

FROM THE SEA

Fresh oysters 4 | 5
East Coast | West Coast

Red king crab MKT

Seafood tower 150
Maine lobster | Oysters | Clams | Jumbo shrimp

Jumbo Shrimp Cocktail 22
Cocktail sauce | Atomic horseradish

APPETIZERS & SALADS

Crab cake 26
Cajun Remoulade

Lobster fritters 25
Lime crème fraiche | Chile remoulade

Mussels 20
White wine | Tomatoes | Fresh herbs

Calamari 20
Cherry peppers | Cilantro aioli | Chili glaze

Thick cut bacon 20
Brussel sprouts | Chipotle-pineapple and bourbon glaze

Butternut squash soup 18
Apple marmalade | Parmesan crisp

House salad 15
Beets | Oranges | Pistachios | Goat cheese

The Wedge 15
Bacon | Tomatoes | Blue cheese | Fried onions

Caesar salad 15
Brioche croutons | Parmesan cheese

◆◆◆◆◆◆◆◆◆◆ PREMIUM STEAKS ◆◆◆◆◆◆◆◆◆◆

New York strip 74
14 ounces

Porterhouse 92
24 ounces

Filet mignon 66 | 80
8 ounces | 12 ounces

Cowboy steak 84
22 ounces

Bootlegger ribeye 84
16 ounces

Bone in filet mignon 96
16 ounces

◆◆◆◆ WAGYU SELECTION ◆◆◆◆

A5 Japanese Tenderloin 35/OZ (3oz min.)
Ponzu | Onion relish | Soy butter

American Black Hawk Reserve Strip 60
6 ounces

◆◆◆◆ STEAK TOPPERS ◆◆◆◆

Oscar style 20

Cajun shrimp sauce 16

◆◆◆◆ SAUCES ◆◆◆◆

Lobster cherry pepper 16

Rossini style 40
Foie gras | Truffles | Demi

Brandy peppercorn 6

Lobster tail 32
8 ounces

Roasted garlic butter 6

Blue cheese crust 6



CHOPS & MORE

Crab stuffed sea bass 56
Lemon-Dijon | Herb oil

Berkshire pork chop 48
Smoked | House rub | Apple butter

Lobster linguine 48
Saffron cream | Micro-basil

Verlasso salmon 42
Fingerlings | Asparagus | Tomato | Olive vinaigrette

SIDES | 14

JK mashed potatoes **Sautéed mushrooms** **Creamed spinach** **Creamed corn brûlée**

Kate's potatoes **Broccoli** **Zander's mac & cheese** **Baked potato**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness