

1909

BEGINNINGS

STEAK TARTARE

black garlic toasted bone marrow
wagyu tartare | pomme frites 21

NEUSKE'S BACON 'PB&J' **GF**

toasted peanut | sun-dried cherry jam
pickled fresno chili 18

SMOKED PUMPKIN RAVIOLI

stracciatella | cider syrup | parmesan fondue 18

CRISPY OYSTERS

angel hair nest | american caviar
bearnaise 22

HIBACHI GRILLED LOBSTER TAIL

savory tokyo toast | miso lobster emulsion
extra virgin olive oil 23

BENTO BOX

chef's selection of four small plates 26

POACHED + CHILLED

JUMBO SHRIMP COCKTAIL **GF**

cocktail sauce | lemon 24

HALF DOZEN **GF**

EAST COAST OYSTERS

ginger cucumber mignonette 19

COLOSSAL CRAB COCKTAIL **GF**

classic cocktail sauce 26

SEAFOOD ON ICE **GF**

whole lobster | jumbo shrimp
east coast oysters | lump crab 90

FROM THE GARDEN

BABY RED & GREEN ROMAINE **V**

haricot vert | caesar vinaigrette
polenta crouton | romano cheese 15

NEW YORKER

chicory lettuce | spurbeck cheddar | shaved apple
candied pecan | crispy sunchokes | maple vinaigrette 18

ICEBERG WEDGE

nueske's bacon | jasper hill blue cheese
pear | radish | whipped blue cheese dressing 15

GF - Gluten Free **V** - Vegetarian **ⓧ** - Vegan

Please alert your server of any special requirements or food allergies. Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses.

The 8% New York sales tax and server gratuity are not included in our prices.

SPECIALTIES

JAPANESE SEA SCALLOPS **GF**

sunchoke puree | forbidden rice
carrot ginger emulsion 45

PLANT BASED STEAK **V**

charred maitake | chimichurri 32

ORA KING SALMON **GF**

house blackening spice | baby spinach | tartar emulsion 38

KOJI MARINATED BREAST OF CHICKEN **GF**

japanese charcoal grilled | yakitori glaze
spinach | mushrooms 28

MINT & GARLIC CRUSTED RACK OF LAMB

smoked carrot puree | roasted beets
maple sundried cherry gastrique 48

STEAKS

all steaks accompanied with our house-made steak sauce

add an accompanying sauce: bearnaise | chimichurri | au poivre 2
any steak, oscar style | 24
add coffee rub to any steak

12 OZ PRIME NY STRIP 48

16 OZ PRIME RIBEYE 60

8 OZ FILET MIGNON 50

8 OZ SNAKE RIVER FARMS

WAGYU FLAT IRON 48

herb truffle butter | cloche fumée

DRY AGED IN-HOUSE

16 OZ BONE-IN NY STRIP 72

20 OZ T-BONE 88

28 OZ PORTERHOUSE 140

WAGYU

A5 CERTIFIED WAGYU

4 OZ 80

additional ounce 25

SHAREABLE SIDES

BUTTER, BUTTER & SOME POTATOES **GF V**

chives 12

BRUSSELS SPROUTS **GF**

crispy bacon | shallot | cider syrup 12

HAND CUT FRIES **V**

smoked sea salt | curry ketchup 10

SMOKED CHEDDAR AU GRATIN POTATOES **GF**

chorizo jam 14

JUMBO ASPARAGUS **GF V**

romano gratinee 12

BABY SPINACH **GF V**

roasted garlic oil | shallot 10

CHARCOAL GRILLED MAITAKE MUSHROOM **GF V**

black garlic | lemon 18

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