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## STARTERS

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### APPETIZERS

PIMIENTA GULF SHRIMP <i>sweet &amp; spicy aji amarillo velvet</i>	15
OYSTERS CASINO <i>bacon, chili butter glacage</i>	18
LUMP CRAB CAKE <i>fried capers, roasted red pepper remoulade</i>	18
SHORT RIB TACO <i>pickled sweet onion, cilantro, chipotle aioli</i>	12
CHARCUTERIE <i>cured meats, artisanal cheeses, grain mustard, honeycomb, crostini</i>	12
BOURBON STEAK <i>seared tenderloin tips, gorgonzola, bourbon cream</i>	18
PORK BELLY <i>green apple slaw, grain mustard</i>	14
CHICKEN LOLLIPOPS <i>spicy orange-honey glaze</i>	12

### RAW BAR

SHRIMP COCKTAIL <i>4pc</i>	18
OYSTERS* <i>6pc</i>	16
SPLIT LOBSTER TAIL <i>6oz</i>	25
TUNA TARTARE* <i>avocado mousse, sriracha aioli, wonton chip</i>	14
SEAFOOD TASTING* <i>lobster, oysters, shrimp, tartare, cocktail, mignonette</i>	65

### SALADS

CHOP <i>tomato, bacon, avocado, gorgonzola, white french dressing</i>	11
CAESAR <i>romaine, parmigiano-reggiano frico, anchovy dressing</i>	11
WINTER CITRUS <i>roasted beets, mint, grapefruit, chevre, candied hazelnuts, champagne-orange vinaigrette</i>	11

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## MAIN

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### FISH & SHELLFISH

MAINE LOBSTER TAIL <i>1lb</i> <i>broiled and served with drawn butter</i>	MP	LOCH DUART SCOTTISH SALMON <i>pastrami crust, saffron-grapefruit beurre blanc</i>	36
KING CRAB LEGS <i>2lb</i> <i>drawn butter</i>	MP	HAPUKU GROUPEL <i>peppadew risotto, caramelized leeks, smoked hazelnut crumble</i>	39
DIVER SCALLOPS <i>black truffle beurre blanc, bacon dust</i>	36	MICHIGAN LAKE PERCH <i>fennel slaw, frites, burnt sherry tartar</i>	31

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### STEAKS, CHOPS & POULTRY

FILET* <i>8/12oz</i>	46/55	BEEF SHORT RIB <i>slowly braised, whipped potatoes, cabernet reduction</i>	35
PRIME NEW YORK STRIP* <i>16oz</i>	49	COLORADO LAMB CHOPS* <i>roasted root vegetables, onion-mint marmalade</i>	67
DELMONICO* <i>18oz</i>	64	OTTO'S CHICKEN <i>bone-in chicken breast, whipped potatoes, baby vegetables, natural jus</i>	30
T-BONE* <i>22oz</i>	42	AMERICAN WAYGU SIRLOIN STEAK* <i>14oz</i> <i>snake river farms, balsamic cipollini onions</i>	32
LONG BONE TOMAHAWK* <i>38oz</i> <i>please allow 40+ minutes</i>	125		

### COMPLEMENTS

Lobster Tail *6oz* 25    King Crab Leg *1LB* MP    Seared Diver Scallops 15

### ACCENTS

Zip Sauce    Béarnaise    Red Wine Demi    Garlic-Chive Butter

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## SIDE DISHES

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POTATO GRATIN <i>brown butter crumb</i>	9	CANDIED BRUSSELS <i>bacon, savory maple glaze</i>	9
WHIPPED POTATOES <i>garlic-chive butter</i>	9	GRILLED ASPARAGUS <i>pecorino romano, aged balsamic</i>	10
TRUFFLE POMME FRITES <i>parmesan herb</i>	9	CREAMED SPINACH <i>fontina mornay</i>	9
POTATO LATKES <i>whipped blue cheese, apple butter</i>	11	STRING BEANS <i>sun-dried tomato, shallot</i>	9
LOBSTER MAC & CHEESE <i>double gloucester fondue</i>	17	MUSHROOM SAUTÉ <i>field mushrooms, aromatics</i>	10

Consuming Raw or Undercooked Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness  
\*Item Served Raw or Undercooked