

## STARTERS

- + **brussels sprouts**, dijon, white balsamic reduction, parsley **12**
- + **shrimp cocktail**, house cocktail sauce, lemon **26**
- + **grilled oysters**, east coast oysters, spicy mezcal & lime butter, panko **5 ea / 24 half doz.**
- + **scallop au gratin**, 3ea, salsa macha verde, quesillo, lime **22**
- + **caviar kit**, osetra noir caviar, served with potato chips & chive crème fraîche **95**
- + **house made head cheese**, mostarda, petite greens, escabeche, toast points **20**
- + **beef tartare**, non-pareil capers, cornichon, truffle aioli, chive, potato chips **18**

## S O U P & S A L A D S

- + **market soup**, utilizing local ingredients and seasonal produce **15**
- + **caesar salad**, meyer lemon, white anchovies, reggiano, hand-torn croutons **15**
- + **wedge salad**, Roquefort, red onion, marinated cherry tomatoes, crispy pancetta **15**

## M A I N S

- + **black cod 'al pil pil'**, pan seared cod, guindilla peppers, garlic, olive oil **40**
- + **double-bone pork chop**, apple and pear succotash, maple butter **39**
- + **stuffed quail**, dirty rice with chicken liver, chicken demi **34**
- + **chicken ballotine**, parsnip & celery root purée, chicken jus **30**
- + **Tracy's truffle risotto**, foraged mushrooms, truffle, parmesan **32**

## FROM THE GRILL

Our steaks are served with house butter and your choice of au poivre or bearnaise sauce.

- + **filet mignon 8oz** **53**
- + **NY strip 12oz** **62**
- + **ribeye 16oz** **68**

- Wagyu selection MP**
- + **Akaushi**
- + **Rosewood Gold**

### For The Table MP

- + ask your server about our rotating large format steaks

## A D D - O N S

- + **sauce Diane** **10**
  - + **steak Oscar** **20**
- + **bone marrow verde sauce** **12**
  - + **seared foie gras (3oz)** **20**

## S I D E S 10ea

- + **creamed greens**
- + **charred cabbage**
- + **mashed potatoes**

- + **parker house rolls, herb butter, reggiano**
- + **seasonal sautéed vegetables, herbs**
- + **french fries, espelette, aioli**
- + **roasted baby carrots, miso butter, chimichurri**