



STEAKHOUSE

STARTERS

Bread Service	8
A Selection of Artisanal Bread, Cultured Butter	
Fresh Oysters 6/12 *	22 / 40
Classic Mignonette, House Cocktail Sauce, Lemon	
Gnudi	22
Leek Soubise, Oyster Mushroom, Pancetta, Radish, English Pea	
Hamachi Crudo *	24
Charred Pineapple Aguachile, Red Onion, Cucumber, Jalapeño	
Maryland Lump Crab Cake	26
Remoulade, Petite Herb Salad, Lemon Citronette	
Spanish Octopus	26
Romesco, Potato, Arugula, Charred Lemon, Chorizo	
Shrimp Cocktail	26
Pacific White Prawns, Cocktail Sauce, Lemon	
Seared Scallops	29
Guajillo & Banana Mole, Citrus Risotto, Micro Cilantro	
Porcini Crusted Wagyu Carpaccio *	24
Oyster Mushroom, Parmigiano, Arugula, Black Truffle	
Escargot	21
Bone Marrow Herb Butter, Toasted Breadcrumbs, Fresh Garlic, Demi Baguette	

SOUP AND SALAD

New England Clam Chowder	18
Bacon, Potatoes, Herbs	
Polo Salad	16
Quinoa, Fried Chickpeas, Whipped Feta, Pickled Red Onions, Green Goddess	
Caesar	16
Tomato Confit, Parmesan, Anchovy, Crostini	
Wedge Salad	17
Iceberg, Oven Dried Tomato, Candied Bacon, Blue Cheese Dressing, Red Onion	

COMPOSED

Arctik™ Salmon	46
Stewed Bell Pepper & Garbanzo Beans, Cabbage, Preserved Lemon Yogurt	
Prime Short Rib	47
Mashed Potatoes, Roasted Mushrooms, Micro Greens	
New Zealand Rack of Lamb	53
Pistachio Pesto Crust, Potato Purée, Charred Broccolini, Chimichurri	

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition. Before placing your order, please inform us if anyone in your party has a food allergy or dietary restrictions.*



STEAKHOUSE

FROM THE GRILL

- Choice of Asparagus, Broccolini or Potato Purée -

Filet Mignon 8oz <i>USDA Prime</i> – Nebraska	60
Filet Mignon 12oz <i>USDA Prime</i> – Nebraska	78
Bison Filet Mignon 6oz <i>Free Range</i> , Broadleaf Farms – Colorado	65
New York 14oz <i>Wagyu</i> , Rosewood Farms – Texas	85
Ribeye 16oz <i>USDA Prime</i> , Brandt Farms – California	75
Bone-In Ribeye 20oz <i>USDA Prime</i> – Nebraska	89

Large Format

- Choose 2 Sides -

Porterhouse 32oz <i>USDA Prime</i> – Nebraska	120
Tomahawk Ribeye 32oz <i>Wagyu</i> , ICON X Farms – Australia	165

- SAUCES -

- Sauce Trio 12-
- Au Poivre 5
- Bearnaise 5
- Bordelaise 5
- Chimichurri 5

- ADD ONS -

- Half Maine Lobster 40
- Oscar Style 24
- 3 U-10 Diver Scallops 25
- 4 Pacific White Prawns 20
- Blue Cheese Crust 7

Our Temperatures

Rare	Medium Rare	Medium	Medium Well	Well Done
Very Red, Cool Center	Red, Warm Center	Pink, Warm Center	Slightly Pink, Hot Center	Little to No Pink, Cooked Throughout

SIDES

Broccolini Cold Pressed Olive Oil, Maldon Salt	10
Asparagus Cold Pressed Olive Oil, Maldon Salt	12
Brussels Sprouts Bacon, Parmesan, Balsamic Reduction	12
Mushrooms Mushroom Medley, Bordelaise, Herbs	15
Potato Purée Herbs	10
Patatas Bravas Harissa Aioli, Fines Herbs	10
Baked Potato Chives, Bacon, Butter, Crème Fraîche	12
Bone Marrow Petite Herb Salad, Charred Focaccia, Chorizo Oil	13
Seafood Mac Lobster & Crab, Orecchiette Pasta, Tarragon Lemon Crust	23

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