

# AMERICAN CUT

## RAW BAR

<b>OYSTERS</b> East and West Coast	1/2 dz.	<b>20</b>	<b>JUMBO LUMP CRAB COCKTAIL</b> Florida Mustard Sauce	<b>21</b>
<b>SHRIMP COCKTAIL BATCH</b> Horseradish	<b>22</b>	<b>19</b>	<b>TUNA ROYALE</b> Sweet Chili, Avocado, Sesame	<b>19</b>

## SEAFOOD TOWERS

### COLD for 2

6 Raw Oysters, 6 Little Neck Clams,  
5 Shrimp Cocktail, Jumbo Lump Crab Cocktail,  
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,  
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>BALTIMORE CRAB CAKE</b> Smoked Onion Remoulade, Charleston Slaw	<b>21</b>
<b>MAINE LOBSTER BISQUE</b> Tarragon, Espelette	<b>18</b>
<b>BAKED CLAMS</b> Gypsy Peppers, Chorizo, Sage Crumb	<b>18</b>

## SALADS

<b>OG 1924 HOTEL CAESAR</b> Parmigiano Reggiano, Soft Egg, Pullman Crouton	<b>14</b>
<b>BURRATA</b> Butternut, Tart Cherry, Frisee	<b>18</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

8 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>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		
<b>PORTERHOUSE</b>	40 oz.	<b>120</b>
for 2   30 day dry aged		
<b>TOMAHAWK CHOP</b>	40 oz.	<b>130</b>
for 2   30 day dry aged		

Wagyu

**A5 KAGOSHIMA**

5 oz. **150**

### ENHANCEMENTS

add any steak

Oscar Style  
18

Australian Lobster Tail  
70

Shrimp Scampi  
12

Bacon  
6

Au Poivre  
4

JD Onions  
4

Point Reyes Blue  
4

### SPECIALTY

<b>FREE RANGE CHICKEN</b>	<b>31</b>	<b>RACK OF LAMB</b>	<b>54</b>
Garlic Butter, Lemon		Sauce Charcuterie	
<b>ROASTED PORK CHOP</b>	<b>34</b>	<b>VEAL OSSO BUCO</b>	<b>56</b>
Sakura Farms		Risotto Milanese	

### FROM THE SEA

<b>ALASKAN HALIBUT</b>	<b>42</b>	<b>MONTAUK TUNA</b>	<b>40</b>
Sauce Proposal		Fines Herbs, Piperade	
<b>CEDAR PLANK SALMON</b>	<b>34</b>		
Quinoa, Pickled Shiitake			

### SIDES

<b>Mac &amp; Cheese Dujour</b> , Chef's Selection	<b>M/P</b>	<b>Wild Mushrooms</b> , Thyme, Sherry	<b>14</b>
<b>Twice Baked Potato</b> , Horseradish, Aged Cheddar	<b>10</b>	<b>Sunchoked Spinach</b> , Fontina, Smoked Salt	<b>12</b>
<b>Potato Puree "Robuchon"</b> , Maitre d' Butter	<b>10</b>	<b>Carrot Glazed Carrot</b> , Mint, Maldon	<b>12</b>
<b>Fries</b> , Sea Salt	<b>10</b>	<b>Broccoli Rabe</b> , Garlic, Chili Flake	<b>12</b>