

HERITAGE

STEAKHOUSE

COLD

OYSTERS ON THE HALF-SHELL*

East & West Coast, Mignonette, Cocktail Sauce 27 | 45

SHRIMP COCKTAIL

Old Bay, Bourbon Cocktail Sauce 30

STEAK TARTARE*

Caper Aioli, Quail Egg Yolk, Seasoned Crisps 23

SCALLOP TIRADITO*

Aji Amarillo Chili, Lime, Radish 29

SHELLFISH TOWER*

Shrimp, Lobster, Oysters, Salmon Tartare
Bourbon Cocktail Sauce, Horseradish, Lemon-Shallot Mignonette
Serves Two 75 | Serves Four 120

HOT

LOBSTER THERMIDOR

Parmesan, Cognac, Puff Pastry 32

CHARRED OCTOPUS

Black Garlic, Tomato, Chili, Basil 29

BRAISED DUROC PORK BELLY

Kohlrabi Slaw, Guinness Caramel, Chicharrón 25

GRILLED BONE MARROW

Chopped Skirt Steak, Golden Raisins, Tomato 30

CRAB CAKES

Mixed Greens, Piquillo Pepper Aioli 34

SOUPS & SALADS

ROASTED BEET SALAD

Whipped Goat Cheese, Marcona Almonds 23

ROMAINE CAESAR*

Soft-Cooked Farm Egg, Pickled White Anchovies 20

CHOPPED SALAD

Preserved Lemon, Marinated Feta 18

ICEBERG WEDGE

Smoked Bacon, Creamy Blue Cheese 20

FRENCH ONION SOUP

Aji Amarillo Chili, Lime, Radish 29

CRAB CLAM CHOWDER

Bacon, Potato, Puff Pastry 20

ENTRÉES

HOKKAIDO SCALLOPS*

Roasted Butternut Squash Risotto, Fried Sage,
Brown Butter Hazelnuts 48

PISTACHIO CRUSTED HALIBUT*

Garlic-Herb Puree, Mushrooms, Orange Zest 51

KING SALMON*

Farro, Swiss Chard, Sundried Tomato,
Soy Vinaigrette 45

16 oz. PRIME RIB*

Lightly Smoked Beef Au Jus, Caramelized Onions 80
Limited Availability

MAPLE-BOURBON SHORT RIB

Mashed Purple Potatoes, Fried Shallots 57

ROASTED FARM CHICKEN

Fingerling Potatoes, Cipollini Onions,
Sherry Reduction 42

FROM OUR WOOD GRILL*

FILET MIGNON

Allen Brothers, 8 oz. 66

PRIME NY STRIP

14 oz. 65

GRASS-FED LAMB CHOPS

Chimichurri, Strauss, 12 oz. 72

PRIME BONE-IN RIBEYE

18 oz. 76

DRY-AGED BONE-IN NY STRIP

Allen Brothers, 16 oz. 69

HERITAGE SELECTIONS*

DRY-AGED PORTERHOUSE

36 oz. 140

AMERICAN WAGYU TOMAHAWK

Mishima Farms "Ultra", 48 oz. 240

AMERICAN WAGYU SKIRT STEAK

Calabrian Chili Rub, 10 oz. 64

JAPANESE A5 STRIP LOIN

Minimum 4 oz. MP

AUSTRALIAN WAGYU EYE OF RIBEYE

Westholme, 12 oz. 125

SAUCES – BUTTERS 8

BORDELAISE • BEARNAISE • AU POIVRE • HERITAGE BUTTER • CHIMICHURRI

ADDITIONS

CRAB OSCAR

31

GRILLED LOBSTER TAIL

68

BLUE CHEESE CRUST

12

TRISTAN ISLAND LOBSTER TAIL

MP

GARLIC BUTTER SHRIMP

22

SIDES 15

WHIPPED POTATOES

Add Lobster +9

HAND CUT FRIES

Add Truffle Cream +7

LYONNAISE POTATOES

BAKED POTATO

BACON MAC & CHEESE

Add Truffle Cream +7 Add Lobster +9

BLISTERED GREEN BEANS

CREAMED SPINACH

Add Lobster +9

SPICED HEIRLOOM CARROTS

ONION RINGS

SAUTÉED MUSHROOMS

*Thoroughly cooking food of animal origin, including, but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk of these foods are consumed raw or undercooked.