

# APPETIZERS

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## AHI TUNA CRUDO

thinly sliced ahi tuna, cucumber relish, sesame-plum glaze, pink peppercorn aioli, lime confit, micro cilantro 19

## CHEF'S SOUTHERN BOARD (FOR TWO OR FOUR)

chef's selection of charcuterie and cheeses, valencia almonds, marinated olives, house-made pickles, pimento cheese, crystal® deviled egg, black-eye pea hummus, sugar cane slaw, fried saltine crackers and grilled bread 35/60

## CHARGRILLED OCTOPUS

sweet corn-miso purée, blistered shishito peppers, black garlic tare and furikake 18

## ESCARGOTS À LA BOURGUIGNONNE

red wine, pancetta, garlic brown butter, parsley coulis, parmesan cheese, crostini 20

## JUMBO SHRIMP COCKTAIL

slow-poached gulf white shrimp, chipotle horseradish tomato jam, pickled celery, pepper salad 18

# SOUPS

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## LOBSTER BISQUE

poached lobster meat, mango vanilla bean fruit crème, tangerine lace 16

## CLASSIC FRENCH ONION

brandy and sherry flambe, gruyère, garlic crostini 12

## SWEET CORN CRÉMEUX

grilled sweet corn, green tomato chow chow, garlic confit, smoked paprika mascarpone, cilantro oil 12

## BEEF TENDERLOIN CARPACCIO

crispy bone marrow, soy-pickled mushroom, pickled mustard seed, white miso aioli, micro herbs, country toast 24

## HUDSON VALLEY FOIE GRAS

chef's daily preparation 24

## POTATO GNOCCHI

braised rabbit ragout, tasso, andouille sausage, spring onion, arugula, grana padano, sauce piquant 18

## SIGNATURE CRAB CAKES

pan-seared colossal lump crabmeat, rémoulade, sugar cane slaw 22

# SALADS

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## WATERMELON PANZANELLA

seedless watermelon, torn sour dough, onions, red bell peppers, cucumbers, breakfast radishes, heirloom cherry tomatoes, fresh herbs, pickled gulf shrimp, buttermilk dressing 14

## "BLT" SALAD

baby iceberg lettuce, house-cured bacon, heirloom tomatoes, fine herbs, rye croutons, bleu cheese crumbles, shaved red onions, green goddess dressing 13

## CLASSIC CAESAR

romaine hearts, garlic, anchovies, dijon mustard, lemon juice, parmesan, oil and vinegar, garlic crostini 13

## SUMMER STONE-FRUIT SALAD

sliced stone fruit, arugula, shaved fennel, roasted red peppers, ricotta salata, prosciutto di parma, balsamic vinegar reduction 14

## SHELLFISH

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### PAN-SEARED SCALLOPS

grilled corn salad, smoked sweet potato mousseline, house-made merguez sausage, chermoula 44

### TWIN OR SINGLE LOBSTER TAILS

broiled 16oz lobster tails, accompanied by drawn butter and lemon AQ

### ALASKAN KING CRAB LEGS

1 $\frac{3}{4}$  lbs or  $\frac{3}{4}$  lbs, flown in from kachemak bay alaska, accompanied by drawn butter and lemon AQ

### GULF SHRIMP

smoked japanese eggplant purée, andouille sausage, toasted garlic, sherry vinegar, heirloom cherry tomatoes, pea shoots, dill aioli 40

## FRESH FISH ENTRÉE

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### RED SNAPPER BARIGOULE

white wine and saffron-braised artichokes, aromatic vegetables, little neck clams, country bread, roasted orange rouille 42

### HALIBUT EN PAPILOTE

lemongrass, summer beans, olive oil poached fingerling potatoes, pickled grapes, truffle-honey almonds, thai herb pesto 42

## STEAKS

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### USDA PRIME RIB

16oz. or 12 oz. slow roasted, haricots verts, duck fat roasted fingerling potatoes, madeira jus lié 59/49

### 1855® BLACK ANGUS\* FILET MIGNON

10oz. or 8oz. center cut 58/50

### USDA PRIME NEW YORK STRIP

14oz. center cut 58

### USDA PRIME DELMONICO

14oz., the ultimate rib-eye, made famous in the 1840's in new york 56

### 1855® BLACK ANGUS\* NEW YORK STRIP

12oz. center cut midwestern grain fed 42

## “THIRTY-TWO” SIGNATURE STEAKS

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### USDA PRIME SIGNATURE TOMAHAWK

48oz. hand cut, choice of two sides, carved tableside, for two 142

### 7OZ. AMERICAN WAGYU FILET

true grit farms®, pennsylvania, naturally raised, cast iron seared, black pepper, thyme and bourbon butter, garlic pommes frites 68

### JAPANESE A5 STRIP

cut per ounce, 4oz minimum AQ

## SEAFOOD & STEAK EMBELLISHMENTS

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truffle butter 10

michelle 15

jumbo gulf shrimp AQ

point reyes bleu cheese® 8

béarnaise/hollandaise 5

renoir 15

oscar 15

red wine demi-glace 8

jumbo lump crab AQ

## SPECIALTIES

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### JOYCE FARMS® HALF ROASTED CHICKEN

mediterranean brined joyce farms® semi-boneless half chicken, yellow pepper romesco, patatas bravas, zucchini, smoky tomato sauce, garlic confit, parsley, boquerones aioli 36

### PAN-ROASTED DUCK BREAST

pickled golden raisin couscous, cashew, chickpeas, pickled peaches, rose harissa, whipped feta cheese, wilted rainbow chard 38

### DOUBLE CUT LAMB CHOPS

grove® lamb chops, fines herbes and truffle mustard crust, fava beans, charred spring onion, roasted mushrooms, thumbelina carrots, sunchoke purée, brown butter and bone marrow bordelaise 48

### APPLE BRINED PORK CHOP

locally raised, fennel pollen and rosemary crusted rack chop, lemon-chili rapini, roasted olives, crusty confit fingerling potatoes, fennel-apple mostarda 39

## ACCOMPANIMENTS

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creamed or sautéed spinach 11/9

sea salt baked potato or  
baked sweet potato 9

chef's foraged mushrooms 13

seasonal daily farm-to-table vegetable AQ

white cheddar bacon  
grit girl grits® 9

grilled asparagus 11

creole cream cheese &  
roasted garlic mashed potatoes 8

lobster & summer truffle  
mac and cheese 12

braised greens with smoked ham hock 12

ratatouille, bone marrow emulsion 11

\* The Department of Public Health advises that thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.