

## Dinner Menu

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### SEAFOOD PLATTER

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FOR TWO\* 75  
 ½ a maine lobster,  
 six chilled shrimp,  
 alaskan king crab, three east coast  
 oysters, three west coast oysters,  
 local snapper ceviche

FOR FOUR\* 125  
 1 ½ lb maine lobster,  
 twelve chilled shrimp,  
 alaskan king crab, six east coast  
 oysters, six west coast oysters,  
 local snapper ceviche

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### RAW BAR & SEAFOOD COCKTAILS

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jumbo lump crab 18	alaskan king crab 26
spicy japanese mayonnaise	spicy japanese mayonnaise
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east & west coast oysters* 20	yellowfin tuna crudo* 17
six east or six west coast with champagne mignonette	meyer lemon, smoked avocado
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& yuzu cocktail sauce	jumbo shrimp 18
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local snapper ceviche* 18	four poached shrimp
leche de tigre, soybean puree	with yuzu cocktail sauce

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### SOUPS & SALADS

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lobster bisque 14	caesar salad 13	local burrata 16
whipped crème fraîche & chives	crisp romaine with parmesan, croutons & white anchovies	skinned cherry tomatoes, basil seed vinaigrette
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french onion 15	chopped salad 13	baby beet salad 14
gruyere & provolone gratinée	crisp romaine, radicchio, frisee, market vegetables, oregano vinaigrette	toasted pistachios, goat cheese & sherry vinaigrette
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the wedge* 13		
roquefort dressing, point Reyes blue cheese, Nueske bacon		

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### APPETIZERS

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seared diver scallops* 17	yellowfin tuna & foie gras tacos* 19	american wagyu sliders 16
sauce romesco, shaved fennel & marcona almonds	avocado salad, chipotle aioli & lime citronette	two mini burgers on housemade brioche
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hand cut beef tartare* 18	colossal shrimp 18	jumbo lump crab cake 20
horseradish cream, cornichon & capers	garlic butter	radish salad, dill crème fraîche
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	applewood smoked bacon 16	
	watercress chimichurri	

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\*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.



## 1700°

8 oz. filet mignon.....	45	32 oz. prime 40 day dry aged porterhouse for two .....	100
12 oz. filet mignon.....	52	12 oz. american wagyu skirt steak .....	55
20 oz. prime 50 day dry aged bone-in ny strip.....	65	8 oz. american wagyu filet mignon .....	65
22 oz. prime 40 day dry aged bone-in ribeye .....	57	14 oz. american wagyu ny strip.....	75
14 oz. prime 40 day dry aged ny strip ...	50	colorado lamb chops.....	47

## ENTRÉES

ora king salmon sunchoke purée & cucumber salad .....	34	branzino capers, picholine olives & marcona almonds .....	36	bone-in beef shortrib heirloom tomatoes & basil .....	42
miso black cod maitake mushrooms & baby bok choy .....	39	butter poached lobster out-of-the-shell served with preserved lemon risotto .....	82	roasted chicken swiss chard & horseradish jus .....	29
		halibut crushed tomatoes, red wine vinegar & basil .....	38		

## 954 CHEESESTEAK

american wagyu ribeye, truffled cheese whiz & foie gras on a fresh baked brioche roll\*  
served with Moët & Chandon Imperial Brut 65

## SIDES

cauliflower, preserved lemon aioli 12	grilled broccolini, garlic 11	mushrooms & onions 12	bacon mac & cheese 13
creamed spinach 11	whipped potatoes 11	stuffed hash browns 11	tater tots 12
asparagus 12	truffle potato gratin 12	french fries 11	

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.