

S

{ chilled seafood }

- chilled shrimp traditional cocktail sauce 21.
- chilled lobster tail suntory roku gin cocktail sauce 26.
- crab cocktail spicy japanese mayo 25.

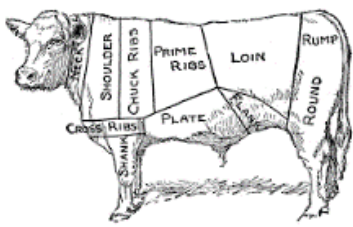
{ starters & salads }

- wagyu beef carpaccio* mushrooms, aged parmesan, arugula, lemon 24.
- lobster cake radish-apple salad, dill crème fraiche 20.
- spencer's oscar alaskan king crab, asparagus, béarnaise 26.
- tagliatelle bolognese impossible meat ragout, kale, black olive dust 17.
- seared sea scallops* melted fennel, coriander salsa cruda 20.
- kumato tomato palmitos, tofu, pistachios, gribiche dressing 13.
- blue iceberg baby iceberg, bacon, tomatoes, onion, bleu cheese 12.
- caesar anchovies, reggiano cheese, lemon pepper 14.

{ composed entrees }

- pan roasted chicken braised greens, sauce albufera, horseradish 32.
- ōra salmon* parsnip purée, kohlrabi & cucumber salad 39.
- grilled halibut* coconut curry broth, roasted pepper & picholine 42.
- twin lobster tail* charred lemon, drawn butter MP.

{ steaks & chops }



We proudly partner with Allen Brothers to serve the absolute highest quality of beef available. All humanely raised and hormones, antibiotic free. All our cuts are finished lightly with European style herb butter.

- filet* choice 10 oz. 58.
- ny strip* prime 30-day dry aged bone-in, 18 oz. 74.
- ny strip* choice 28-day dry aged, 16 oz. 67.
- ribeye* prime 30-day dry aged, 18 oz. 72.
- glatt ribeye* kosher certified, 18 oz. 84.
- spencer's cut* choice 28-day dry aged bone-in, 22 oz. 75.
- porterhouse* prime 30-day dry aged, 32 oz. 125.
- lamb rack* double cut, colorado chops 62.
- pork chop* heritage breed berkshire, 14 oz 48.

{ add to the steak }

- crab oscar 17.
- lobster tail 22.
- shrimp 21.
- scallop* 16.
- lobster cake 16.

{ sauces }

- mélange au poivre 4.
- mint chimichurri 3.
- yuzukoshō béarnaise 4.
- house steak sauce 4.
- horseradish cream 3.

rare cool red center medium rare warm red center medium hot red center medium well slightly pink center well done no color, cooked

{ sides matter }

- mac & cheese au gratin lobster, mornay sauce, bacon breadcrumbs 22.
- loaded baked potato idaho potato, bacon, cheddar, chive cream 13.
- whipped potatoes herb butter, crispy garlic 11.
- creamed spinach gruyere, nutmeg, crispy garlic 12.
- grilled asparagus warm blue cheese vinaigrette 15.
- forage mushrooms seasonal, truffle, crispy shallots 14.



20% gratuity on parties of 6 or more

Please inquire with your server of any allergies or dietary restrictions, not all ingredients listed in menu descriptions.

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness. There Is A Risk Associated With Consuming Raw Oysters. If You Have Chronic Illness Of The Liver, Stomach Or Blood Or Have Immune Disorders, You Are At Greater Risk Of Serious Illness From Raw Oysters, And Should Eat Oysters Fully Cooked.