

STARTERS

CRISPY POLENTA FRIES 12
TRUFFLE AIOLI + PARMESAN

AMERICAN PROSCIUTTO + FIG PRESERVE 16
BABY ARUGULA

HAND CUT PRIME STEAK TARTARE* 20
PICKLED SHALLOTS + VIOLET MUSTARD

ICED + RAW

LOCAL OYSTERS* 18
SALSA VERDE + MIGNONETTE

ICED TIGER SHRIMP COCKTAIL 19
RED + GREEN COCKTAIL SAUCE

WOODBURY'S WELLFLEET CLAMS* 12
HOT HORSERADISH + LEMON

ICED LOBSTER TAILS MKT
COCKTAIL SAUCE + LEMON

SEAFOOD TOWER* 2/29
LOBSTER + LOCAL OYSTERS + SHRIMP 4/56
COCKTAIL 6/88

SALADS

BABY ROMAINE CAESAR SALAD* 12
ANCHOVIES + TREVISO

PETITE LETTUCE + HERB SALAD 10
BABY TOMATOES + AGED BALSAMIC

MAPLEBROOK BURRATA + VINE RIPE TOMATO 14
BASIL PESTO + 25-YEAR-OLD BALSAMIC

BABY ARUGULA + RADICCHIO + BEET 13
LOCAL CITRUS HONEY

BABY ICEBERG WEDGE + BERKSHIRE BLUE 12
SMOKED BACON + CANDIED WALNUTS

EXECUTIVE CHEF: **MARIO CAPONE**



GLUTEN-FREE MENU

STEAKS

BLACK ANGUS FILET MIGNON* | 8OZ or 12OZ 41
50

BLACK ANGUS BONE-IN FILET* | 16OZ 59

PRIME NEW YORK SIRLOIN* | 16OZ 50

28 DAY AGED PRIME RIBEYE* | 16OZ 49

PRIME T-BONE STEAK* | 24OZ 56

PRIME STEAK AU POIVRE* 53
RED WINE + BONE MARROW

BUTCHER CUT SALT + PEPPER PRIME 92
TOMAHAWK RIB STEAK* FOR 2 | 42OZ

SAUCES + SALTS

BÉARNAISE*
HOT ROQUEFORT BUTTER
GARLIC PARSLEY BUTTER
SMOKED BLACK SALT
RED WINE SALT
CREAMY HORSERADISH + CRACKED
WHITE PEPPER

ADD-ONS

LOBSTER TAIL | MKT
GIANT PRAWNS | 12
SHISHITO PEPPERS | 4
BONE MARROW | 8

ENTRÉES

GIANNONE FARM BRICK CHICKEN 28
PARSNIP PUREE + PEAS + BABY CARROTS

SKIRT STEAK* WITH CHARRED AVOCADO 31
SOFT GRITS + CHIPOTLE BUTTER

CHARCOALED SALMON* 31
CREAMED POTATOES + SNAP PEAS +
PRESSED BEET VINAIGRETTE

PAN ROASTED ATLANTIC COD 36
WHITE CLAM RISOTTO + MEYER LEMON NAGE

SIDES

GRILLED GREEN ASPARAGUS 12
BLACK TRUFFLE BUTTER + SEA SALT

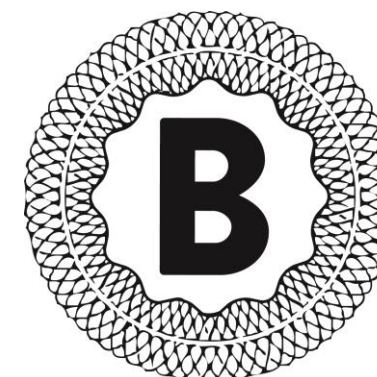
SAUTÉED LOCAL MUSHROOMS 9/13
GREEN GARLIC BUTTER

YUKON GOLD MASHED POTATO 7/10
SWEET BUTTER

ROASTED FINGERLING POTATOES 11
GARLIC CONFIT + SEA SALT

CREAMED LEAF SPINACH 12
FRIED CHIP-IN-FARM EGG

BAG OF FRENCH FRIES 9
ROSEMARY + HOUSE KETCHUP



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS