



FOR THE TABLE

LOBSTER CRISPY RICE

spicy lobster, crispy rice, cilantro, tataki sauce

TATAKI TACOS

wonton shell, spicy tuna, avocado mousse, spicy mayo

SHORT RIB SLIDERS

short rib, guava BBQ sauce, brioche bun, yuzu slaw

CRAB CAKES

blue crab, spicy remoulade, avocado mousse, tobiko

SALADS

ROMAINE CAESAR

baby gem, challah crouton, Parmesan, anchovy, Caesar dressing

PEAR & GOAT CHEESE (GF) (VG)

asian pear, mixed green, pickled onion, pickled carrot, everything pecan, pomegranate, goat cheese, oregano vinaigrette

STRACCIATELLA TOMATO & FIG (GF) (VG)

brûléed fig, heirloom tomato, balsamic pearl, balsamic glaze, arugula, red onion, white balsamic vinaigrette, pistachio dukkah

Chicken / Shrimp / Salmon / Churrasco**

SHRIMP & SNOW CRAB COCKTAIL

shrimp, snow crab claw, cocktail sauce, avocado mousse, ají amarillo aioli, lemon, everything cracker

ARGENTINIAN EMPANADA

seasoned beef, onion, olive, boiled egg, cheese, chimichurri aioli, frisée, radish, pickled onion, Fresno pepper

CRISPY CAULIFLOWER (VG)

Korean BBQ, scallion-sesame crema, crispy shallot, rice pearl, chive

PIZZA *gluten-free cauliflower crust +4*

MARGHERITA (VG)

tomato sauce, cherry tomato, basil, herb blend, Parmesan, garlic oil

MUSHROOM & TRUFFLE (VG)

wild mushroom, truffle aioli, garlic oil, herb blend, Parmesan, Alfredo sauce

SPICY PEPPERONI

pepperoni, tomato sauce, hot honey, herb blend, Parmesan

PESTO CHICKEN PIZZA

mozzarella, grilled chicken, pesto Alfredo, blistered tomato, basil

HOUSE SPECIALTIES

WAGYU SMASH BURGER

Wagyu beef patty, bacon jam, sun-dried tomato aioli, Cheddar, pickle, brioche bun

BRAISED WAGYU SHORT RIB

roasted butternut squash, zucchini, char-grilled baby corn, celery-root purée

OVEN-ROASTED CHICKEN

mushroom couscous, peppercorn emulsion, broccolini, tomato concassé

SHORT RIB PASTA

campanelle, Bolognese, herb ricotta, chili oil

KIMCHI FRIED RICE

sushi rice, kimchi, pepper, pea, baby corn, bok choy, wild mushroom, egg, tataki sauce

Vegan preparation available upon request

GALLEY CATCH (GF)

pan-seared catch, Beluga lentil and Cantimpalo chorizo stew, celery-root purée, tomato concassé

FAROE SALMON (GF)

miso-honey glaze, ginger-soy, coconut rice, bok choy, wild mushroom, baby corn, crispy daikon

[GALLEY]

WOODFIRE GRILL

Hand sourced & crafted with care, featuring the finest meats and seafood from around the world.

14 OZ NEW YORK STRIP

wild mushroom fricassee, crispy shoestring potato

32 OZ WAGYU TOMAHAWK ^{GF}

chimichurri, Galley herb butter, roasted garlic

21 OZ PRIME COWBOY RIBEYE ^{GF}

chimichurri, roasted garlic, rosemary

GRILLED SWORDFISH ^{GF}

lemon-butter sauce, asparagus, caponata

14 OZ KUROBUTA PORK CHOP ^{GF}

mascarpone grits, apricot agrodolce, pickled onion, radish

6 OZ FILET MIGNON ^{GF}

chimichurri, roasted garlic, rosemary

8 OZ STEAK FRITES

churrasco, pommes frites, chimichurri, roasted garlic, rosemary

ENHANCEMENTS

chimichurri

garlic herb butter

wild mushroom fricassée

grilled shrimp

4 oz butter-poached Maine

lobster*

All steaks finished with maldon sea salt, roasted garlic and rosemary.

SIDES

HONEY ROASTED CARROTS ^{GF} ^{VG}

honey butter, parsley, scallion-sesame crema, pistachio dukkah

HERB MASHED POTATO ^{GF} ^{VG}

garlic-herb butter, chive

PIZZA BREAD ^{VG}

herbs, parmesan, san marzano tomato

MAC & CHEESE ^{VG} add truffle +3

fusilli, gruyère, cheddar, chive

TRUFFLE FRIES ^{VG}

parmesan, herb blend, truffle oil

GRILLED BROCCOLINI ^{GF} ^{VG}

roasted garlic, harissa vinaigrette

GRILLED ASPARAGUS ^{GF} ^{VG}

lemon zest, parmesan

Gluten-Free ^{GF} Vegetarian ^{VG} Vegan ^V

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase the risk of foodborne illness.

A 20% operations charge is added to all food and beverage transactions.

One hundred percent of this charge is distributed to employees who provide and support service. Additional gratuity is optional.

Credit card and room charges only | maximum 4 split checks per table

[GALLEY]

OVEN-BAKED COOKIE

Chocolate chip cookie, vanilla ice cream, sea salt, caramel

GALLEY CHEESECAKE

Berry and orange compote, micro mint

APPLE COBBLER

Apple compote, shortbread crumble, vanilla gelato

THREE-LAYER CARROT CAKE

Orange crème anglaise, candied pecan, carrot tuile

CELLOS

Small-batch citrus and fruit cordials, crafted in-house and inspired by traditional limoncello.

THE GOLDEN APPLE

red & green apple, cinnamon, clove, brown sugar

CRIMSON RESERVE

cranberry, brown sugar, white sugar

VIOLETTA

blackberry, lavender, white sugar

AMARETTO ESSENCE

toasted marcona almond, pecan, raw sugar, white sugar

LATE HARVEST & SAUTERNES

Carmes de Rieussec | Sauternes, FR 2018

Far Niente Dolce | Napa Valley, CA

PORTO

Sandeman Fine Ruby Port | Douro, PT

Sandeman Fine Tawny Port | Douro, PT

CORDIALS & APERITIFS

1.5 oz

Aperol Aperitivo

Averna Amaro Siciliano

Campari Aperitivo

Chartreuse Fabriquee Green

Chartreuse Fabriquee Yellow

Grand Marnier

Lucid Absinthe Superieure

Luxardo Sambuca

Montenegro Amaro Italiano

Nonino Quintessentia Amaro Italy

Sambuca Romana

VEP L Garnier Chartreuse