

SEAFOOD BAR

OYSTERS ON THE HALF SHELL <i>half dozen, classic cocktail sauce, seasonal mignonette, lemon, Tabasco</i>	east coast 18
	west coast 21
CLAMS ON THE HALF SHELL <i>half dozen, classic cocktail sauce, seasonal mignonette, lemon, Tabasco</i>	16
CHILLED SHRIMP COCKTAIL <i>spice-poached, classic cocktail sauce, lemon</i>	20
TUNA TARTARE <i>avocado, pickled enoki mushroom, white dashi broth, sesame cracker</i>	18
OSETRA CAVIAR <i>1 oz., traditional service, egg, red onion, crème fraîche, chives, blinis</i>	195

SEAFOOD TOWER *Alaskan king crab, Maine lobster, colossal shrimp, clams, oysters* for two 95 for four 125

APPETIZERS

NY SIGNATURE THICK CUT BACON <i>house cured and smoked, maple lacquered kurobuta pork belly, cornbread</i>	20
GRILLED OCTOPUS <i>papas bravas, littleneck clams, saffron-chorizo broth</i>	22
JUMBO LUMP CRAB CAKE <i>bell pepper remoulade</i>	20
CRISPY SHRIMP <i>florida rock shrimp, sriracha aioli</i>	22
ROASTED BONE MARROW <i>parsley, radish, pickled red onion, capers, citrus vinaigrette, crostini</i>	18

SOUP & SALAD

FRENCH ONION SOUP <i>Vidalia onion, Laird's Applejack, gruyère crouton</i>	12
MAINE LOBSTER BISQUE <i>brioche crouton, cognac</i>	14
	additional Maine lobster 22
CLASSIC CAESAR <i>hearts of romaine, aged parmesan, pretzel croutons, traditional lemon anchovy dressing</i>	16
HEIRLOOM TOMATO <i>imported burrata, Minus 8 vinegar, basil oil</i>	16
CHOPPED SALAD <i>chopped romaine, grilled corn, dried cranberries, blue cheese, red onion, house smoked bacon, candied walnuts, creamy house dressing</i>	15
BABY ICEBERG WEDGE SALAD <i>tomato, red onion, house smoked bacon, Maytag blue cheese, French dressing, stuffed olive "martini"</i>	15

SIDES

CREAMED SPINACH	GLAZED BRUSSELS SPROUTS & PANCETTA	SALT-BAKED POTATO	11
NY CREAMED CORN	CAULIFLOWER & BROCCOLI AU GRATIN	ONION RINGS	
SAUTEED MUSHROOMS	ROASTED GARLIC MASHED POTATOES	HAND CUT FRIES	
JUMBO ASPARAGUS	ONION / ASIAGO HASH BROWN	6 CHEESE MAC & CHEESE	add lobster 25

PRIME STEAKS & CHOPS

Dry-aged minimum 21 days

NEW YORK STRIP <i>12 oz.</i>	55
BONE-IN NEW YORK STRIP <i>20 oz.</i>	69
DELMONICO <i>18 oz.</i>	59
LONG BONE RIBEYE <i>30 oz.</i>	105
PORTERHOUSE <i>24 oz.</i>	74
SANDMAN PORTERHOUSE FOR TWO <i>42 oz.</i>	142
COLORADO LAMB CHOPS	54

TEMPERATURES

PITTSBURGH	<i>charred, cold & blue center</i>
RARE	<i>red, cool center</i>
MEDIUM RARE	<i>red, warm center</i>
MEDIUM	<i>pink, hot center</i>
MEDIUM WELL	<i>dull, pink center</i>
WELL	<i>no pink, cooked throughout</i>

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SNAKE RIVER FARMS

AMERICAN WAGYU NEW YORK STRIP <i>12 oz. gold label, 21 day dry-aged</i>	95
AMERICAN WAGYU BONE-IN RIBEYE <i>22 oz. gold label</i>	125

NY STEAK SPECIALTIES

FILET MIGNON <i>10 oz.</i>	52
PETIT FILET MIGNON <i>6 oz.</i>	42
DOUBLE PLAY <i>petit filet mignon and lobster tail</i>	MP
BELL & EVANS FREE RANGE CHICKEN <i>roasted vegetables and barrel-aged sherry jus</i>	34
KUROBUTA PORK CHOP	35
VEAL T-BONE <i>18 oz. blistered heirloom tomatoes, balsamic reduction</i>	65

ADDITIONS

COLD WATER LOBSTER TAIL	MP	FOIE GRAS BLACK GARLIC BUTTER	10
ALASKAN KING CRAB	MP	MUSHROOM AND ONIONS	8
OSCAR	19		
MAYTAG BLUE CHEESE	8		

FIN/SHELL FISH

WHOLE MAINE LOBSTER <i>broiled, steamed or stuffed</i>	MP
TWIN TAILS <i>South African cold water lobster tails, broiled, grilled, steamed or stuffed</i>	MP
ALASKAN KING CRAB LEGS <i>from the Bering Sea</i>	MP
SKUNA BAY SALMON <i>cedar plank, sweet corn succotash, barbecue gastrique</i>	42
SEA BASS <i>braised baby bok choy, red miso, soy-ginger glaze</i>	52

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.