

DINNER MENU

RAW & CHILLED

The Broadway Tower • 95 FOR 2 | 185 FOR 4
oysters, kombu-cured salmon, tuna tartare, crab, shrimp
cocktail, mignonette | add king crab or lobster +MP

Shrimp Cocktail • 26
citrus, avocado, lemon, cocktail sauce

Tuna Tartare • 28
garlic, ginger, cucumber, shiso, sesame, soy sauce

Oysters On The 1/2 Shell • MP
cucumber mignonette on the side | add caviar +MP

Jumbo Lump Crab Cocktail • 29
avocado mousse, hackleback caviar, saffron pickled shallots

American Wagyu Beef Carpaccio • 28
crispy shiitake, chili, soy-lime emulsion,
micro greens, kimchi crisps

CAVIAR

accompanied by blini's, slivered quail egg, chives, creme fraîche, chopped shallots

WEIGHT	28g	50g	WEIGHT	28g	50g	125g	250g
Baeri Royal	140	260	Kristal	130	230	580	
Oscietre Gold	250	450	Oscietre Prestige	160	285	715	1400

APPETIZERS & SALADS

Chilled Vichyssoise • 20
marscarpone & crispy leeks

Maple Glazed Pork Belly • 25
napa cabbage slaw, 6-minute egg

Cod Brandade Fritters • 20
spicy aioli, smoked trout roe

Seafood Gratine "Coquilles St. Jacques" • 26
lobster, scallops, catch of the day, mussels

Salt & Char Salad • 17
mixed greens, cherry tomatoes, cucumber,
shaved fennel, shaved carrots, citrus vinaigrette

Wedge Salad • 19
tomato, onion, bacon, crispy fennel, ewe's blue cheese

Burrata Salad • 20
heirloom tomato, truffle fried burrata, arugula, focaccia

Little Gem Caesar • 20
shaved prosciutto di san daniele, quail egg,
whole anchovy, focaccia bites, parmesan

OUR SIGNATURE PRIME CUTS

8oz Filet Mignon • 65
10oz Filet Mignon • 75
12oz Filet Mignon • 85

12oz NY Strip Steak • 75
16oz Delmonico • 90
7oz Wagyu Top Cap • MP

A5 Miyazaki Wagyu • MP
18oz Dry-Aged Kansas City Strip • 95
Dry-Aged Steak Feature • MP

FROM THE SEA

Pan-Seared Salmon • 40 | Scallops (per piece) • 16 | Seared Seabass • 42

SAUCES & ADDITIONS

Maitre d' Butter • 6
Lobster Butter • 6
Truffle Butter • 6
Angry Butter • 6

Au Poivre • 6
Bearnaise • 6
Bordelaise • 6
Gorgonzola Cream • 6
Horseradish Cream • 6

Shaved Truffles (2g) • 20
Maine Jumbo Lobster Tail • MP
King Crab Leg • MP
Oscar Style • 44

MAIN COURSE

Seared Bison Loin • 62
risotto with local mushrooms, peas, squash,
zucchini, asparagus, serrano, veal demi

Seared Ahi Tuna • 56
nori encrusted, yuzu broth, spicy tuna vegetable sushi roll

Shrimp Fettuccine • 48
genovese pesto, roasted yellow & red tomato

Duck Two-Ways • 54
confit duck leg, house-made duck sausage,
warm nicoise salad, cured egg yolk

Stuffed Brick Chicken • 46
speck, manchego, chicken demi, potato latke, wilted spinach

Sheep's Milk Ricotta Ravioli • 42
sweet corn, summer black truffle

SIDE DISHES

Potato Dauphinoise • 18
bacon, crème fraîche, chives
add crab or lobster +MP

Truffle Pommes Frites • 19
garlic aioli

Mac & Cheese • 18
aged cheddar cheese sauce
add crab or lobster +MP

Creamed Spinach • 12

Wild Mushrooms • 12
chestnut, oyster, shitake,
roasted garlic, thyme

Creamy Parm Mashed Potatoes • 12

Heirloom Tomatoes • 12
local evoo, maldon sea salt,
crushed black pepper

Butter Poached Asparagus • 14
summer truffle hollandaise

Loaded Lobster Baked Potato • 35
aged cheddar, butter lobster,
sour cream, chives, smoked trout caviar

*Automatic 20% gratuity will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.