

# MARKET SALADS\*

---

**TEENA'S PRIDE HEIRLOOM TOMATOES & BURATTA**  
cured olives - serrano ham - pesto 18

**CHOPPED SALAD**  
hawaiian hearts of palm - feta - lemon emulsion 15

**SHAVED BRUSSEL SPROUTS**  
apple - cranberry - aged goat cheese  
marcona almonds 15

**BLUE ICEBERG**  
nueske's smoked bacon - maytag blue  
teena's pride tomatoes 14

**KALE CAESER**  
garlic crouton - parmesan lemon dressing 15

**JUMBO LUMP CRAB SALAD**  
grapefruit - melon - hearts of palm 19

# STARTERS\*

---

**CRISPY ROCK SHRIMP**  
Chili remoulade 18

**BEEF CARRPACIO**  
Parmesan, pickled mustard, garlic chips, walnut oil 16

**SEARED SEA SCALLOPS**  
snap peas - heirloom carrots - ginger carrot purée 19

**LIL' BRGS**  
wagyu beef - special sauce - sesame seed bun 20

**TUNA TARTARE**  
Avocado, soy honey emulsion, taro chips 18

# SHELLFISH PLATTERS\* FOR THE TABLE

**OYSTERS / SHRIMP / ALASKAN RED KING CRAB / CEVICHE**  
cocktail sauce - mignonette - lemon dijonnaise

*29 per person*

# RAW BAR\*

---

**OYSTERS ON A HALF SHELL**  
mignonette - cocktail sauce - lemon  
half dozen 18 / dozen 36

**SHRIMP COCKTAIL**  
cocktail sauce - lemon 19

**HALF CHILLED LOBSTER** *mp*

**ALASKAN RED KING CRAB** 26

**CEVICHE** 18

*\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.*

# STK\*

*We purchase USDA beef from Meats by Linz using cattle raised in the heartland of America. The cattle are grass-fed then corn-fed in the last 3 months. Linz Heritage angus cattle are certified which allows for ultimate consistency and the highest quality marbled beef.*

## SMALL

FILET MEDALLION 6oz 37

SKIRT STEAK 8oz 28

LOIN STRIP 10oz 31

## MEDIUM

FILET 10oz 46

SIRLOIN 16oz 47

BONE-IN FILET 14oz 57

DRY-AGED DELMONICO 14oz 62

boneless ribeye - generous marbling  
decadent & tender

## LARGE

DRY-AGED BONE-IN STRIP 18oz 68  
also known as the NY strip - tender & full-flavored

BONE-IN RIB STEAK 20oz 52

DRY-AGED TOMAHAWK 34oz 128  
long bone ribeye

DRY-AGED PORTERHOUSE 28oz 98  
"king of steaks" - combination of NY striploin  
& filet mignon

---

## TOPPINGS

PEPPERCORN CRUSTED 4 | TRUFFLE BUTTER 8

SHRIMP 6 each | KING CRAB 10 | KING CRAB "OSCAR" 15 | LOBSTER mp

## SAUCES

*(includes 1 - additional \$2 each)*

STK | STK BOLD | AU POIVRE | HORSERADISH | CHIMICHURRI  
BLUE BUTTER | BÉARNAISE | RED WINE

# ENTRÉES\*

---

## MURRAY'S FARMS

### GRILLED HALF CHICKEN

bok choy - baby carrots - lemongrass broth 29

### KING SALMON

roasted baby vegetables - spiced yogurt  
herb salad 29

## MARKET FISH mp

### ROASTED BERSKIRE PORK CHOP

maple sweet potato - apple marmalade 31

### SEARED TUNA

shiitake brown butter - ponzu - roasted baby turnips 38

# SIDES

---

CREAMY YUKON POTATOES 11

SWEET CORN PUDDING 12

MAC & CHEESE 12

PARMESAN TRUFFLE FRIES 13

ASPARAGUS 13

CREAMED SPINACH 11

WILD MUSHROOMS & ONIONS 13

JALAPEÑO CHEDDAR GRITS 11

**Executive Chef: Rafael Linares**

*\*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at a higher risk and should consult their physician or public health official for further information.*