

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
- Mussels**, Kilgus Farms boar chorizo, beer, chili, lime, herbs, PQB sourdough 21

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

Panzanella, Spence Farms heirloom tomato, grilled kohlrabi, tomato parmesan vinaigrette, basil, torn PQB sourdough 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

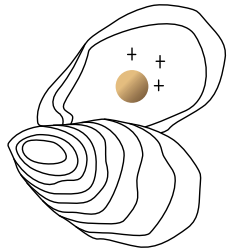
Alaskan King Crab

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* — 48
10oz New York Strip, Beef Fat 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* — 64
20-Day Dry-Aged
Slagel Family Farm, IL

20oz Bone-In Ribeye* — 76
Pat LaFrieda, 21-Day Dry-Aged
Creekstone Farms, KS

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
- Branzino***, fennel cream, peas, grilled cucumber, torn herbs, herb oil, fennel pollen 56
- Organic Half Chicken***, seasonal vegetables, marble potatoes, truffle chicken jus 34
- BLVD Steak Burger***, cheddar cheese, pickles, house dressing, sesame seed bun, beef fat fries | thick-cut bacon (+5) 21
- Pork Chop***, Kilgus Farms berkshire pork chop, pommes sable, smoked apple & ham hock jus 46
- Grilled Lamb Chops***, mixed mushrooms, marble potatoes, marinated tomato, chimichurri 52

SIDES

- BROCCOLINI**, honey, whole grain mustard, lemon . . 12
- CREAMED SPINACH**, bacon, béchamel sauce 12
- BRUSSELS SPROUTS**, lamb pancetta, 1-hour egg . . 14
- MIXED MUSHROOMS**, chef's daily selection 13
- CORN & CRAB**, grilled sweet corn, dungeness crab, corn pudding, charred scallions, cotija cheese 18
- MAC & CHEESE**, smoked ham, gouda, parmesan bread crumb, cured egg yolk 15
- BEEF FAT 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