



## Raw Bar & Ceviche

east & west coast oysters*	17
jumbo shrimp cocktail	17
jumbo lump crab cocktail	17
lobster & crab coconut ceviche	16
local snapper tiradito*	14
hamachi crudo*	16
yellowfin tuna tartare*	17

## Appetizers

big eye tuna tacos*	16
american wagyu sliders	16
crab cake	19
the wedge*	12
tomato & mozzarella	15
maine lobster bisque	14
french onion soup	12

## Big Salads

steak 954 salad skirt steak	22
chopped salad grilled jumbo shrimp	21
caesar salad herb chicken	17
greek salad feta, red wine vinaigrette, hearts of romaine	13

## Sandwiches

grilled chicken pancetta, fontina, sun-dried tomato aioli	14
dry aged burger aged cheddar, bacon, churchill sauce	16
beef shortrib horseradish cream, pickled red onions, arugula	15
blt* nueske bacon, lettuce, ugly tomato, aioli	12
beer battered grouper cabbage slaw	14
cheesesteak caramelized onions, green peppers	13
turkey club bacon, avocado aioli, bibb lettuce	15

## Steaks

14 OZ. PRIME 40 DAY DRY AGED NY STRIP	50
8 OZ. FILET MIGNON	43
12 OZ. FILET MIGNON	49
12 OZ. NY STRIP AU POIVRE	38
22 OZ. PRIME 40 DAY DRY AGED BONE-IN RIBEYE	57
20 OZ. PRIME 50 DAY DRY AGED BONE-IN NY STRIP	65
12 OZ. AMERICAN WAGYU SKIRT STEAK	55
8 OZ. AMERICAN WAGYU FILET MIGNON	65
14 OZ. AMERICAN WAGYU NY STRIP	75

## Entrées

MISO BLACK COD  
maitake mushrooms &  
baby bok choy 29

ORGANIC SALMON  
charred lemon relish & soft herbs 26

## Sides

11
WHIPPED POTATOES
FRENCH FRIES
CREAMED SPINACH
ASPARAGUS
TRUFFLE MAC & CHEESE
MUSHROOMS & ONIONS

\*Consumer Information : There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness: especially if you have certain medical conditions. 12.22.15

