RAW BAR

OYSTERS ON THE HALF SHELL*
half dozen, red wine mignonette
26

SHRIMP COCKTAIL
cocktail sauce
25

LOBSTER COCKTAIL
cocktail sauce
42

STONE CRAB CLAW
36

SEAFOOD GRAND PLATEAU*

assortment of shrimp, and lobster cocktails, east coast oysters, hamachi crudo & tuna tartare
125

CAVIAR SERVICE

Served with blini, egg white, egg yolk, red onion, crème fraiche & chives

IMPERIAL BAIKA*
Petrossian Tsar, 1 oz.
160

IMPERIAL KALUGA*
Petrossian Tsar, 1 oz.
185

IMPERIAL OSSETRA*
Petrossian Tsar, 1 oz.
205

APPETIZERS

PIGS IN A BLANKET
kosher hot dog, puff pastry, deli mustard
14

OYSTERS BEURRE BLANC
caviar
37

STEAK TARTARE*
hand chopped filet, capers
24

CRAB STUFFED AVOCADO
fresh citrus
34

TUNA TARTARE*
bigeye tuna, lemon, capers, remoulade
24

HAMACHI CRUDO*
yuzu, shiso, persian cucumber
26

CRAB CAKE
jump lump crab meat
38

ESCARGOTS
garlic-parsley butter
24

BUTTERMILK BISCUITS
honey butter
14

SOUPS & SALADS

TOMATO GAZPACHO
olive oil
15

BEET SALAD
greens, fennel cream, goat cheese, hazelnuts
18

CHOPPED SALAD
olives, red onions, tomatoes, cheddar, red wine vinaigrette
18

BURRATA
heirloom tomato, basil
22

CEASAR*
little gem, parmesan, ciabatta croutons
17

THE WEDGE
bacon, Point Reyes blue cheese
18

MAINS

CHILEAN SEA BASS
miso marinade, haricots verts
62

ROAST CHICKEN
truffle stuffing, chicken jus
36

DOVER SOLE
lemon, brown butter
85

TWIN LOBSTER TAILS
drawn butter, charred lemon
99

LAMB CHOPS*
mint jelly
76

GRILLED BRANZINO
Tuscan kale, gigante beans, tomato vinaigrette
43

STEAKS

FILET MIGNON*
8 OZ | 74

FILET MIGNON*
prime
10 OZ | 87

NY STRIP*
prime 35-day dry-aged
14 OZ | 89

NY STRIP BONE-IN*
prime 35-day dry-aged
20 OZ | 99

RIBEYE*
prime 40-day dry-aged
18 OZ | 89

BONE-IN RIBEYE*
prime
24 OZ | 112

BONE-IN KOSHER RIBEYE*
prime 35-day dry-aged
24 OZ | 144

PORTERHOUSE*
prime 35-day dry-aged
32 OZ | 152

SURF AND TURF*
8 oz filet, lobster tail, béarnaise
120

ACCOMPANIMENTS

LOBSTER TAIL
51

SEARED FOIE GRAS
32

"OSCAR" STYLE
32

AU POIVRE
8

BÉARNAISE
8

SLIM'S STEAK SAUCE
8

TRUFFLE BUTTER
8

WAGYU

AMERICAN

FILET MIGNON*
Snake River Farms, Idaho
8 OZ | 88

NY STRIP*
Creekstone Farms, Nebraska
12 OZ | 108

RIBEYE CAP*
Snake River Farms, Idaho
8 OZ | 97

A5 JAPANESE

OMI STRIP*
Shiga Prefecture
8 OZ | 165

KOBE STRIP*
Hyogo Prefecture
5 OZ | 190

OLIVE STRIP*
Kagawa Prefecture
8 OZ | 210

THANKSGIVING DINNER PLATE

roasted turkey, whipped potatoes, sweet potatoes, brussels sprouts, traditional stuffing, cranberry compote, turkey gravy
68

$100 CHEESESTEAK

shaved wagyu beef, black truffle, foie gras, fried onions, american cheese on a freshly baked sesame roll

OWNER'S CHOICE
DELMONICO*

prime
36 OZ | 163

SIDES

STEAK FRIES
14

MUSHROOMS & ONIONS
18

MAC & CHEESE
21

WHIPPED POTATOES
14

BAKED POTATO
15

SAUTÉED SPINACH
16

GRILLED ASPARAGUS
16

CREAMED SPINACH
16

STUFFED HASH BROWN
21

ONION RINGS
15

GLAZED BRUSSELS SPROUTS
18

A 20% SERVICE CHARGE IS ADDED TO ALL GUEST CHECKS.

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs.
11.26.26