

APPETIZERS

OYSTERS ON THE HALF-SHELL*
6 FOR 30 • 12 FOR 56

OYSTERS ROCKEFELLER* 36
ADD LUMP CRAB 52
Spinach / Parmigiano Reggiano / Bacon / Pernod /
Béarnaise*

MARYLAND BLUE LUMP 35
CRABCAKES

Jumbo Lump Crab Meat / Dijon Aioli

SHRIMP COCKTAIL 3 FOR 25 • 4 FOR 30
Colossal Shrimp / *Famous* Fiery Fresh Horseradish
Cocktail Sauce

DUCK BACON 25
Apple Cider Lacquered / Pickled Baby Pears / Potato
Dauphine

CARPACCIO* 21
Shaved Beef Tenderloin / Capers / Red Onion /
Parmesan / Garlic Mustard Aioli

GRILLED PORK BELLY 24
Cabernet Reduction / Crispy Onions / Fresh
Chicharrónes

AHI TUNA TARTARE 28
Aged Soy Caviar / Candied Ginger Vinaigrette /
Avocado / Cucumber / Szechuan Seasoned Wonton
Crisps

HOT HONEY BUTTERED WILD 24
CAUGHT LOUISIANA SHRIMP
Andouille Sausage / Grit Fries

KC BBQ RUBBED BROILED 28
TIGER PRAWNS
Spicy Dill Pickle Coleslaw / Dill Pickle Pearls

SOUP & SALAD

FARMSTEAD BLEU ICEBERG WEDGE 16
Farmstead Bleu Cheese / Applewood Smoked Bacon /
Beefsteak Tomato / Blue Cheese Dressing

CLASSIC CAESAR SALAD* 14
Romaine / Parmigiano Reggiano / Garlic Croutons /
White Anchovies on Request

Famous SALAD 15
Baby Greens / Grilled and Chilled Asparagus /
Hard-Boiled Egg / Red Onions / Crunchy Bacon /
Pear Heirloom Tomato / Parmigiano Reggiano

Famous GREEK 17
Baby Greens / Heirloom Cherry Tomatoes / English
Cucumber / Olives / Feta Cheese / Red Onions / Peruvian
Peppers / Figs / Toasted Pine Nuts/ Simple Vinaigrette

FRENCH ONION SOUP 14
Crostini / Ammerländer Swiss Cheese

SIDES

BAKED POTATO 6
LOADED BAKED
POTATO 14
Sour Cream / Bacon / Butter /
Cheddar Cheese / Chives

ASPARAGUS 14
with Hollandaise*

CABERNET
MUSHROOMS 16
GARLIC
FRENCH FRIES 15
MASHED POTATOES 12
GREEN BEANS 9
with Bacon

CREAMED SPINACH 14
SKINNY ONION RINGS 12
BRUSSELS SPROUTS 15
Medjoul Dates / Toasted Cashew
and Honey Sesame Vinaigrette

SIGNATURE STEAKS

STEAKS ARE PREPARED ON OUR 1200° BROILER & FINISHED WITH BONEMARROW AND SEA SALT

ESTD 2002

FILET MIGNON* 72

10-ounce cut

6 OZ FILET MIGNON WAGYU 90
AKAUSHI*

7X Ranch, Hotchkiss Colorado / Italian Dolce
Gorgonzola Cheese / Zinfandel Gastrique

12 OZ DENVER STEAK* 65

Morgan Ranch, Nebraska / Akaushi Wagyu

USDA PRIME NEW YORK STRIP* 70

16-ounce cut

6 OZ WAGYU SIRLOIN-A5 95

TAKEMORI, JAPAN*

Potato Dauphine / Wild Onion Zinfandel Reduction
Sauce / Horseradish / Heirloom Carrots

RIBEYE STEAK* 65

20-ounce cut

35 OZ AMERICAN WAGYU RIBEYE 210
TOMAHAWK*

For 2 / Rosewood Ranch, Texas / Choice of 2 sauces

STEAK ADDITIONS

7 OZ WESTERN AUSTRALIAN ROCK 65
LOBSTER TAIL

“OSCAR” STEAK TOPPING 26

Maryland Lump Blue Crabmeat / Asparagus / Bearnaise*

“SCAMPI” STEAK TOPPING 30

Colossal Shrimp Sautéed with White Wine / Butter /
Garlic / Lemon / Herbs

PT. REYES BLUE CHEESE TOPPING 10

CHIMICHURRI 7

BORDELAISE SAUCE 9

BÉARNAISE SAUCE* 6

HOLLANDAISE SAUCE* 6

AU POIVRE SAUCE 9

Famous STEAK SAUCE 5

FIERY - CREAMY HORSERADISH SAUCE 3

SEAFOOD

SHETLAND ISLAND 44

SALMON FILET*

Toasted Pumpkin Seed Crusted / Buttered Blue Crab,
Brown Beech Mushroom & Wild Onion / Chimayo Red
Chile Sauce / Sweet Potato Crisp

FRESH HAWAIIAN AHI 64

TUNA STEAK*

#1 Ahi Seared Rare / Togarashi Crust /
Ginger Soy / Wasabi / Pickled Ginger

LARGE MAINE LOBSTER TAIL

18 ounces / Drawn butter / Lemon

MKT

PRICE

CHOPS & CHICKEN

COLORADO LAMB RACK 75

2 - Double Bone Chops / Buttery Potato Purée /
Balsamic Rosemary Reduction Sauce

16 OZ BERKSHIRE TOMAHAWK 60

PORK CHOP*

Roasted Fingerling Potatoes, Pancetta, Dry Roasted
Peppers / Blandys Maderia – Mustard Reduction
Sauce / Pickled Mustard Seed / Garnished with
Vat 17 White Cheddar & Crispy Onions

JIDORI HEIRLOOM 44

HALF-ROASTED CHICKEN

Korean Gochujang Varnished / Grilled Baby Bok
Choy / Toasted Sesame Shari Rice Cake / 3 Spice
Potato Crisp / Ginger Butter – Shitake Mushroom
Miso Sauce

WE COOK WITH COMMON ALLERGENS INCLUDING: EGG, SOY, SHELLFISH, MILK, TREE NUTS, FISH, PEANUTS, WHEAT, AND SESAME.

* WARNING: THESE ITEMS MAY BE UNDERCOOKED. EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.