

## ON ICE

Selection of Oysters by the 1/2  
Dozen, Key Lime Mignonette,  
Oyster Crackers 21

Cape Canaveral Shrimp Cocktail,  
Meyer Lemon Cocktail Sauce 21

Alaskan King Crab out of the Shell,  
Thousand Island 45

Chilled Maine Lobster, Selection  
of Sauces 38

## RAW

Pounded Big Eye Tuna, Crisp  
Baguette, Foie Gras Torchon,  
Ligurian Olive Oil, Sea Salt,  
Chives 31

Hamachi Sashimi, Hass Avocado,  
Florida Pink Grapefruit, Sriracha,  
Baby Cilantro 24

Passmore Ranch Caviar, Sturgeon  
Chicaronnes, Yogurt, Spanish  
Olive Oil MP

Knife Steak Tartar 27

## SALADS

Knife Wedge, Dill Ranch, Blue  
Cheese, Kurobuta Bacon 16

Heirloom Tomato, Hot House  
Cucumber, Opal Basil, Red Wine  
Shallot Vinaigrette 17

Classic Caesar 16

Garden Salad, Nasturtium  
Flower Vinaigrette 17

## LIGHTLY COOKED

Live Diver Scallop, Lemon Shallot Brown Butter, Wild Mushroom Dashi, Shaved Black Truffle 29

Maine Lobster out of the Shell in the Style of Shanghai 58

Alaskan King Crab, Deconstructed Scampi, Garlic Froth 49

Smoked Sturgeon Head Cheese, Dill Cream, Sturgeon Roe 38

Jumbo Lump Crab Gravy, Crispy Okra, Carolina Gold Rice 36

## PASTA

Risotto, King Crab, Uni, Garden Arugula 34

Pappardelle Bolognese 25

Bucatini, Little Neck Clams, Roasted Garlic, Olive Oil 27

## FROM THE PAN

44 Farms Filet | 8 ounce 57 | 10 ounce 65

44 Farms 14 ounce Flat Iron 42

## FROM THE OVEN

Whole Free Range Chicken, Panzanella Salad, Jus Sherry Vinegar Dressing 52

Whole Fish, Thai Salad, Lemon Grass Vinaigrette, Local Anglers MP

Herb and Garlic Crusted Rack of Domestic Lamb 78

## FROM THE BROILER

44 Farms Bone-In Ribeye 32 ounces 112

45 Day Dry Aged 44 Farms Bone-In Ribeye 32 ounces 130

45 Day Dry Aged Heart Brand Bone-In Ribeye 32 ounces 155

45 Day Dry Aged Bone-In New York Strip 32 ounces 118

Please Ask Your Server About Our 60, 90, 150, and 240 Day Aged Steaks

## SIDES

Financier French Fries 27

Potato Puree 15

Selection of Wild Mushrooms 19

Johnny Mac & Cheese 16

Kimchi Creamed Spinach 17

Charred Cauliflower Dry Aged Vinaigrette 16

Tempura Onion Rings 15

Avocado Fries 18

## COCKTAILS

### An Affair to Remember

Jansz Rosé Champagne 18

### The Highland 2.0

Finest Roots Mastiha, Lemon Juice, Sangria Syrup,  
House-made Ginger Beer 16

### Americano Nationale

Strawberry-Basil Infused Dolin Dry, Suze Apertif,  
Still Water 16

### Laelia

Codigo Rosa Tequila, Agave Nectar, Lemon Juice,  
Pamplemousse-Infused Bobba Beads, Q Grapefruit 20

### Prince of Wales

Cask & Crew Whiskey, Maraschino Liqueur, Aquafaba,  
Champagne Float, Pineapple Ice Cube 18

### Into Obscurity

Grey Goose Vodka, Pierre Ferrand Dry Curacao, Ancho  
Reyes Chili Liqueur, Aloe Vera + Pomegranate Juice,  
Orange Peel 18

### Yes Whey Daiquiri

Pineapple Chobani-Washed St. Benevolence Clarin  
Rum, Lime Juice, Simple Syrup 17

### Members' Club

St. Augustine Gin, Lemon Juice, Raspberry-Beet Cordial,  
Egg White 16

### My Friends Call Me Yoda

Sombra Mescal, Casamigos Blanco, Lemon Juice,  
Matcha Syrup, Aquafaba 17

### Jimmy Sears

Empress 1908 Gin, Cocci Americano, Dolin Blanc,  
Italicus, Orange Bitters, Fever Tree Tonic Water on  
the side 20

### Seared Citrus Old Fashioned

Ritz Carlton Barrel Select 1792 Full-Proof Bourbon,  
Seared Orange Dry Curacao 20

### La Varenne

Spring 44 Vodka, Whisper Creek Wild Blossom  
& Radish Brine, Lemon Peel 16

### Maître d' Manhattan

Tallow-Washed Contradiction Smooth Ambler Whiskey,  
Dolin Dry, Dolin Rouge, Truffle Bitters, Salt 22