSTERS Champagne, Black Truffle, Fontina		22
BACON, SCHALLER & WEBBER MF Steak Sauce, Black Onion		16
BONE MARROW JD Spread, Filone Toast		21
CORNFLAKE CRAB CAKE Smoked Onion Remoulade, Charleston Slaw		21

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

SALADS

OG 1924 HOTEL CAESAR Parmigiano Reggiano, Soft Egg, Pullman Crouton		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
BONE IN FILET Bone Marrow Butter	14oz	62
HANGER	10 oz	32
NY STRIP	14oz	52

DRY AGED

BONE-IN RIB EYE 30 day dry aged - Bone Marrow Butter	20 oz	59
PASTRAMI RIBEYE 30 day dry aged	20 oz	61
PORTERHOUSE for 2 30 day dry aged	40 oz	120
TOMAHAWK CHOP for 2 30 day dry aged	40 oz	130

SURFS ON TOP

Chili Lobster	38	Shrimp Scampi	12
Oscar Style	18		

TURF ON TOP

Farm Fresh Egg	3	Bone Marrow	12
Bacon	6		

SPECIALTY CUTS

BELL & EVANS CHICKEN Garlic Butter, Lemon	31	RACK OF LAMB Sauce Charcuterie	54
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VEAL TOMAHAWK Au Poivre 64

FROM THE SEA

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

SIDES

Twice Baked Potato , Cheddar, Truffle		Sunchoked Spinach , Fontina, Smoked Salt	
Potato Purée "Robuchon" , Maitre d' Butter		Carrot Glazed Carrot , Mint, Maldon	
Fries , AC Secret Sauce		Asparagus , Preserved Lemon, Pesto	

Mac & Cheese Dujour , Chef Selection	M/P	Wild Mushrooms , Grits	14
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** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

COCKTAILS

MANHATTAN 17

Markers Mark, Carpano Antica, Bitters

CUT PENICILLIN 17

Johnny Walker Black, Laphroaig 10 year, Ginger Syrup

FRANKLIN MINT 15

Belvedere, St. Germain, Mint, Lime

SMOKED OLD FASHIONED

Woodford Reserve, Sugar Cane, Orange Peel

Bitters, Smoke

18

JALE BERRI 15

Ketel One Citroen, Blackberry, Jalapeno Syrup

POIRE ROYALE 13

Absolut Pear, Domaine Chandon, Simple Syrup, Lemon

SWEETS

KEY LIME PIE

Toasted Meringue, Blackberry Jam, Coconut Sorbet,
Coconut Graham Cracker Crust

CHOCOLATE PUDDING LAYER CAKE

Flourless Cake, Vanilla Ice Cream

CHEESECAKE

Creme Fraiche, Guava, Passion Pineapple Sorbet

CRACKERJACK SUNDAE

Caramel Popcorn, Peanut Brittle,
Popcorn Ice Cream

COOKIES & MILK SHAKE

Double Chunk Chocolate Chip

ICE CREAM & SORBETS

Daily Selections

- 10 -

Pastry Chef Satoko Kakinohana