

IIB IL W IID

— STEAKHOUSE —

STARTERS

- Oysters***, golden balsamic mignonette, house cocktail sauce 3.50ea
- Crudo***, hamachi, stone fruit, pickled shallot, plum salt 16
- Shrimp Cocktail**, horseradish panna cotta, spicy tomato gastrique, lemon confit 21
- Escargot**, bone marrow butter, puff pastry 18
- Crab Cake**, remoulade, parsley salad, grilled lemon 22
- Steak Tartare***, Sriracha aioli, fresh and cured egg yolk, fine herbs 18
- Octopus**, shaved vegetables, edamame hummus, herbal vinaigrette, chili oil 21
- Clams**, fennel cream, absinthe, chili oil, sourdough bread 24

SOUPS & SALADS

- Baby Greens Salad**, seasonal citrus, herb goat cheese, candied pecans, verjus vinaigrette 12
- Caesar Salad**, baby gem lettuce, tomo cheese, house croutons, bonito caesar dressing 13
- Wedge Salad**, maple bacon, red onion relish, blue cheese, herb ranch dressing 14

- Salt Roasted Beets**, pearl onion, golden beet yogurt, fourme d'ambert blue cheese, dill 14
- Onion Soup Fondue**, caramelized onion, veal stock, gruyere cheese, crostini 12
- Lobster Bisque**, sweet sherry cream, puff pastry, fine herbs 13

Seafood Tower
lobster, king crab, jumbo shrimp, oysters*
half tower — 80 | full tower — 160

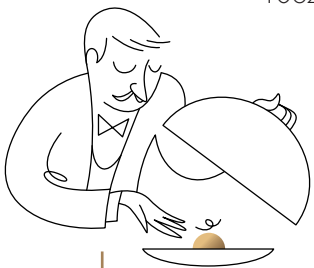
Alaskan King Crab
half pound — 38 | full pound — 76

Caviar Service
Proudly serving Regalis Caviar

- Black Kaluga* — 85
- Platinum Osetra* — 145
- Grandeur* — 195



Butcher's Block



- Steak Frites*** — 36
10oz New York Strip, Hand-Cut Fries,
Bone Marrow Butter
- 8oz Filet Mignon*** — 54
Butcher's Petite-Cut
Creekstone Farms, KS
- 10oz Filet Mignon*** — 62
Butcher's Center-Cut
Creekstone Farms, KS

- 14oz Bone-In Filet Mignon*** — 72
Butcher's Center-Cut
Allen Brothers, IL
- 16oz Bone-In New York Strip*** — 62
20-Day Dry-Aged
Slagel Family Farm, IL
- 20oz Bone-In Ribeye*** — 76
Pat LaFrieda, 21-Day Dry-Aged
Creekstone Farms, NJ

- 32oz Porterhouse*** — 125
Butcher's Signature Cut
Allen Brothers, IL
- 4oz A-5 Wagyu*** — 95
Block-Cut Striploin
Miyazaki Prefecture, Japan

SURF & TURF
Grilled King Crab Leg +38
Butter Poached Lobster Tail +46

LUXE UPGRADES

Au Poivre — 4 | Béarnaise — 4 | Bordelaise — 4 | Chimichurri — 4 | Blue Cheese — 5 | Truffle Foie Gras Butter — 11 | Black Truffle (3g) — MP

MAINS

- Vegetable Risotto**, Carolina Gold rice, maitake mushrooms, pickled vegetables, cashew butter, black truffle 24
- Dayboat Scallops***, white corn grits, pine nut vinaigrette, crispy leeks 32
- King Salmon***, golden tomato beurre blanc, seasonal vegetables, baby carrot chips 36
- Whole Branzino***, petite parsley salad, chimichurri, grilled lemon 54
- Organic Half Chicken***, seasonal vegetables, marble potatoes, truffle chicken jus 34
- BLVD Steak Burger***, cheddar cheese, pickles, house dressing, sesame seed bun, hand-cut fries | thick-cut bacon (+5) 21
- Short Ribs***, cabernet, creamed potato, green apple, horseradish root, onion ring 36
- Grilled Lamb Chops***, mixed mushrooms, marble potatoes, marinated tomato, chimichurri 52

SIDES

- GRILLED ASPARAGUS, béarnaise 12
- CREAMED SPINACH ROCKEFELLER, crispy bacon . . 12
- BRUSSELS SPROUTS, lamb pancetta, 1-hour egg . . 14
- ROASTED CAULIFLOWER, chimichurri 12
- MIXED MUSHROOMS, chef's daily selection 13
- TRUFFLE MAC & CHEESE, truffle mornay 15
- HAND-CUT FRIES, garlic aioli 10
- 50/50 MASHED POTATOES, butter, chives 11
- TWICE BAKED POTATO, all the fixings 15

Lobster Thermidor

parmigiano bread crumb, grilled lemon — 68