

SHELLFISH & CAVIAR

MARKET OYSTERS	• DAILY SELECTION, TRADITIONAL GARNISH	18
KING CRAB LEGS	• LIME COCKTAIL SAUCE	27
PRAWNS	• SPICE-POACHED	19
MAINE LOBSTER	• CHILLED	24
SHELLFISH PLATTER	• MAINE LOBSTER, CRAB, PRAWNS, OYSTERS	PER PERSON 50
CAVIAR	• MARKET SELECTION.....	M.P.

APPETIZERS

KOBE BEEF “KIBBEH”	• CUCUMBER YOGURT, PICKLED BEETS, GRILLED PITA BREAD	18
KOBE LETTUCE WRAPS	• THAI PEANUT, SPICY CHILI, GINGER PESTO.....	18
LOBSTER CORN DOGS	• WHOLE GRAIN MUSTARD CRÈME FRAÎCHE	12
AHI TUNA POPPERS	• GINGER, SESAME OIL, PONZU SAUCE.....	18
GULF SHRIMP FRITTERS	• BACON, BASIL, LEMON CRÈME FRAÎCHE.....	14
MARKET SALAD	• BUTTERNUT SQUASH, SPICED PECANS, GOATS CHEESE, POMEGRANATE	9
BIBB WEDGE SALAD	• BACON, AVOCADO, MAYTAG BLUE CHEESE	13
LOBSTER & CORN BISQUE	• LOBSTER BEIGNETS, CORN & LOBSTER SAUTÉ.....	16
CAULIFLOWER PUREÉ	• RED ONION SOUBISE, COUNTRY HAM, CHEDDAR CRUMBLE	10

MODERN AMERICAN CLASSICS

WHOLE FRIED CHICKEN	• FOR TWO, TRUFFLED MAC & CHEESE (GRILLED FOR ONE).....	48
AMERICAN WAGYU BURGER	• AGED CHEDDAR, BALSAMIC ONIONS, LETTUCE, SECRET SAUCE.....	18
BEEF “BOURGUIGNON”	• SHORT RIB, POTATO PUREÉ, APPLEWOOD BACON, RED WINE JUS	36
OLIVE OIL POACHED LAMB LOIN	• HERB GRITS, WINTER VEGETABLES, LAMB JUS	36

FROM THE WOOD BURNING GRILL

CERTIFIED USDA BEEF	• 18oz DRY-AGED COWBOY RIB EYE.....	46
	• 10 oz FILET MIGNON	49
	• 30 oz PORTERHOUSE	67
	• 16 oz PORTERHOUSE	40
	• 16 oz KC STRIP	38
	• 10 oz TOP SIRLOIN.....	25
AMERICAN “KOBE” BEEF	• 8 oz EYE OF RIB EYE	64