



**FRUITS DE MER**

**MEDITERRANEAN TUNA TARTARE 18**  
EGGPLANT MOUSSE, CUCUMBER,  
TOBIKO, SESAME OIL, LEMON JUICE,  
EVOO, MICRO CILANTRO, RADISHES

**1/2 DOZ KATAMA BAY  
HONEYSUCKLE OYSTERS 22**



**TOSCANO CARPACCIO 29**  
SOGNO TOSCANO OCTOPUS  
SALAMI, TUNA BRESAOLA, LIME  
ZEST, GUINDILLA PEPPERS,  
ARUGULA & FENNEL SALAD

**U10 SHRIMP COCKTAIL 22**

**LE MAJESTIQUE BOUQUET 220 ADD CAVIAR (28g) 120**  
OYSTERS, SAFFRON SHRIMPS, CRAB MEAT, 1/2 LOBSTER, TUNA TARTARE, SALMON TARTARE,  
TAHINI IRISH MUSTARD SAUCE, HORSERADISH COCKTAIL SAUCE, CUCUMBER MIGNONETTE

**STARTERS**

**ITALIAN FRIED ARTICHOKE 18**  
MARINATED ARTICHOKE, HARISSA  
& LEMON PRESERVED AIOLI

**OCTOPUS AL PASTOR 24**  
CHARRED GUAJILLO OCTOPUS,  
JICAMA SALAD, GRILLED PINEAPPLE

**SAUTÉED PEI MUSSELS 19**  
FENNEL & SAFFRON BROTH,  
TOASTED SOURDOUGH BREAD

**CHARBROILED OYSTERS 24**  
KATAMA BAY OYSTERS,  
MAÎTRE D' BUTTER, PARMESAN

**JUMBO LUMP CRAB CAKE 24**  
GIGANTES BEANS, ROASTED  
RED PEPPERS, DILL, GREEN  
ONIONS, OLD BAY AIOLI

**GRILLED BACON 18**  
PETER LUGER'S STYLE,  
WHOLE GRAIN MUSTARD

**CANTABRIAN ANCHOVIES 28**  
SPANISH GUINDILLA PEPPERS,  
SPANISH ANCHOVIES, GRILLED  
SAN MARZANO TOMATO BREAD

**STREET STYLE SHAWARMA TACOS 22**  
ROTISSERIE LAMB & VEAL, CILANTRO TAHINI  
& AMBA SAUCE, FRENCH FETA,  
PITA BREAD

**ULTIMATE FOIE GRAS 34**  
SEARED FOIE GRAS, FOIE GRAS  
PARFAIT, ROSE PETAL JAM,  
POMEGRANATE BABY PEARS,  
GELATIN & BRAISED BALSAMIC FIG

**ESCARGOT DIJONAISE 26**  
FRENCH ESCARGOT, PERSILLADE  
SAUCE, WHOLE GRAIN MUSTARD  
SAUCE, HERBED FRENCH  
PUFF PASTRY

**LAMB KUNAFEH 23**  
SAUTEED GROUND LAMB  
OVER SHREDDED PHYLLO,  
TOPPED WITH FOIE GRAS & SUMAC  
AIOLI STUFFED MEDJOOUL DATE

**DRY AGED STEAK TARTARE 32**  
DRY AGED SIRLOIN, CAPERS,  
CORNICHONS, HOLLANDAISE  
SAUCE, ASH ONION CRÈME  
FRAICHE, POTATO NEST

**SOUPS & SALADS**

**CHOPPED KALE SALAD 17**  
ROASTED PEANUTS, SHREDDED  
CABBAGES, CILANTRO LEAF,  
CUCUMBERS, PICKLED RED  
ONIONS, PINE NUT DRESSING,  
PARMESANO REGGIANO

**WATERMELON AND FETA SALAD 21**  
CUBED WATERMELON & FRENCH FETA,  
KALAMATA OLIVES, FENNEL  
& ARUGULA SALAD,  
OREGANO VINAIGRETTE

**LOBSTER ARUGULA SALAD 21**  
FRESH LOBSTER, BABY ARUGULA &  
ROMAINE, WALNUTS, CRANBERRIES,  
STRAWBERRY VINAIGRETTE

**TRADITIONAL CAESAR SALAD 14**  
CHOPPED ROMAINE, CLASSIC CAESAR  
DRESSING, PARMESAN, HERBED CROUTONS

**ROASTED BEET SALAD 18**  
ROASTED BEETS, BEET CHIPS,  
GOLDEN RAISINS POMEGRANATE  
SEEDS, HONEY YOGURT SAUCE,  
BABY PEARS, GOAT CHEESE  
CREAM, PECANS

**BURRATA DI BUFALA 22**  
FRESH MINT GREMOLATA,  
GRILLED BABY ARTICHOKE,  
ITALIAN SEMI DRY TOMATOES

**ATLANTIC CLAM CHOWDER 12**

**OLD FASHIONED TOMATO BISQUE 14**

**BURGERS AND SANDWICHES**

**ATLANTIC BURGER 26**  
10 OZ PRIME CAJUN BURGER, FRENCH  
FETA CHEESE, TZATZIKI SAUCE, FENNEL  
ARUGULA SALAD, CITRUS OIL

**IMPOSSIBLE BURGER 26**  
VEGETARIAN PLANT BASED "MEATY"  
BURGER, CILANTRO SALAD, CHEDDAR  
CHEESE, AVOCADO, FRENCH FRIES  
**(LUNCH ONLY)**

**CLASSIC BURGER 26**  
10 OZ PRIME BURGER,  
CHOICE OF TOPPINGS, FRENCH FRIES

**LOBSTER CROISSANT 25**  
AVOCADO PURÉE, TOMATO, SIDE SALAD  
**(LUNCH ONLY)**

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

## MAIN COURSE



ALL OF OUR STEAKS ARE PRIME DRY AGED



Proudly serving expertly crafted USDA Prime from industry leading Allen Brothers of Chicago,  
the premier purveyor of the finest USDA Prime meats.

### **PRIME FILET MIGNON 10 OZ 53**

**DRY AGED 16 OZ SIRLOIN 68**  
30 DAY PRIME, DRY AGED SIRLOIN,  
BONE MARROW, MAÎTRE D' BUTTER

**DRY AGED 20 OZ RIBEYE 75**  
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,  
BONE MARROW, MAÎTRE D' BUTTER

**PRIME DRY AGED TOMAHAWK 220**  
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,  
ROASTED TOMATOES ON THE VINE, ASH BUTTER

**16 OZ MILK FED VEAL CHOP PARMESAN 65**  
POMODORO SAUCE, MOZZARELLA/PARMESAN CHEESE, BASIL LEAVES

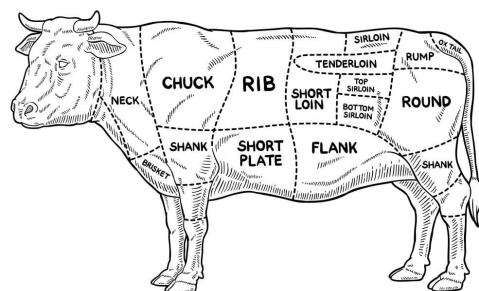
**HARISSA CRUSTED LAMB CHOPS 72**  
HARISSA MARINATED LAMB CHOPS, HUMMUS,  
MOROCCAN CHICKPEAS, HARISSA SAUCE

ENHANCE YOUR CUT OF STEAK WITH ONE OF OUR SIGNATURE TOPPING

POINT REYES BLUE CHEESE 19

FOIE GRAS 27

OSCAR STYLE 24



## FRESH FISH

**ROASTED ALASKAN KING CRAB MKT PRICE**  
DESHELLED KING CRAB LEG, HERB BUTTER,  
CRISPY BASIL, MELTED YUZU BUTTER & LEMON LEAVES

**MOROCCAN FILET OF COD 45**  
TOMATO CRUSTED COD, MOROCCAN  
SAUCE, ROSE PETALS, FENNEL SALAD

**WILD SALMON 36**  
ENGLISH PEA RAVIOLI,  
PEA MASH & CARROT

**BRANZINO 45**  
WHOLE AND CHARBROILED, LEMON  
PRESERVES AND HERB MARINADE

## ATLANTIC SPECIALTIES

**2 1/2 LB CRACKLING PORK SHANK 58**  
BACON & BEER BRAISED SAUERKRAUT,  
SERRANO POLENTA, WATERCRESS SALAD

**OSSO BUCCO 52**  
TUSCAN STYLE VEAL OSSO BUCCO,  
CRISPY CAVATELLI, RED WINE PAN JUS

**BLACK TRUFFLE  
LOBSTER MAC & CHEESE 32**  
ORECCHIETTE PASTA, LOBSTER,  
SUMMER TRUFFLES, SAUCE AU FROMAGE

**U10 ANGRY SHRIMP 38**  
U10 SHRIMPS, SPICY BUTTER SAUCE,  
CRISPY BASIL & GARLIC CHIPS, ROASTED  
GARLIC MASHED POTATOES, FENNEL OIL

**LOBSTER RAVIOLI 42**  
BEURRE BLANC, CHILI FLAKES,  
CHIVES, BOTTARGA BREAD CRUMBS

**ROASTED MEDITERRANEAN CHICKEN 34**  
SAUTÉED ARUGULA, ROASTED TOMATOES,  
ARTICHOKE HEARTS

## ON THE SIDE 16

SHISHITO PEPPERS  
ITALIAN ARTICHOKE  
SAUTÉED WILD MUSHROOMS

CREAMED SPINACH  
GRILLED ASPARAGUS

FRENCH FRIES  
POTATOES GRATIN  
STEAKHOUSE CHARRED ONIONS

Created and Operated by Lyon & Co. Hospitality Group LLC

Executive Chef, Mauricio Librado

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS CAN INCREASE THE RISK OF FOOD-BORNE ILLNESS.