



FRUITS DE MER

LE MAJESTIQUE BOUQUET 220

OYSTERS, SAFFRON SHRIMPS, CRAB MEAT, LOBSTER MEAT, TUNA TARTARE, CURED SALMON, TAHINI IRISH MUSTARD SAUCE, CUCUMBER MIGNONETTE



U10 SHRIMP COCKTAIL 22

1/2 DOZ KATAMA BAY HONEYSUCKLE OYSTERS 22

SEABREAM TARTARE 24

MEDITERRANEAN SEABREAM, FALAFEL CRUMBLES, HARISSA, RED ONIONS, PRESERVED LEMONS, SUMAC, ZAAATAR PITA BREAD

MEDITERRANEAN TUNA TARTARE 19

EGGPLANT MOUSSE, CUCUMBER, TOBIKO, SESAME OIL, LEMON JUICE, EVOO, MICRO CILANTRO, BEET ROOT

SPECIALTIES

BIG EGO CIGARS 26

VEAL SWEETBREADS, BEEF CHEEKS, FOIE GRAS, SALSA VERDE, PARSLEY, SUMAC, RED ONIONS, LEMON PRESERVE, TZATZIKI

STREET STYLE SHAWARMA TACOS 22

ROTISSERIE LAMB, VEAL & ENTRECÔTE, CILANTRO TAHINI & AMBA SAUCE, FRENCH FETA, PITA BREAD

ULTIMATE FOIE GRAS 34

SEARED FOIE GRAS, FOIE GRAS PARFAIT, ROSE PÉTAL JAM, POMEGRANATE BABY PEARS, GELATIN & BRAISED BALSAMIC FIG

ARAYES 22

BEEF KUFTA IN PITA, AMBA AIOLI, TAHINI YOGURT SAUCE, GRILLED VEGETABLE, HOMEMADE PICKLED VEGETABLES

CHEEKS IN A NEST 24

BRAISED BEEF CHEEKS, KADAIFI, ZUCCHINI TZATZIKI SAUCE, ASIAN PEARS, LABNE AMBA AIOLI

ESCARGOT DIJONAISE 26

FRENCH ESCARGOT, PERSILLADE SAUCE, WHOLE GRAIN MUSTARD SAUCE, HERBED FRENCH PUFF PASTRY

STARTERS

ITALIAN FRIED ARTICHOKE 18

TEMPURA MARINATED ARTICHOKE, HARISSA & LEMON PRESERVED AIOLI

SAUTÉED PEI MUSSELS 19

FENNEL & SAFFRON BROTH, TOASTED SOURDOUGH BREAD

OCTOPUS AL PASTOR 24

CHARRED GUAJILLO OCTOPUS, JICAMA SALAD, GRILLED PINEAPPLE

CHARBROILED OYSTERS 24

KATAMA BAY OYSTERS, MAÎTRE D' BUTTER, PARMESAN

CANTABRIAN ANCHOVIES 28

SPANISH GUINDILLA PEPPERS, SPANISH ANCHOVIES, GRILLED SAN MARZANO TOMATO BREAD

JUMBO LUMP CRAB CAKE 24

GARBANZO BEANS, ROASTED RED PEPPERS, DILL, GREEN ONIONS, OLD BAY AIOLI

GRILLED BACON 18

PETER LUGER'S STYLE, WHOLE GRAIN MUSTARD

SOUPS & SALADS

CHOPPED KALE SALAD 17

ROASTED PEANUTS, SHREDDED CABBAGES, CILANTRO LEAF, CUCUMBERS, PICKLED RED ONIONS, PINE NUT DRESSING, PARMESANO REGGIANO

BAZAAR SOUK SALAD 21

ORGANIC GREENS, BRAISED CHICKPEAS, POMEGRANATE SEEDS, CUCUMBERS, TOMATOES, GRAPES, PISTACHIOS, MINT LEAVES, FETA CHEESE, MUSTARD & WALNUT VINAIGRETTE

LOBSTER ARUGULA SALAD 24

FRESH LOBSTER, BABY ARUGULA & ROMAINE, WALNUTS, CRANBERRIES, STRAWBERRY VINAIGRETTE

TRADITIONAL CAESAR SALAD 14

CHOPPED ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN, HERBED CROUTONS

WATERMELON AND FETA SALAD 21

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

BURRATA DI BUFALA 22

FRESH MINT GREMOLATA, ARTICHOKE, HEIRLOOM TOMATOES, MAHAMMARA SAUCE

ATLANTIC CLAM CHOWDER 13

OLD FASHIONED TOMATO BISQUE 16

BURGERS AND SANDWICHES

ATLANTIC BURGER 28

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

IMPOSSIBLE BURGER 28

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

CLASSIC BURGER 28

10 OZ PRIME BURGER, CHOICE OF TOPPINGS, FRENCH FRIES

LOBSTER CROISSANT 25

AVOCADO PUREE, 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 57

DRY AGED 16 OZ SIRLOIN 69
30 DAY PRIME, DRY AGED SIRLOIN,
BONE MARROW, MAÎTRE D' BUTTER

DRY AGED 20 OZ RIBEYE 78
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,
BONE MARROW, MAÎTRE D' BUTTER

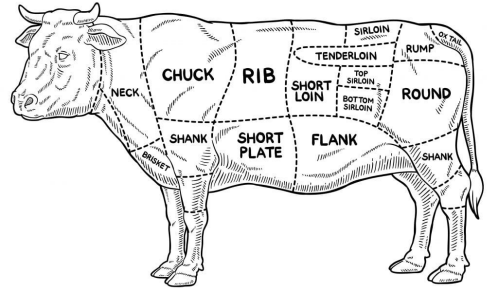
PRIME DRY AGED TOMAHAWK 220
30 DAY PRIME, DRY AGED BONE-IN RIBEYE,
ROASTED TOMATOES ON THE VINE, ASH BUTTER

KASBAH LAMB CHOPS 72
HARISSA MARINATED AUSTRALIAN LAMB CHOPS,
MOROCCAN CHICKPEAS, SALSA VERDE, HUMMUS

16 OZ MILK FED VEAL CHOP PARMESAN 72
POMODORO SAUCE, MOZZARELLA/PARMESAN CHEESE,
MUSTARD GREENS

PRIME FILET AU POIVRE 10 OZ 57

16 OZ STEAK TAGLIATA 69
SLICED PRIME DRY AGED 16 OZ SIRLOIN
TOPPED WITH BABY ARUGULA,
SHAVED PARMESAN & DRIZZLED EVOO



A5 MIYAZAKI STRIPLOIN 145
6 OZ A5 STRIPLOIN, ROASTED MAITAKE
MUSHROOMS, BRAISED CIPOLLINI FRENCH
ONIONS, MV NAUGHTY SALT

ENHANCE YOUR CUT OF STEAK WITH ONE OF OUR SIGNATURE TOPPINGS

POINT REYES BLUE CHEESE 19

FOIE GRAS 27

OSCAR STYLE 24

FRESH FISH

ROASTED ALASKAN KING CRAB 140
DESHELLED KING CRAB LEG,
HERB BUTTER, CRISPY BASIL, MELTED
YUZU BUTTER & LEMON LEAVES

DOVER SOLE 83
PAN SEARED DOVER SOLE, CAPER BUTTER SAUCE,
ROASTED LEEKS, TRUFFLE CELERY PAVÉ, KING MUSHROOM
(DINNER ONLY)

CHILEAN SEA BASS 49
AJI PANCA SAUCE, GRILLED
VEGETABLES, FRIED LEEK

BRANZINO 52
WHOLE AND CHARBROILED, LEMON
PRESERVES, HERB MARINADE

WILD SALMON 36
ENGLISH PEA RAVIOLI,
PEA MASH & CARROT

ATLANTIC SPECIALTIES

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

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

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

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

BLACK TRUFFLE
LOBSTER MAC & CHEESE 32
HOMEMADE FUSILLI PASTA, LOBSTER,
SUMMER TRUFFLES, SAUCE AU FROMAGE

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
HASH BROWNS (21)

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.