

FRESH OYSTERS, KING CRAB & CAVIAR



FRESH OYSTERS[Ⓢ]
4.99 / EA



KING CRAB[Ⓢ]
half pound 89.99
full pound 175.99



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

SALAD & SANDWICHES

Little Gem Salad[Ⓢ]
lightly dressed with avocado & fines herbes24.99
add baked crab cake17.99

Smoked Salmon Caesar[Ⓢ] /
crispy potatoes, classic caesar dressing.....22.99

Prime Rib French Dip
swiss cheese, natural jus39.99

10oz Double Wagyu Cheeseburger[Ⓢ]
griddled and pressed snake river farms wagyu with american cheese, pickles,
and dijonnaise36.99
farm egg3.99
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.....129.99

Wagyu New York Strip Steak
16oz bone in, snake river farms, 42 day dry aged139.99

Wagyu Porterhouse
32oz, snake river farms, 42 day dry agedM.P.



SIDES

Golden Fries[Ⓢ]12.99
garlic aioli (ketchup on request)

Truffle Mac & Cheese /19.99
black truffle, white cheddar

Creamed Spinach /16.99
blue cheese, sweet onions

Thick Cut Bacon[Ⓢ]16.99
maple, black pepper

Hash Browns[Ⓢ]14.99
crispy fried potatoes, garlic aioli

Side Eggs[Ⓢ]7.99
sunset farms

Bagel & Cream Cheese.....5.99
Utopia Bagels: everything or plain

Single Pastry.....6.99

SUNDAY BRUNCH

Pastries and Jam
Mah-ze-Dahr's pain au chocolat, monkey bread, olive oil cake,
and red jam19.99

Crispy Silver Dollar Hash Browns[Ⓢ]
organic apple sauce & creme fraiche.....17.99

Truffle Omelette[Ⓢ]
truffle tomme & fresh burgundy truffle39.99

Crab Cake Benedict
baked crab cake, poached farm egg, bearnaise sauce42.99

Smoked Salmon Platter[Ⓢ]
catsmo smokehouse salmon, whipped cream cheese, tomato,
cucumber, capers, Utopia bagels: everything or plain48.99

General Manager: EmmyLou Taylor Culinary Director: Matthew Pollard Ⓢ Gluten Free Options Available / Vegetarian

*consuming raw or undercooked meats, shellfish, seafood, poultry or eggs may increase your risk of foodborne illness

BRUNCH COCKTAILS

SPARKLING

Bellini
giffard peach liqueur, peach, crémant de bourgogne 19.50

French 75
prairie gin, lemon, crémant de bourgogne 19.50

Aperol Spritz
aperol, sparkling water, crémant de bourgogne 19.50

MARTINI

Espresso
haku vodka, fresh espresso, chocolate, kokuto 24.95

Vesper
vodka, prairie gin, lillet blanc 23.95

Tuxedo #1
hayman's old tom gin, fino sherry, orange bitters 21.95

Cucumber
tito's vodka, st. germain, cucumber 22.95

OLD FASHIONEDS

Classic
wild turkey 101 rye, demerara, bitters 24.95

Rum
zacapa 23, rhum JM VO, smith & cross, bitters 22.95

Bourbon
russell's reserve 10yr, demerara, bitters 24.95

Oaxacan
montelobos mezcal, lunazul tequila, agave, bitters 22.95

SHAKEN

Lillet Rosé Daisy
lillet rosé, vodka, st. germain 22.95

Tequila Sour
lunazul tequila, aperol, orange, lemon, lime 21.95

4 Charles Punch
el dorado rum, grapefruit, lime 21.95

SPIRIT-FREE

Seedlip Virgin Bloody Mary
seedlip, bloody mary mix, olive, celery 19.95

St Agrestis "Negroni"
bottled st agrestis spirit-free negroni 19.95

Ginger Peach Fizz
peach, mint, gingerbeer 19.95

Cucumber Collins
seedlip cucumber, elderflower tonic, lime 19.95

COFFEE & TEA

French Press
Project X Dark Roast, meant to share 12.00

Cold Brew Coffee
Project X Dark Roast 7.00

Rishi Hot Tea
peppermint, jasmine green, earl grey, english breakfast 7.00



a little "hare" of the dog, perhaps?

House-Made
BLOODY MARY
\$19.50