

## SMALL PLATES

### OYSTERS

East coast, citrus, mignonette, daily rotation

Half \$15 Dozen \$29

### BEEF TARTARE \$18

filet, egg yolk, crostini

### LUCKY DAY BACON \$12

applewood smoked, slab cut,  
B+B pickles [GF]

### SHRIMP COCKTAIL \$19

lemon, cocktail sauce [GF]

### CREAMED SPINACH \$12

parm, brown butter bread crumbs [V]

### BRISKET SLIDERS \$18

beef brisket, whiskey bbq, pickled red onion

### FRIED WHISKEY PICKLES \$12

butter milk ranch [V]

### MAC AND CHEESE \$15

goldfish parmesan crust [V]

add bacon \$5

add brisket \$10

## SALADS

### CAESAR \$12

romaine, parmesan, white anchovy,  
herbed croutons

### WEDGE \$14

Lucky Day Bacon, confit tomatoes,  
crispy shallots, house bleu cheese dressing [GF]

### SPRING \$14

pea shoots, mixed greens, shaved raddish,  
soft herbs, artichoke hearts, lemon vinaigrette [V, GF]

## SIDES

### MAITAKE MUSHROOM \$14

parsnip pureé, vegan demi [VG, GF]

### GRILLED ASPARAGUS \$8

béarnaise [V, GF]

### SMOKED CARROTS \$8

crème fraîche, sumac, pistachio [V, GF, N]

### MASHED POTATOES \$8

butter, cream, garlic [V, GF]

### FRIES \$8

smoked ketchup, cajun seasoning [VG, GF]

[V] VEGETARIAN [VG] VEGAN [GF] GLUTEN FREE [N] NUTS

\*CONSUMING RAW OR UNDERCOOKED FOOD MAY LEAD TO A HIGHER RISK OF FOODBORNE ILLNESS

## STEAKS

Cut in house. Served with mashed potatoes,  
grilled broccolini, & house steak sauce.

RIBEYE 16oz \$52

NY STRIP 14oz \$48

FILET MIGNON 8oz \$55

DRY AGED RIBEYE 16oz \$74

bone marrow butter	\$5
herbed compound butter	\$3
7 oz lobster tail	\$25
snow crab cluster	\$20
king crab cluster	\$60
seared scallop (each)	\$8

## SEAFOOD TOWER

six oysters on the half shell, six old bay  
poached shrimp, 7 oz lobster tail,  
two snow crab clusters, salmon tartare,  
mignonette, drawn butter, lemon

\$100

\*SEE OUR FEATURES MENU FOR TONIGHT'S SPECIALS

GRATUITY OF 20% ADDED TO PARTIES OF SIX OR MORE  
NO SPLIT CHECKS ON PARTIES OF SIX OR MORE

## ENTREES

### BOURBON ROASTED CHICKEN \$32

half chicken, mashed potatoes,  
crispy shallots, bourbon glaze [GF]

### SCALLOPS \$43

coconut cream, curry oil, Calabrian chili,  
avocado, black sesame, fingerling potatoes

### DUCK 'CASSOULET' \$40

roasted duck breast, confit leg, duck sausage,  
garlicky white beans, luxardo demi,  
brown butter bread crumb

### STEAK BURGER \$25

angus chuck & brisket grind, brioche,  
bacon jam, XXX cheddar, greens, fries

### SEAFOOD FETTUCCINE \$38

house made fettuccine, lobster,  
shrimp, lobster tomato sauce, fines herbes

### BRISKET RAVIOLI \$26

house made pasta, brisket, cream cheese,  
white beans, tuscan kale, brisket jus