

## SHARING .....

PARKER HOUSE ROLL white miso garlic butter	11
RAW YELLOWTAIL fast marinated in lemon & lime	21
BLACK PEPPER CRISPY CALAMARI rice vinegar-sweet chili sauce	15
GRILLED GLOBE ARTICHOKE bagna cauda, pesto	17
PEEKYTOE CRAB ON GEM LETTUCE smashed peas & avocado, lime kewpie	22
WAGYU HOT DOG & GRAND CRU GRUYERE EN CROUTE spicy mustard & sauerkraut	19
LEMON CHICKEN PARM SANDO Tonkatsu sauce	18
SHORT RIB STEAMED BUNS pickled jalapeño-cilantro chimichurri, sriracha, watercress	21

### SIDES

MASHED POTATO .....	9
PUFF DAUPHINE .....	11
GRILLED ASPARAGUS .....	11
PARSNIP PURÉE .....	12
SAUTÉED SPINACH.....	11
FRENCH FRIES .....	9
BASMATI RICE GALETTE ...	9
CARAFLEX CABBAGE .....	12
BROCCOLINI .....	11

### DESSERTS

CARAMEL POPCORN SUNDAE caramel gelato, chocolate sauce, Chantilly	15
TIRAMISU coffee syrup	14
WARM CHOCOLATE FONDANT candied hazelnuts, Frangelico whipped cream	17

## APPETIZERS & SALADS .....

AHI TUNA TARTARE avocado, cucumber, wasabi-soy vinaigrette, radishes	23
BUFFALO BURRATA grilled red peppers, blistered tomato, almond romesco, focaccia	19
GRILLED OCTOPUS crushed fingerling potatoes, cured olives, lime-espelette aioli	21
BOSTON LETTUCE & GRILLED APPLEWOOD BACON heirloom tomato, Maytag blue cheese	20
HAMACHI SASHIMI SALAD honey-yuzu dressing, avocado, black radishes, market greens	25
ASH ROASTED BEETS CARPACCIO gorgonzola & goat cheese crema, endive, radicchio, blood orange, pistachio	18
MISO SPINACH & AVOCADO SALAD watermelon radishes, truffle dressing, cucumber, crispy shallots	18
CAESAR SALAD creamy dressing & garlic-oregano rustic croutons	18

## FROM THE GRILL .....

GRILLED BRANZINO soy-lemon caper sauce, spinach, parsnips-ginger mash	36
WOOD-FIRED ROTISSERIE HALF CHICKEN pickled cherry peppers, tarragon, mashed potatoes	32
GRILLED RED SHRIMP cilantro basmati rice galette, bok choy, curried-pineapple sauce	36
GRILLED FAROE ISLAND SALMON orange glaze, green lentils, ginger, black vinegar, pea shoots, baby turnips	38
ORANGE-SPICED LI DUCK BREAST sweet & sour glaze, braised radishes, caraflex cabbage	42
LAMB MEZZE RIGATONI BOLOGNESE Niman Ranch lamb shoulder ragu, parmigiano reggiano	28
TERRA BURGER prime beef, 7 peppercorn sauce, caramelized onion, mushrooms, raclette cheese, brioche bun, fries	28
SPICY ASIAN SALAD miso vinaigrette, noodles, cucumber, avocado, cabbage, peanut, kale, cilantro, sesame, wonton	17

*add rotisserie chicken +14 | salmon +19  
skirt steak +24 | tuna +22*

### STEAKS

*all grilled steaks are served with a  
choice of one side:  
mashed potatoes • handmade fries  
• potatoes puff dauphine •*

PRIME SKIRT STEAK 52
•
ANGUS FILET MIGNON 10 OZ 68
•
PRIME STRIP STEAK 14 OZ 75
•
PRIME RIB-EYE 22 OZ 98

*served with a choice of:  
choron • peppercorn  
• steak sauce •*

TAKE IT HOME  
WITH YOU

