



LOCAL OYSTERS

Rotating Local Oyster Selection

Minimum 6 per order | \$3.95 each

Champagne Mignonette
Kimchee Puree
Cocktail Sauce

SALADS & SOUPS

HOUSE CAESAR.....16

Hearts of Romaine, White Anchovies,
Fried Parmesan Crouton

OLIVE OIL POACHED NIÇOISE* SALAD.....24

Sushi Grade Tuna, Potatoes, Cucumber,
Green Beans, Olives, Zesty Lemon Vinaigrette,

STRAWBERRY FIELDS.....19

Arugula, Cashews, Goat Cheese, Orange-Honey Vin

ARCADIA GREEN SALAD.....15

Radish, Red Onion, Cherry Tomatoes,
EVOO, Balsamic Vinegar

WARM SPINACH SALAD.....19

Bacon Vinaigrette, Red Onion, Cherry
Tomato, Hard Boiled Egg

ROASTED CAULIFLOWER SALAD.....19

Farro, Greens, Pickled Red Onion,
Candied Pecans, Herb Dressing

CHOWDER.....14

Bacon, Scallions

SMOKED TOMATO BISQUE.....14

Goat Cheese Grilled Cheese, Basil Oil

SIDES

FRENCH FRIES...12

Regular | Vinegar + \$2 | Truffle + \$3

MOROCCAN RICE...15

FORBIDDEN BLACK RICE...15

THYME POTATOES...16

SOBA NOODLES...15

ROASTED TURMERIC CAULIFLOWER... 15

ROASTED BOURBON BUTTER CARROTS...15

ASIAN GREEN BEANS...15

SCALLION PANCAKES...15

KOGINUT...15

Molasses, Maple Syrup Brine

SMALLER & SHAREABLE

FILET MIGNON DEVEILED EGGS.....19

Filet Mignon Tartar, Fresh Herbs, Special Sauce, Cured Egg Yolk

FRIED CHICKEN BAO BUN.....15

Bean Sprout Salad

HERBED RICOTTA CHEESE.....13

EVOO, Grilled Pita

MUSSELS PUTTANESCA.....22

Capers, Tomatoes, Olives, Chorizo, Skinny Fries

SPICY TUNA LETTUCE WRAPS.....19

Gochujang Vinaigrette, Avocado, Wontons

LOBSTER TOSTADAS.....22

Old Bay Mayo, Avo Crema, Queso Fresco, Caviar

SESAME CHICKEN BITES.....15

Glass Noodles, Cucumber Salad, Thai Peanut Sauce, Japanese BBQ Glaze

CORN & CHEDDAR FRITTERS.....16

Spicy Tomato Jelly

OAK SMOKED PORK BELLY.....19

Banana Relish, Curry Cream

BAKED OYSTERS.....20

Spinach, Chorizo, Leek Vermouth Cream

FOIE GRAS SAUSAGE.....19

Cannellini Bean Spread, Apple-Fennel Salad, White Onion Vinaigrette

BACON LOLLIPOP BOUQUET...16

Molasses Syrup, Cayenne

PASTAS & RISOTTO

LAMB RAGOUT RIGATONI.....37

Harissa Pomodoro, Parmesan Reggiano

PAPPARDELLE BOURGUIGNON.....37

Filet Mignon Tips, Porcini, Peas, Port Demi Cream

LOBSTER CRAWFISH RISOTTO.....42

Arborio Rice, Lemon Zest, Peas, Goat Cheese, Fettuccini Sticks

PARMESAN KOGINUT SQUASH RISOTTO.....34

Parmigiano-Reggiano, Crispy Prosciutto

CAST-IRON BAKED GNOCCHI.....29

Fresh Mozzarella Pearls, Chiffonade Basil

ENTREES

SCOTTISH SALMON.....36

Soba Noodle Salad, Mango Curry Nage

MISO COD.....36

Dashi Broth, Bok Choi, Black Sticky Rice

FILET MIGNON*49

Thyme Potatoes, Port Demi-Glace, Crispy Leeks

CHICKEN TAGINE (SERVES 2).....49

Moroccan Rice, Cauliflower, Vinegar Skinny Fries

SWORDFISH STEAK....39

Cast Ironed, Caper Gremolata, Arugula, Goat Cheese

DRY-AGED PORK CHOP.....42

Scallion Cake, Pineapple-Turmeric Chutney

WAGYU SKIRT STEAK*56

Cast-Iron Seared, Roasted Garlic Bulb

THE BURGER*26

Sesame Brioche, LTO, Cheese, Add an Egg \$2, Bacon \$3, Avocado \$3

SLOW BRAISED SHORT RIB.....42

Root Vegetables, Port Wine Jus

CHICKEN THIGH SCHNITZEL.....27

Arugula Salad, Fried Caper Dijon Cream

BONELESS PRIME RIBEYE.....69

Boneless, Cast-Iron Seared, Roasted Garlic Bulb

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please let us know if you have any food allergies or special dietary needs.