

Apps

PULL APART ROLLS	8
WHIPPED BUTTER, SEA SALT	
TUNA TATARE	25
SOY, SESAME, GINGER, CHILI, CRISPY FURIKAKE CHIPS	
CREOLE SHRIMP	25
CAJUN SPICES, CONFIT SHALLOTS, CROSTINI	
SPICY TUNA TATAKI	19
BLACK PEPPER SEARED, CRISPY SHALLOTS, GREEN ONION	
FRENCH ONION SOUP	16
VEAL BROTH, REMY VSOP, GRUYERE, SOURDOUGH CROUTONS	
CRISPY CAULIFLOWER	11
SWEET CHILI AIOLI, SESAME SEEDS, CILANTRO	
HAMACHI CARPACCIO	26
CRISPY GARLIC, JALAPENO, CILANTRO, SCALLION, PONZU, SESAME OIL	
JUMBO SHRIMP COCKTAIL	\$
5 PER ORDER	
OYSTERS ON THE HALF SHELL	27
6 PER ORDER, MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMON	

Salads

CAESAR	14
BRIOCHE CROUTONS, PARMESAN	
WEDGE	17
BABY ICEBERG, SMOKED BACON, TOMATO, ROQUEFORT DRESSING, CHIVES	
STEAK HOUSE	32
PETITE FILET, MIXED GREENS, MUSHROOMS, BLUE CHEESE, TOMATOES, CROUTONS, SHERRY VINAIGRETTE, VEAL JUS	
ADD TO ANY SALAD, PRIME HANGER STEAK...16, AHI TUNA...20, SHRIMP...10, CHICKEN BREAST...9, SALMON...13, CRAB CAKE...20	

Sides

SKIN ON FRENCH FRIES	10
+TRUFFLE AND PARMESAN...4	
SAUTEED ASPARAGUS	13
TRUFFLE HOLLANDAISE	13
PATATAS BRAVAS	11
CRISPY PEE WEE POTATOES, SMOKED PAPRIKA & LIME AIOLI	
MAC AND CHEESE	10
ORECCHIETTE, WHITE CHEDDAR, BREADCRUMBS + LOBSTER...19	
SMOKED BACON	8
BRIOCHE TOAST	5
MIXED BERRIES	8
BREAKFAST POTATOES	6

Sandwiches

CHOICE OF SKIN ON FRIES, BREAKFAST POTATOES OR MIXED GREEN SALAD
SUB GLUTEN FREE BUN 3

FILET MIGNON	37
WHITE CHEDDAR, RED ONION, TRUFFLE AIOLI, ARUGULA, TOAST BRIOCHE	
SHAVED PRIME RIB CHEESESTEAK	27
HOUSE MADE WHIZZ, CARAMELIZED ONIONS & PEPPERS, SWEET CHILI AIOLI	
GRILLED CHICKEN	18
CABBAGE SLAW, BACON, SWISS, PICKLES, HONEY MUSTARD, BRIOCHE BUN	
DRY AGED BURGER	20
LETTUCE, TOMATO, PICKLE, CARAMELIZED ONION, CHEDDAR, EMMITTS SAUCE, TOASTED BRIOCHE ADD APPLEWOOD SMOKED BACON... 4 EGG... 2	
CRAB CAKE	27
SHREDDED LETTUCE, TOMATO, OLD BAY REMOULADE, TOAST BRIOCHE	
CROISSANT SANDWICH	15
BACON, OMELET, AVOCADO, CHEDDAR	
CROQUE MADAME	16
COUNTRY HAM, GRUYERE, BECHAMEL, SUNNY SIDE EGG, SOURDOUGH	

Mains

AVOCADO TOAST	18
TOASTED BRIOCHE, SMOKED SALMON, POACHED EGGS, DILL	
WILD MUSHROOM & SPINACH FRITTATA	18
TOAST, ARUGULA, TRUFFLE VINAIGRETTE	
BELGIAN STYLE WAFFLES	14
PURE MAPLE SYRUP, WHIPPED CREAM ADD APPLEWOOD SMOKE BACON 4	
FRENCH TOAST	16
MIXED BERRIES, MASCARPONE CREAM, PURE MAPLE SYRUP	
STEAK & EGGS	35
10 OZ PRIME HANGER STEAK, BREAKFAST POTATOES, ROASTED TOMATO, CHIMICHURRI	
CLASSIC BREAKFAST	15
2 EGGS, TOASTED BRIOCHE, ROASTED TOMATO, BACON, BREAKFAST POTATOES	
EGGS BENEDICT	18
2 POACHED EGGS, HAM, ENGLISH MUFFIN, HOLLANDAISE, BREAKFAST POTATOES	

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance) While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergies (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, & wheat) We offer gluten friendly options, however our kitchen is not completely gluten free.

Sushi & Rice Bowls

SASHIMI- 3 PER ORDER

HAMACHI	16
SALMON	13
AMBERJACK	15
TUNA	16
SASHIMI COMBO	29
3PC EACH: TUNA, SALMON, HAMACHI, AMBERJACK	

Nigiri- 3 Per Order

HAMACHI	14
SALMON	11
SHRIMP	12
TUNA	14
AMBERJACK	13
NIGIRI COMBO	29
1PC EACH: TUNA, HAMACHI, SALMON, EBI, UNAGI, TAMAGO, TOBIKO, AMBERJACK	

Rice bowls

CHIRASHI	28
TUNA, SALMON, HAMACHI, TAMAGO, ASSORTED VEGETABLES, FURIKAKE	
SPICY TUNA	26
AVOCADO, CUCUMBER, FURIKAKE, NORI TEMPURA, SRIRACHA, CITRUS PONZU, SHISO	

Rolls

EMMITT ROLL	22
TUNA, KING SALMON, HAMACHI, AVOCADO, JALAPENO, EEL SAUCE	
MANGO TANGO	17
SALMON, AVOCADO, MANGO SALSA, YUZU TOBIKO, CILANTRO	
BONZAI	19
UNAGI TEMPURA, AVOCADO, CRAB MIX, EBI, UNAGI SAUCE, TEMPURA CRUNCH	
JACKPOT	20
SHRIMP TEMPURA, CRAB MIX, HAMACHI, UNAGI SAUCE, SPICY MAYO, GREEN ONION, TOBIKO	
VALENTINA	20
TUNA, JICAMA, CUCUMBER, AVOCADO, JALAPENO, LEMON, TAJIN	
VEGGIE	12
CUCUMBER, AVOCADO, YAMA GOBO, SEAWEED SALAD	
BLING BLING	19
SPICY YELLOW TAIL, SHRIMP TEMPURA, ASPARAGUS, AVOCADO, EEL SAUCE	

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance) While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergies (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, & wheat) We offer gluten friendly options, however our kitchen is not completely gluten free.