



## DINNER

### **BROKEN ARROW RANCH VENISON LOIN TATAKI • 27**

Light Broiled Raw Loin. Grilled Maitake Mushroom.  
Truffle Ponzu. Shaved Urbani Winter Truffle.

### **P.E.I. OYSTER TEMPURA • 20**

Prince Edward Island Tempura Oyster. House-Made  
Wakame Salad. Chili Furikake Aioli. Dehydrated  
Kimchi Crunch.

### **LINE-CAUGHT TUNA TARTARE • 24**

Yuzu Kosho. Pickled Cilantro Stem. Pickled Shallot.  
Aji Chili Aioli. Nori Puff. Rice Crisp.

### **HALF DOZEN OYSTERS ON ICE • 18**

Sherry Mignonette. Horseradish. Lemon. Tabasco.  
Oyster Changed Daily, Ask Server.

### **SCALLOP CRUDO • 23**

NJ Diver Scallop. Truffled Vichyssoise. Smoked  
Trout Roe. Dill & Chive Oil. Dashi.

### **GRILLED SPANISH OCTOPUS • 28**

Braised & Grilled Octopus. Castelvetrano Olive.  
Gigantes Beans. Baby Arugula. Pine Nut.  
Jalapeno Aioli. Lemon.

### **FISH & CHIPS • 30**

Beer Battered Icelandic Cod. Wedge Cut Steak Fries.  
Tartar Sauce.

### **ASIAN PEAR & NORWICH MEADOWS FARM KALE • 14**

Shaved Sharp NY Cheddar. Golden Raisin. Marcona  
Almond. Moroccan Preserved Lemon Vinaigrette.

### **HOUSE-MADE GNOCCHI • 22**

Caccio e Pepe. Aged Pecorino D.O.P. Fresh Shaved  
Urbani Winter Truffle.

### **LUMPIA SPRING ROLL • 18**

Traditional Filipino Pork & Gulf Shrimp Stuffed Roll.  
House-Made Sweet & Sour Sauce.

### **FRANKFURTER • 24**

House-Made German Frankfurter. Top Cut Brioche Bun.  
Sauerkraut. Grain Mustard. Hand-Cut French Fries.

### **TOGARASHI RUBBED BONE-IN ELK • 68**

Fossil Farm's Elk Rib. Coal Roasted Broccolini.  
Aged Miso Glace Viande. Dutchess Potato.

### **DIVER SCALLOPS EN PAPILOTE • 48**

Artichoke Heart. San Marzano Tomato. Sancerre  
& Basil Broth.

### **8 HOUR BRAISED BONELESS BEEF CHEEK • 38**

Langhe Hills Barolo. Double R Ranch Beef Cheek.  
Sharp Pecorino. Anson Mills Polenta. Sauteed  
Dandelion Greens. Urbani Winter Truffle.

### **JOYCE FARMS CHICKEN BREAST • 28**

Pan Roasted Airline Cut Chicken Breast. Parsnip.  
Sorrel Jus.

### **LIONI BURRATA • 18**

NJ Lioni Burrata. Fuyo Persimmon. Norwich Farm's  
Heirloom Tomatoes. 12 Year Balsamic. Fried Garlic &  
Pistachio Crumble. Sicilian Olive Oil. Bottarga di  
Muggine. Baguette.

### **1/2 ROASTED CAULIFLOWER • 26**

Pine Nut Chermoula. "Baba Ganoush" & Chickpea  
Puree. Herb Salad. Tahini Sauce. Couscous Salad.

### **GRILLED VERLASSO SALMON • 34**

Acorn Squash. Quinoa. Cauliflower. Ponzu-Yuzu  
Kosho Glaze. Wild Sesame Seed.

### **PACCHERI PASTA WALK MUSHROOM BOLOGNESE • 26**

Paccheri Pasta. Oyster Mushroom. Hen of the Woods.  
Maitake Mushroom. Churchtown Dairy Fresh Farmer's  
Cheese. Parmigiano.

### **FRIED CHICKEN SANDWICH • 22**

Joyce Farms Chicken Breast. Pickled Julienne  
Vegetables. Gem Lettuce. Beefsteak Tomato. Hot  
Honey. Chive-Buttermilk Ranch. Toasted Brioche.

### **PAT LAFRIEDA BURGER • 25**

Grilled 7oz Prime Burger. Beefsteak Tomato. Gem  
Lettuce. Shaved White Onion. Yellow NY Cheddar.  
House-Made Idaho French Fries.

### **BEEF TENDERLOIN • MP**

Double R Ranch 8oz.

### **SNAKE RIVER FARMS • MP**

Grilled 14oz Wagyu NY Striploin.

### **DOUBLE R RANCH • MP**

Grilled 45oz Tomahawk Steak.

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### **30 DAY DRY AGED BONE-IN 32OZ RIBEYE • MP**

**BROILED HALF LOBSTER • MP**  
Herb-Coated. Drawn Cultured Butter.

\*\* Steaks served with Bordelaise. Garlic Confit Purée. \*\*  
Roasted Bone Marrow Canoe. Market Price. Ask Server.

## •SIDES•

**BROCCOLINI • HOUSE SALAD • STEAK CUT WEDGE FRIES • REGULAR FRIES • QUINOA & VEGETABLE STIR-FRY • POLENTA**