

# AMERICAN CUT

## RAW BAR

<b>OYSTERS</b> East and West Coast	1/2 dz.	<b>20</b>
<b>LITTLE NECK CLAMS</b>	1/2 dz.	<b>16</b>
<b>SHRIMP COCKTAIL BATCH 22</b> Horseradish		<b>19</b>
<b>JUMBO LUMP CRAB COCKTAIL</b> Florida Mustard Sauce		<b>21</b>
<b>TUNA ROYALE</b> Sweet Chili, Avocado, Sesame		<b>19</b>
<b>STEAK TARTARE</b> Egg, Potato "Toast"		<b>17</b>

## SEAFOOD TOWERS

### COLD for 2

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**

**CHILI LOBSTER** Texas Toast **38**

## APPETIZERS

<b>BAKED DJB OYSTERS</b> Champagne, Black Truffle, Fontina	<b>22</b>
<b>DOUBLE SMOKED BACON</b> AC Steak Sauce, Black Onion	<b>16</b>
<b>BONE MARROW</b> JD Spread, Filone Toast	<b>21</b>
<b>BALTIMORE CRAB CAKE</b> Smoked Onion Remoulade, Charleston Slaw	<b>21</b>

## SALADS

<b>OG 1924 HOTEL CAESAR</b> Parmigiano Reggiano, Soft Egg, Pullman Crouton	<b>14</b>
<b>ROASTED BEETS</b> Arugula, Pinot Shallot Vinaigrette	<b>15</b>
<b>STEAK KNIFE WEDGE</b> Bacon, Blue Cheese, Cherry Tomato	<b>17</b>
<b>CHOPPED</b> Red Wine Vinaigrette, Feta	<b>15</b>

## STEAKS

### SURF & TURF

6 oz. Filet Mignon, Cold Water Australian Lobster Tail

115

#### WET AGED

<b>FILET MIGNON</b>	8 oz.	<b>49</b>
	12 oz.	<b>58</b>
<b>BONE IN MIGNON</b>	14 oz.	<b>62</b>
Bone Marrow Butter		
<b>HANGER</b>	10 oz.	<b>32</b>
USDA Prime		
<b>NY STRIP</b>	14 oz.	<b>52</b>
USDA Prime		

#### DRY AGED

<b>BONE IN RIB-EYE</b>	20 oz.	<b>59</b>
30 day dry aged - Bone Marrow Butter		
<i>tableside flambé</i>		
<b>PORTERHOUSE</b>	40 oz.	<b>120</b>
<i>for 2</i>   30 day dry aged		
<b>TOMAHAWK CHOP</b>	40 oz.	<b>130</b>
<i>for 2</i>   30 day dry aged		

### SURF OPTIONS

*top any steak*

Australian Lobster Tail	70	Chili Lobster	38	Shrimp Scampi	12	Oscar Style	18
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### ACCOMPANIMENTS

JD Onions	4	Bone Marrow	12	Bacon	6
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### SPECIALTY CUTS

<b>FREE RANGE CHICKEN</b>	31	<b>RACK OF LAMB</b>	54
Garlic Butter, Lemon		Sauce Charcuterie	

**A5 KAGOSHIMA WAGYU**

**MP**

### FROM THE SEA

<b>MONTAUK TUNA</b>	40	<b>CEDAR PLANK SALMON</b>	34
Fines Herbs, Piperade		Quinoa, Pickled Shiitake	

**ALASKAN HALIBUT** Sauce Proposal **42**

10

### SIDES

12

**Twice Baked Potato**, Horseradish, Aged Cheddar  
**Potato Puree "Robuchon"**, Maitre d' Butter  
**Fries**, Sea Salt

**Sunchoked Spinach**, Fontina, Smoked Salt  
**Smoked Sweet Potato Puree**, Maple Syrup  
**Broccoli Rabe**, Garlic, Chili Flake

<b>Mac &amp; Cheese Dujour</b> , Chef's Selection	<b>M/P</b>	<b>Wild Mushrooms</b> , Thyme, Sherry	<b>14</b>
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