

appetizers

- LOCAL ORGANIC STURGEON CAVIAR** classic presentation // 160.00
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // 23.50
- APPLEWOOD SMOKED SALMON** fennel, green apple slaw and crostini // 24.00
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // 24.00
- FRESH OYSTERS** today's best selection // 25.00
- OYSTERS FONTINA** west coast oysters baked with spinach, bacon, and fontina cheese // 26.25
- SAUTÉED GARLIC SHRIMP** // 25.00
- TUNA POKE** sashimi grade tuna, macadamia nuts and Maui onions, sesame-soy honey dressing // 24.25
- FRIED CALAMARI** hot pickled peppers and chipotle aioli // 18.25
- STEAK TARTARE** hand-chopped Prime Grade filet // 24.00
- BEEF TENDERLOIN CARPACCIO** lemon aioli, shaved parmesan, crispy capers // 21.50
- BONE MARROW** roasted with garlic and parsley, toasted baguette // 24.50
- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // 11.50
- SOUP OF THE DAY** // 11.50
- MIXED LOCAL ORGANIC GREENS** // 13.25
- CAESAR SALAD** // 15.25
- BEEFSTEAK TOMATO & RED ONION** crumbled Stilton cheese, buttermilk dressing // 15.00
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // 15.25

SEAFOOD TOWER

Atlantic lobster, Alaskan king crab, snow crab, Dungeness crab, jumbo cocktail prawns, fresh oysters, applewood smoked salmon and grilled scallops // 175.00

entrées

- TOMAHAWK STEAK** // 185.00
- PORTERHOUSE STEAK** // 89.50
- BONE-IN NEW YORK STRIP** // 88.75
- NEW YORK STRIP** // 72.50
- FILET** // 74.00
- BONE-IN RIB STEAK** 20oz // 75.50
- BONE-IN RIB STEAK** 32oz // 120.75
- DRY-AGED RIB STEAK** // 129.00
- DRY-AGED BONE-IN NEW YORK STRIP** // 99.00
- MILK-FED VEAL CHOP** // 55.75
- DOUBLE-CUT LAMB CHOPS** // 49.75
- ROASTED STUFFED HALF CHICKEN** // 37.50
- BLACKENED AHI TUNA** // 41.25
- FISH MARKET SELECTION** // market price
- GARLIC SHRIMP** // 46.75
- STEAK & LOBSTER** filet or New York // 82.50
- JUMBO LOBSTER TAIL** // 90.00

extras

- BAKED IDAHO, MASHED**
or **FRENCH-FRIED POTATOES** // 8.25
- GOTHAM HASH BROWN POTATOES** // 11.25
- ONION RINGS** // 12.00
- FRESH STEAMED BROCCOLI** // 13.00
- CREAMED SPINACH** // 13.00
- CREAMED CORN** // 12.25
- BEARNAISE, PEPPERCORN** or **STEAK SAUCE** // 5.75
- PORTOBELLO MUSHROOM FRIES** // 14.25
- FIELD MUSHROOMS** // 16.25
- SAUTÉED ASPARAGUS** // 16.00
- SEASONAL VEGETABLES** // 12.25
- BRUSSELS SPROUTS & CHORIZO HASH** // 13.25
- CAULIFLOWER GRATIN** // 14.75
- GORGONZOLA MACARONI** // 16.00
- GOTHAM ONION BREAD** // 5.50