

appetizers

- LOCAL ORGANIC STURGEON CAVIAR** classic presentation // 165.00
- A5 WAGYU, MIYAZAKI PREFECTURE, JAPAN** ponzu, crispy garlic // 70.00
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // 26.75
- APPLEWOOD SMOKED SALMON** fennel, green apple slaw and crostini // 35.25
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // 27.25
- FRESH OYSTERS** today's best selection // 28.00
- OYSTERS FONTINA** west coast oysters baked with spinach, bacon, and fontina cheese // 29.25
- SAUTÉED GARLIC SHRIMP** // 27.00
- TUNA POKE** sashimi grade tuna, macadamia nuts and Maui onions, sesame-soy honey dressing // 24.25
- STEAK TARTARE** hand-chopped Prime Grade filet // 25.00
- BEEF TENDERLOIN CARPACCIO** lemon aioli, shaved parmesan, crispy capers // 24.25
- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // 13.50
- SOUP OF THE DAY** // 13.50
- MIXED LOCAL ORGANIC GREENS** // 14.75
- CAESAR SALAD** // 16.50
- BEEFSTEAK TOMATO & RED ONION** crumbled Stilton cheese, buttermilk dressing // 17.50
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // 16.50
- CANDIED BEET SALAD** baby beets, organic fior di latte, local tomatoes, basil vinaigrette and balsamic crema // 24.25

SEAFOOD TOWER

Atlantic Lobster Tail, oysters on the half shell, scallop ceviche, green lip mussels, cocktail prawns, langoustine, albacore tuna tataki, smoked & candied salmon and steelhead gravlax // 199.00

entrées

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| A5 WAGYU STRIPLOIN, MIYAZAKI PREFECTURE, JAPAN // 35.00 per oz min 4oz | DRY-AGED BONE-IN RIB STEAK 24oz // 175.00 |
| PORTERHOUSE STEAK 24oz // 118.50 | MILK-FED VEAL CHOP // 57.75 |
| BONE-IN NEW YORK STRIP 24oz // 112.50 | DOUBLE-CUT LAMB CHOPS // 54.75 |
| NEW YORK STRIP 16oz // 89.50 | ROASTED STUFFED HALF CHICKEN // 39.50 |
| FILET 6oz // 46.00 | BLACKENED AHI TUNA // 43.25 |
| FILET 12oz // 92.00 | FISH MARKET SELECTION // market price |
| BONE-IN RIB STEAK 20oz // 94.50 | GARLIC SHRIMP // 48.75 |
| BONE-IN RIB STEAK 32oz // 138.75 | STEAK & LOBSTER filet or New York // 94.75 |
| | VEGAN POT AU FEU // 38.50 |

extras

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| CHEESE TOAST // 11.75 | FIELD MUSHROOMS // 18.25 |
| BAKED IDAHO POTATO // 8.25 | SAUTÉED ASPARAGUS // 16.00 |
| MASHED POTATOES // 14.00 | SEASONAL VEGETABLES // 13.75 |
| FRENCH-FRIED POTATOES // 14.00 | BRUSSELS SPROUTS & CHORIZO HASH // 15.00 |
| ONION RINGS // 14.00 | CAULIFLOWER GRATIN // 15.75 |
| CREAMED SPINACH // 14.75 | GORGONZOLA MACARONI // 18.25 |
| CREAMED CORN // 13.75 | BÉARNAISE, PEPPERCORN or STEAK SAUCE // 5.75 |
| PORTOBELLO MUSHROOM FRIES // 14.75 | |



gotham

STEAKHOUSE & BAR