



DINNER

KALE AND TALEGGIO CREAM DIP • 18

Tortilla.

RED PEPPER DIP • 18

Seasonal Vegetables. Pita.

BAGNA CAUDA • 18

Anchovies. Garlic. Seasonal Vegetables. Sour Dough Batard.

GRILLED SPANISH OCTOPUS • 28

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

LUMPIA SPRING ROLL • 18

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

ALEPPO SPICED CAULIFLOWER • 17

Aji Amarillo Aioli.

GRILLED THICK CUT BACON • 18

Maple Syrup.

HOUSEMADE GUACAMOLE • 19

Avocado. Tomato. Chipotle. Cotija Cheese. Lime. Chili. Cilantro. Corn Tortilla Chips.

FRIED NASHVILLE WINGS • 17

Hot. Dry Rubbed. Buttermilk Dressing.

TUNA TARTARE • 24

Wasabi Chips. Crispy Onions. Cilantro. Wonton Chips.

VENISON TARTARE • 28

Venison. Ssamjang Aioli. Pickled Radish. Kimchi. Fried Garlic. Crispy Scallion Pancake.

SHRIMP COCKTAIL • 30

Spicy Cocktail Sauce. Classic Tartar Sauce.

HALF DOZEN OYSTERS ON ICE • 18

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

LIONI BURRATA • 19

Heirloom Tomatoes. Butternut Squash. Pesto. Candied Walnuts. Balsamic Pearls.

SESAME SALAD • 18

Cabbage Medley. Carrots. Avocado. Sesame Dressing. Spiced Wonton Chips.

SUPER SPORT SALAD • 19

Kale. Cherry Tomato. Cucumber. Crispy Quinoa. Avocado Ranch Dressing.

• CAVIAR •

GOLDEN GOAT KALUGA CAVIAR • 95

Blini. Chives. Creme Fraiche.

GOLDEN GOAT ROYAL WHITE STURGEON • 115

Blini. Chives. Creme Fraiche.

TONKOTSU SHOYO RAMEN • 21

Broth. Ajitama. Chasu. Menma. Black Garlic Oil.

CIOPPINO • 34

Mussels. Shrimps. Fish of the Day. Seafood Broth.

Add Saffron Rice • Make It Paella +10

Add Noodles • Noodle Soup +8

PORK LOIN KATSU • 31

Curry Sauce. Kimchi Fried Rice. Crispy Garlic. *Sub Chicken*

GUAJILLO SHORTRIBS • 48

Tomato & Guajillo Braised Shortribs. Pico De Gallo. Cream Corn Polenta. Cotija.

SHORTRIB RIGATONI • 28

Shredded Shortribs. Bianco DiNapoli Marinara. Pecorino Romano. Rigatoni.

Vegetarian • Mushroom Bolognese

FRANKFURTER • 24

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

FISH & CHIPS • 30

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

TUNA CRUDO • 27

Ahi Tuna Loin. Tapenade. Smoked Trout Roe. Truffle Dust.

ROASTED HALF CHICKEN • 36

Crispy Red Bliss Potatoes. Gravy.

SALMON • 34

Butternut Squash Coconut Milk Puree. Grilled Herbed Endive.

HOUSE-MADE GNOCCHI • 22

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

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.

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

DOUBLE R RANCH • MP

Grilled 45oz Tomahawk Steak.

** Steaks served with Bordelaise. Market Price. Ask Server.**

SIDES • 12

CRISPY FRIES | CRISPY RED BLISS POTATOES | HOUSE SALAD | CREAM CORN POLENTA
KIMCHI FRIED RICE | BRUSSEL SPROUTS

