



## Garden Salads

### **mixed green**

demi sec cherry tomatoes – manchego – sherry emulsion  
~14

### **asparagus panzanella**

baby kale – coddled egg – crispy prosciutto  
~18

### **apple and endive**

gorgonzola – walnuts – duck prosciutto  
~16

### **hearts of romaine**

garlic crouton – parmesan lemon dressing  
~14

### **blue iceberg**

smoked bacon – maytag blue – cherry tomato  
~14

### **jumbo lump crab salad**

grapefruit – melon – hearts of palm  
~19

## Appetizers

### **beef tartare\***

black truffle aioli – house made chips  
~20

### **tuna tartare\***

avocado – soy honey emulsion – taro chips  
~19

### **seared foie gras**

huckleberry pancakes – kumquat marmalade – gingersnap  
crumbs – spiced rum reduction  
~22

### **pork belly**

fried green tomato – bacon jam – lime mousseline  
~19

### **crispy lobster tails**

green chilie aioli – pickled chilies – papaya slaw  
~21

### **seared scallops**

garbanzo hummus – meyer lemon panisse – pickled rhubarb  
~20

### **lil' BRGs**

wagyu beef – special sauce – sesame seed bun  
~22

## **shellfish platters for the table**

served with cocktail sauce – mignonette – lemon dijonnaise

### **oysters / shrimp / king crab / tuna sashimi**

~29 per person, 2 person minimum

## Raw Bar\*

### **chilled maine lobster**

~36 - half / ~72 - whole

### **oysters on a half shell\***

mignonette - cocktail sauce – lemon  
~18 - half dozen / ~36 - dozen

### **tuna sashimi**

ponzu sauce  
~18

### **shrimp cocktail**

cocktail sauce – lemon  
~19

### **alaskan king crab**

lemon dijonnaise  
~26



**\* Grilled**

**small**

- skirt steak 8 oz. ~28
- filet medallion 6 oz. ~38
- loin strip 10 oz. ~36

**medium**

- filet 10 oz. ~46
- sirloin 16 oz. ~45
- bone-in filet 14 oz. ~57
- bone-in rib steak 20 oz. ~49

**large**

- porterhouse 24 oz. ~64
- cowboy rib steak 34 oz. ~89
- porterhouse 32 oz. ~105

**kobe selection**  
market price ~36/oz

**Toppings**

- peppercorn crusted ~6
- foie gras butter ~8
- shrimp ~6 each
- king crab ~15
- king crab "oscar" ~19
- lobster ~36
- foie gras ~20
- bone marrow ~15

**\* Entrees**

**roasted chicken**

chorizo – English peas – crushed fingerling potatoes  
~30

**market fish**

~mp

**lamb porterhouse**

eggplant marmalade – pine nuts – ramp pesto  
~45

**seared big eye tuna**

edamame – hearts of palm – ginger ketchup  
~37

**spiced duck breast**

confit – red cabbage – apricot pistachio chutney  
~36

**glazed beef short rib**

green apple confit – horseradish cream  
~35

**sea bass**

cauliflower – almond caper brown butter – lemon confit  
~48

**maine lobster**

sweet citrus butter – baked lemon  
~72

**Sides ~12**

- |                       |                        |
|-----------------------|------------------------|
| haricot verts         | sweet corn pudding     |
| creamy yukon potatoes | mac & cheese           |
| broccolini            | asparagus              |
| creamed spinach       | parmesan truffle fries |
| wild mushrooms        | cauliflower gratin     |
| jalapeno grits        |                        |

**Sauces ~ 2**

- |             |             |
|-------------|-------------|
| STK         | STK bold    |
| chimichurri | au poivre   |
| blue butter | bearnaise   |
|             | horseradish |
|             | red wine    |

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition

## Cocktails ~17

### **black rye affair**

templeton rye, lemon juice, blackberries, mint

### **strawberry cobbler**

belvedere, fresh muddled strawberry, graham cracker crust

### **...not your daddy's manhattan**

bulleit bourbon, fernet branca, carpano antica sweet vermouth

### **green intensity**

absolut elyx, fresh lime, jalepeno, basil

### **cucumber stiletto**

ketel one citroen, st. germain, muddled cucumber, mint

### **ginger mojito**

hennessy vs, muddled mint and lime, topped with ginger ale

### **basil 'rita**

avion tequila, basil, fresh lime juice

### **not so old-fashion**

jameson black barrel, sugar in the raw, angostura bitters, orange peel

### **dirty pearls**

how dirty do you like it?...belvedere with bleu cheese stuffed olives

### **okinawa sunrise**

don julio silver, sake, lemongrass infused grapefruit juice

### **pink sangria**

rose wine + brugal blanco rum, shaken with fresh kiwi, plum and green apple

### **white orchid**

absolut citron, canton ginger liqueur, white cranberry, candied ginger

## Specialty Shots ~15

### **flower power**

fernet branca w/st. germain

### **tennessee toddy**

jack daniels honey, lemon juice

### **raspberry ole**

herradura tequila, triple sec,  
chambord

### **tea time**

wild tea vodka, lemonade

## Bubbles

stellina di notte, prosecco, veneto, italy nv	~13
veuve cliquot, yellow label brut, champagne nv	~24
moët & chandon, imperial brut rose, champagne nv	~27
chandon, rosé, ca, nv	~17

## White

pinot grigio, gabbiano, venezie, italy 13	~13
riesling, firestone, santa ynez valley, ca 13	~14
sauvignon blanc, brancott, marlborough, nz 14	~14
chardonnay, landmark "overlook", sonoma, ca 12	~18
chardonnay, chalone, monterey, ca 13	~13
sauvignon blanc, cloudy bay, marlborough, nz 14	~19
bertaud belieu, prestige rose, france 11	~14

## Red

pinot noir, a by acacia, ca 13	~14
malbec, terrazas de los andes altos del plata, argentina 13	~16
merlot, st. francis, sonoma, ca 10	~16
pinot noir, sonoma cutrer, sonoma, ca 13	~22
bordeaux, chat bonnin 'fleur blanchon', saint-emilion, fr 11	~19
cabernet sauvignon, stags leap 'artemis', napa valley, ca 11	~32
cabernet sauvignon, justin, paso robles, ca 12	~17

## Beer by the Bottle

amstel light, lager, nl	~9	bud light, lager, st louis	~9
corona, mexico city	~9	sam adams, boston	~9
heineken, lager, nl	~9	heineken light, lager, nll	~9
stella artois, lager, be	~9	hoegaarden, belgium	~9
goose island, IPA, chicago	~9	negra modelo, mexico	~9

## ***Desserts***

~12

### **almond fudge brownie**

chocolate cream – almond brittle – malted vanilla ice cream

### **birthday cake**

almond torte – cookie dough ice cream – vanilla butter cream

### **german chocolate doughnuts**

dark chocolate glaze – shredded coconut – crushed pecans

### **banana cream pie in a jar**

house made nilla wafer – vanilla custard – butterscotch

### **spiced apple layer torte**

caramel crunch – brown butter frosting – hazelnut ice cream

### **coconut semifreddo**

spiced pineapple chutney – coconut tuille – passion fruit sorbet

### **ICE STK**

mini ice cream cone sampler

### **selection of sorbet**

~

***pastry chef: Abbie White***

## ***To Sip***

### ***Dessert Wines***

auslese fritz windisch riesling ~14/gl

dolce late harvest ~30/gl

inniskillin Vidal pearl ~20/gl

inniskillin riesling ice wine ~27/gl

### ***Ports***

sandeman's 11 vintage port ~20/gl

sandeman late bottle vintage ~10/gl

terra d'oro zinfandel port ~11/gl

taylor fladgate 10yr tawny ~15/gl

taylor fladgate 20yr tawny ~20/gl

taylor fladgate 40yr tawny ~35/gl

### ***Cordials***

disaronno amaretto ~ 13

averna amaro ~13

branca mentha ~13

limoncello ~13

fernet branca ~13

frangelico ~13

jagermeister ~11

tia maria ~11

grand marnier ~13

grand marnier 150yr ~50

sambuca romana ~ 13

sambuca black~13

### ***Scotch & Whiskey***

aberlour 12yr ~ 16

balvenie 12yr ~ 16

chivas 18yr ~26

chivas royal salute ~ 65

chivas 25yr ~ 65

glenlivet 15yr ~ 17

**glenlivet nadura ~ 19**

glenlivet 18yr ~ 21

glenlivet 25yr ~85

**glenmorangie 18yr ~ 20**

glenmorangie signet ~45

**highland park 12 ~ 16**

JW platinum ~35

JW blue ~60

**lagavulin 16 ~ 18**

macallan 18 yr ~40

midleton ~25

redbreast ~ 15

whistle pig ~ 22

### ***Cognac & Brandy***

dusse VSOP ~19

hennessy XO ~35

hennessy paradis ~125

remy martin VSOP ~16

remy martin XO ~45

**nonino grappa ~18**

**louix xiii .5 oz~95**