

STARTERS

- CALAMARI** Citrus "Buffalo" Sauce, Tempura Peppers and Onions 18
CRAB CAKE Grilled Corn Salad, Chives, Peppers, Chipotle Aioli 19
ROASTED BONE MARROW Short Rib Marmalade, Shallot Currant Jam, Rustic Bread 19
HEIRLOOM ROASTED CAULIFLOWER 🍷 Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili 14
ROASTED BRUSSELS SPROUTS 🍷 Thai Chili Glaze, Young Coconut, Basil, Mint 15
SPINACH DIP 🍷 Mozzarella, Parmesan, Roasted Artichoke, Warm Pita 15
COCONUT SHRIMP Coconut Crusted, Orange-Ginger Marmalade 18

RAW BAR

- CHILLED OYSTERS** Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Signature Red Wine Mignonette 24
SHRIMP COCKTAIL Citrus Poached, Ancho Chili Cocktail Sauce, Lemon 19
RED COLOSSAL KING CRAB 6OZ Whole Grain White Wine Mustard Aioli 28

CHARCUTERIE

We have a team of Chefs who have curated a program of artisanal meats and cheese served with Chef accoutrements. Petite (23) or Large (36)

PETITE

BRESAOLA Cured and Air-Dried Beef Tenderloin from Italy

Salametto Piccante Aged 30-day and Seasoned with Pimenton de la Vera

ST. ANDRE Cow's Milk Triple Cream from France

RED DRAGON Cow's Milk Cheddar with Mustard Seed and Welsh Brown Ale from England

LARGE

EVERYTHING IN THE PETITE SELECTION PLUS:

PROSCIUTTO DE PARMA 18-Month Aged Ham from Italy

MIDNIGHT MOON Hard and Nutty Goat's Milk Cheese from Holland

EWEPHORIA Sheep's Milk Gouda from the Netherlands

SOUP & SALADS

CHEF'S SEASONALLY INSPIRED SOUP 8

ADD TO SALAD: BEELER'S BACON 3
CHICKEN 10 **FAROE ISLAND SALMON** 13
JUMBO SHRIMP 12

LITTLE GEM CAESAR Shaved Parmesan, Roasted Garlic Croutons, Crisp Capers 13

MIXED GREENS Seasonal Blend of Organic Greens, Avocado, Tomatoes, Smoked Tomato Vinaigrette 12

THE WEDGE Iceberg Babies, Ranch, Blue Cheese, Radish, Cherry Tomato, Applewood Bacon 15

CERTIFIED SANITIZED: Specialty Restaurants Corporation's number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit www.specialtyrestaurants.com/safety for more details.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. **CONSUMER INFORMATION:** There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN

BUTCHER CUTS

CAPE GRIM BEEF Pasture Raised, 100% Grass-Fed, No Added Hormones, GMO & Antibiotic Free, Certified Humane, from Tasmania where the air is cleanest in the World

FILET 6OZ 35

NEW YORK STRIP 12OZ 42

REVIEW CATTLE COMPANY High Quality, Sustainable, All Natural Angus Beef, Minnesota

FILET 8OZ 43

RIBEYE 16OZ 45

30-DAY DRY-AGED NEW YORK STRIP 10OZ 42

USDA PRIME SKIRT STEAK 10OZ 34

LARGE FORMAT

CREEKSTONE FARMS Premium Hand-Selected, Black Angus and Raised in Kansas

TOMAHAWK 40OZ 140 *Share for Two*

THE PROGRESSIVE Himalayan Pink Salt, Braised Cipollini Onions, Red Wine Shallot, Crushed Pink Peppercorn 118

FILET 6OZ CAPE GRIM

RIBEYE 7OZ

DRY-AGED NEW YORK STRIP 5OZ

USDA PRIME SKIRT STEAK 5OZ

STEAK ENHANCEMENTS

ROASTED BONE MARROW 12

TRUFFLE BUTTER 4

GRILLED SHRIMP 12

BROILED NORTH ATLANTIC LOBSTER TAIL 8oz 36

SPECIALTIES

WILD MUSHROOM PAPPARDELLE PASTA 🍷 Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil 30

ZINFANDEL BRAISED SHORT RIB Truffle Whipped Potato, Ranch Scented Onion Rings 37

HONEY ROASTED HALF CHICKEN Citrus Brined, Grilled Corn, 50/50 Mashed, Toasted Corn Bread with Maple Chili Butter 35

FAROE ISLAND SALMON 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables 34

MISO-MARINATED CHILEAN SEA BASS Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce 48

DRY-AGED BURGER Finished with Bacon, Onion Marmalade, Red Dragon and Poached Tomato, Toasted Brioche Bun, Shoestring Fries 22

24-HOUR HERB ROASTED PRIME RIB 12OZ 50/50 Mashed, Seasonal Vegetables, Au Jus, Horseradish (*Limited Availability*) 38

SAUTÉED BROCCOLINI & CRISPY TOFU 🍷 Soy Honey Glazed Tofu, Ginger Broccoli Purée, Toasted Sunflower Seeds and Roasted Red Pepper 26

BROILED LOBSTER 1½ Pound Maine Lobster, 50/50 Mashed, Grilled Citrus Broccolini 65

SIDES

50/50 MASHED Yukon Gold Potatoes, Butter, Cream, Chives, Potato "Hay" 10

BAKED POTATO Cheese Sauce, Braised Bacon, Sour Cream Chives 10

SHOESTRING FRIES Parmesan, Rosemary, Parsley 8

FOUR CHEESE MAC N CHEESE 🍷 Fontina, Cheddar, Parmesan, Gruyère, Parmesan Bread Crumbs 10

GRILLED BROCCOLI AND BROCCOLINI 🍷 Garlic Confit, Chili Flakes, Broccoli Purée 10

WILD MUSHROOM FRICASSE 🍷 Sweet Garlic, Truffle Cream 10