



STARTERS

SMOKED PRIME BEEF TARTARE*

cured egg yolk, caper aioli,
sourdough crostini 23

CRAB CAKES

cajun remoulade, radish sprouts,
chive oil 18

SCALLOPS*

pomegranate, quinoa cakes, hearts of fire,
green apple 21

OYSTERS*

six Rockefeller or Robert Mondavi mignonette 23

SHRIMP COCKTAIL

housemade cocktail sauce, freshly grated
horseradish 23

MEAT AND CHEESE PLATTER

chef's selection of three meats and
three cheeses 22

FIRE OR ICE SEAFOOD*

poached shrimp, lobster tail, clams, mussels,
oysters, crab legs
large 125
small 95
fire 138

FRIED CALAMARI

house steak sauce, remoulade 17

SOUP AND SALAD

CARAMELIZED ONION SOUP

melted gruyere crostini, chives 12

LOBSTER BISQUE

poached lobster, lemon oil, parsley 14

OAKVILLE WEDGE

pickled shallots, smoked blue cheese, bacon,
tarragon buttermilk dressing 13

CAESAR SALAD

romaine, parmesan, polenta croutons, white
anchovy, housemade dressing 13

HEIRLOOM TOMATO AND BURRATA CHEESE

grilled artichoke, olives, toasted ciabatta, basil oil,
balsamic pearls 16

An 18% service charge is added to parties of eight or more

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these are consumed raw or undercooked.

STEAKS

USDA PRIME

Creekstone Farms Prime Black Angus beef represents the highest quality, hand-selected, USDA certified beef raised exclusively in the United States.

New York Strip* 16 oz	59
Bone-In Ribeye* 18 oz	69
Bone-In Filet* 12 oz	85
Porterhouse* 40 oz	120

AUSTRALIAN TAJIMA WAGYU

Raised in Northern Victoria, Tajima Wagyu beef is Halal-approved, free from growth hormones and fed a specially formulated Japanese grain diet for a minimum of 400 days.

New York Strip* 14 oz	59
Ribeye* 18 oz	74
Filet* 8 oz	56

King Crab Oscar 18 | Lobster Oscar 19 | Foie Gras Butter* 10 | Foie Gras Topper* 14
Sauces | Chimichurri | Housemade Steak | Béarnaise

SPECIALTIES

WAGYU BOLOGNESE

pappardelle, parmesan, micro basil 39

SEAFOOD LINGUINE

shrimp, scallop, clams, calamari, mussels, white wine, garlic, sun-dried tomatoes 41

SEA BASS

creamy black pearl rice, asparagus, basil oil, almonds 41

SEARED SCALLOPS*

risotto, hearts of palm, micro chive 41

LOBSTER TAIL

lemon, drawn butter
single 59
double 89

ROASTED LEMON-HERB HALF CHICKEN

grilled tomatoes, eggplant, artichokes, rosemary potatoes, preserved lemons 35

CRISPY SKIN SALMON*

basmati rice, shrimp creole broth, hearts of fire 41

PRIME RIB*

12 or 16 oz, au jus 39 | 42

COLORADO LAMB CHOP*

charred eggplant, tri-colored peewee potatoes, confit baby tomatoes, mint and pomegranate demi 49

CHATEAUBRIAND*

20 oz, choice of two sides, house sauces 125

SURF AND TURF*

8 oz. Wagyu filet, lobster tail 115

KING CRAB LEGS

1LB 84
1/2LB 42

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