

APPETIZERS
& SALADS

- SUMMER SHRIMP COCKTAIL** YUZU KOSHO, AVOCADO PURÉE, DAIKON RADISH **24**
- CHILLED MAINE LOBSTER** HALF TWO POUND LOBSTER WITH CLASSIC ACCOMPANIMENTS **40**
- AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL, PINE NUTS **22**
- CREAMY BURRATA** SWEET CORN, PEACH, BASIL, PISTACHIO **16**
- STRAWBERRY GAZPACHO** BUTTERMILK SORBET, PISTACHIO, MINT, OLIVE OIL **15**
- WAGYU BEEF TARTARE** QUAIL EGG, BONITO, YUZU CREAM, KENTUCKY SOY **28**
- CAESAR SALAD** GRILLED GEM LETTUCE, BABY ROMAINE, GARLIC CROÛTONS, SHAVED PARMESAN **14**
- LOCAL GREENS SALAD** LE BOCAGE GREENS, SHERRY VINAIGRETTE **15**

ADD TO ANY SALAD **CHICKEN** 10 **CHAR** 13 **STEAK** 14 **CHILLED SHRIMP** 12 **LOBSTER** 40

ENTREES
& BURGERS

- WAGYU STEAK FRITES** FLAT IRON, RED PEPPER ROMESCO, ARGENTINIAN CHIMICHURRI, HERB FRIES **52**
- BOURBON STEAK COBB** PRIME HANGER STEAK, CHERRY TOMATO, AVOCADO, BACON, EGG, BLUE CHEESE **32**
- VIETNAMESE NOODLE SALAD** SHRIMP, HABANERO SESAME VINAIGRETTE, BRUSSELS SPROUTS, DAIKON **25**
- THE ALL-AMERICAN WAGYU BURGER** LETTUCE, TOMATO, ONION, AMERICAN CHEESE **25**
- OAK-FIRED PRIME STEAK BURGER** CLOTHBOUND CHEDDAR, SECRET SAUCE, PICKLE **19**
- BERBERE-SPICED LAMB BURGER** TOMATO AND ONION CHUTNEY, TZATZIKI SAUCE, FETA **19**
- HERITAGE TURKEY BURGER** GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI **17**
- TOASTED QUINOA BURGER** ARUGULA PESTO, FENNEL SALAD **14**

SIDE DISHES **DUCK FAT FRIES** 7 **MIXED GREENS** 7 **MUSHROOMS** 7 **MAC & CHEESE** 8 **SPINACH** 7

FROM THE WOOD BURNING GRILL

AS MIYAZAKI JAPANESE WAGYU

ROSU CHUCK **30 PER OUNCE** RIB CAP **34 PER OUNCE** NEW YORK STRIP **38 PER OUNCE**

MINIMUM OF 3 OUNCES PER ORDER.
SERVED WITH: HENRY BAIN SAUCE, AJI VERDE & CAROLINA MUSTARD BBQ

OAK-FIRED BEEF

8 OZ FILET MIGNON **52**
12 OZ NEW YORK STRIP **59**

CHEF'S SELECTION OF WAGYU

6 OZ RIB EYE FILET, *7X RANCH, CO* **58**
10 OZ FLAT IRON, *BROADLEAF RANCH, AUS* **48**
16 OZ NY STRIP, *DARLING DOWNS, AUS* **85**

OCEAN FISH

ARCTIC CHAR **29**
AHI TUNA STEAK **42**

SERVED WITH CHOICE OF COMPLIMENTARY SIDE: MUSHROOMS, SAUTEED SPINACH OR TRUFFLE MAC & CHEESE

LIBATIONS

0° COCKTAILS

- WEST INDIAN LIMEADE** 7
FRESH LIME, GINGER, BITTERS, CLUB SODA
- PEAR PRICKER** 7
PRICKLY PEAR, FRESH LEMON, CLUB SODA
- THE GF** 7
FRESH GRAPEFRUIT, FENNEL, TONIC
- STRAWBERRY VANILLA SODA** 7
FRESH STRAWBERRY SYRUP, FRESH LEMON, CLUB SODA
- NITRO COLD-BREW COFFEE** 9

BEERS

- AMSTEL LIGHT** 8
- PERONI** 8
- JAILBREAK HEFEWEIZEN** 9
- PORT CITY MONUMENTAL IPA** 9
- ALEWERKS TAVERN ALE** 9
- FLYING DOG CHESAPEAKE STOUT** 9

LUNCH WINES

- OMBRA, PROSECCO** 15
TREVISO, ITALY, NV
- LOUIS ROEDERER, BRUT PREMIER** 24
CHAMPAGNE, FRANCE, NV
- WARWICK ESTATE, SAUVIGNON BLANC** 12
SOUTH AFRICA, 2016
- VEIGAS SERANTES, ALBARIÑO** 15
RÍAS BAIXAS, SPAIN, 2014
- CHRISTIAN MOREAU, CHARDONNAY** 18
CHABLIS, FRANCE, 2015
- FOREFRONT, PINOT NOIR** 14
SAN LUIS OBISPO & MONTEREY COUNTIES, 2014
- DOMAINE CORNE LOUPE, GRENACHE** 12
COTES DU RHONE, FRANCE, 2015
- ANGULO INNOCENTI, MALBEC** 15
MENDOZA, ARGENTINA, 2015
- STONESTREET, CABERNET SAUVIGNON** 22
ALEXANDER VALLEY, CALIFORNIA, 2014

MONDAY - FRIDAY 11:30AM - 2:30PM
CLOSED FOR LUNCH ON WEEKENDS AND HOLIDAYS