

SEAFOOD BAR

OYSTERS ON THE HALF SHELL <i>half dozen, classic cocktail sauce, seasonal mignonette, lemon, Tabasco</i>	18
CLAMS ON THE HALF SHELL <i>half dozen, classic cocktail sauce, seasonal mignonette, lemon, Tabasco</i>	16
SEAFOOD TOWER <i>Alaskan king crab, Maine lobster, colossal shrimp, clams, oysters (serves two)</i>	MP
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</i>	195

APPETIZERS

NY SIGNATURE THICK CUT BACON <i>house cured and smoked, maple lacquered kurobuta pork belly, cornbread</i>	19
GRILLED OCTOPUS <i>papas bravas, littleneck clams, saffron-chorizo broth</i>	16
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
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>	14

SIDES

CREAMED SPINACH	GLAZED BRUSSELS SPROUTS & PANCETTA	ROASTED GARLIC MASHED POTATOES	11
NY CREAMED CORN	CAULIFLOWER & BROCCOLI AU GRATIN	SALT-BAKED POTATO	
SAUTEED MUSHROOMS	ONION RINGS	ONION / ASIAGO HASH BROWN	
JUMBO ASPARAGUS	HAND CUT FRIES	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>18oz</i>	59
LONG BONE RIBEYE <i>30 oz.</i>	99
KUROBUTA PORK CHOP	35
PORTERHOUSE <i>24 oz.</i>	72
SANDMAN PORTERHOUSE FOR TWO <i>42 oz.</i>	142
COLORADO LAMB CHOPS	54
VEAL T-BONE <i>18 oz. blistered heirloom tomatoes, balsamic reduction</i>	65

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 *12oz. gold label*

95

AMERICAN WAGYU BONE-IN RIBEYE *22oz. gold label*

125

NY STEAK SPECIALTIES

FILET MIGNON <i>10oz.</i>	52
PETIT FILET MIGNON <i>6oz.</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

ADDITIONS & CLASSIC SAUCES

COLD WATER LOBSTER TAIL	MP	FOIE GRAS BLACK GARLIC BUTTER	10
ALASKAN KING CRAB	MP	HUDSON VALLEY 'GRADE A' FOIE GRAS	20
OSCAR	19	MUSHROOM AND ONIONS	8
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.