

FRESH OYSTERS, KING CRAB & CAVIAR



FRESH OYSTERS[®]
4.99 / EA



HOKKAIDO KING CRAB[®]
half pound 89.99
full pound 179.99



GOLDEN
OSETRA CAVIAR[®]
potato chips & creme fraiche
MP

SIDES

Golden Fries [®] garlic aioli (ketchup on request)	12.99
Truffle Mac & Cheese [✓] black truffle, white cheddar	19.99
Creamed Spinach [✓] blue cheese, sweet onions	16.99
Thick Cut Bacon [®] maple, black pepper	16.99
Hash Browns [®] crispy fried potatoes, garlic aioli	14.99
Side Eggs [®] sunset farms	7.99
Bagel & Cream Cheese Utopia Bagels: everything or plain	5.99

SALAD & SANDWICHES

Green Salad [®] pickled shallot, herbs, sherry vinaigrette	20.99
Little Gem Salad [®] lightly dressed with avocado & fines herbes	25.99
add baked crab cake	17.99
Smoked Salmon Caesar [®] crispy potatoes, classic caesar dressing	24.99
Prime Rib French Dip swiss cheese, natural jus	39.99
10oz Double Wagyu Cheeseburger [®] griddled and pressed snake river farms wagyu with american cheese, pickles, and marie rose sauce	37.99
farm egg	3.99
bacon	8.99



Steak & Eggs

*your style of sunset farm eggs,
hashbrowns, and bearnaise*

Boneless Ribeye Steak 10oz USDA Prime Beef	49.99
Bone-In Filet 16oz USDA Prime Beef	99.99
Bone-In Ribeye Steak 22oz, USDA Prime Beef, 42 day dry aged	139.99
Wagyu New York Strip Steak 16oz bone-in, béarnaise sauce, steak salt	139.99
Wagyu Porterhouse 32oz, snake river farms, 42 day dry aged	M.P.



SUNDAY BRUNCH

Pastries and Jam Mah-ze-Dahr's pain au chocolat, monkey bread, olive oil cake, and red jam	19.99
Crispy Silver Dollar Hash Browns [®] organic apple sauce & creme fraiche	17.99
Truffle Omelette [®] truffle tomme & fresh burgundy truffle	39.99
Crab Cake Benedict baked crab cake, poached farm egg, bearnaise sauce	42.99
Smoked Salmon Platter [®] catsmo smokehouse salmon, whipped cream cheese, tomato, cucumber, capers, Utopia bagels: everything or plain	48.99

General Manager: EmmyLou Taylor Executive Chef: Roger Horton [®] Can be made with gluten free ingredients [✓] Vegetarian

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness.
Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen.

BRUNCH COCKTAILS

SPARKLING

- Bellini
giffard peach liqueur, peach, blanc de blancs21.⁹⁵
- Grapefruit Bellini-tini
fresh grapefruit, aperol, st. germain, brut rosé21.⁹⁵
- Aperol Spritz
aperol, sparkling water, blanc de blancs.....21.⁹⁵

MARTINI

- French
grey goose vodka, framboise, pineapple juice.....24.⁹⁵
- Espresso
haku vodka, Sawada Project X fresh espresso, chocolate, kokuto24.⁹⁵
- Cucumber
tito's vodka, st. germain, fresh lime, cucumber.....23.⁵⁰

MARGARITAS

- House
lunazul blanco tequila, cointreau, agave, fresh lime22.⁹⁵
- Tommy's
lalo blanco tequila, agave, fresh lime.....23.⁹⁵
- Cadillac
clase azul plata tequila, louis alexandre grand marnier, fresh lime.....42.⁹⁵

OLD FASHIONEDS

- Classic
wild turkey 101 rye, demerara, bitters.....24.⁹⁵
- Bourbon
russell's reserve 10yr, demerara, bitters26.⁹⁵
- Oaxacan
montelobos mezcal, lunazul tequila, agave, bitters23.⁹⁵

SPIRIT-FREE

- Seedlip Virgin Bloody Mary
seedlip, bloody mary mix, olive, celery19.⁹⁵
- St Agrestis "Negroni"
bottled st agrestis spirit-free negroni.....19.⁹⁵
- Ginger Peach Fizz
peach, mint, gingerbeer19.⁹⁵

COFFEE & TEA

- French Press
sawada project x dark roast, meant to share12.⁰⁰
- Cold Brew Coffee
sawada project x dark roast7.⁰⁰
- Rishi Hot Tea
peppermint, jasmine green, earl grey, english breakfast, chamomile7.⁰⁰



House-Made
BLOODY MARY
\$19.50