

dinner features

TUNA TARTARE

crème fraîche, green plum,
watermelon radish
34

IBERICO PORK SCHNITZEL

san marzano tomato,
burrata
48

FOIE GRAS PARFAIT

candied pecan, apple,
lemon thyme
26

appetizers

EAST COAST OYSTERS

citrus, tabasco, horseradish
28 / 6pc

SALMON CRUDO

charred poblano, barley miso, lemon
26

TIGER PRAWN

horseradish, cocktail sauce
36 / 3pc

CHILLED LOBSTER

fermented jalapeño, lime, avocado, nori
24 / 2pc

HOKKAIDO SEA SCALLOP

champagne grape, shiso, pickled shishito
24

CREEKSTONE BEEF CARPACCIO

manchego, chive aioli, sourdough crumble
28

CAESAR SALAD

white anchovy, lardon, parmesan
20

ZUCCHINI SALAD

niçoise olive, lemon, pine nut, yogurt
22

HEIRLOOM TOMATO SALAD

burrata, arugula, hazelnut
24

ALOBAR WEDGE SALAD

bacon, maytag blue cheese, cherry tomato
26

mains

TAGLIOLINI

mussel, clam, garlic-chili oil
44

RICOTTA MEZZELUNE

corn, black truffle, brown butter
46

CONFIT DUCK PAPPARDELLE

black kale, pecorino-romano
46

GRILLED SEA BREAM

piquillo pepper, eggplant, smoked paprika
48

BRAISED SHORT RIB

watercress, wild onion, jus
58

DOVER SOLE

parsley, lemon, butter
85

prime chops

all steaks served with cremini mushrooms
horseradish cream / chimichurri / peppercorn jus
5

DRY-AGED CÔTE DE BOEUF

creekstone farms, kansas
MP

10oz FILET MIGNON

black angus, ontario
80

24oz BONE-IN RIBEYE

usda prime, nebraska
115

BROCCOLINI

garlic, pickled chili
16

FRENCH FRIES

lemon aioli
12

PAIN AU LAIT

12 / 4pc

TWICE BAKED POTATO

bacon, aged cheddar
24

SHISHITO PEPPERS

parmesan, lemon
18

dessert

CHEESECAKE

sour cherry compote
18

CHOCOLATE TART

hazelnut, fudge ice cream
18

MILLE-FEUILLE

raspberry chantilly
20

BANANA CREAM PIE

caramel, rum ice cream
20