

SNACKS

Steak's Bread Service 12

House Fougasse, Petaluma Butter, Seasonal Accoutrements

Grilled Castelvetrano Olives 17

Sea Salt, Olive Oil

Ossetra Caviar Egg 36

Poached Yolk, Cauliflower Puree, Puff Pastry Soldier

Parma Ham 45

Culatello di Zibello, Honeycrisp Apple Preserve, Arbequina Olive Oil

APPETIZERS

Tableside Baby Gem Caesar Salad 29

Grilled or Traditional

Market Green Salad 24

Poached Beets, Market Chicories, Calamansi Vinaigrette, Candied Pecans, Point Reyes Blue Cheese

Grilled Oysters Rockefeller 1/2 Dozen 32

Lobster Bisque & Dungeness Crab Tartlet 26

Duck "Foie Gras" Torchon 32

Sourdough Toast, Poached Forelle Pear, Pear Mostarda

Prime Beef Tartare 24

Smoked Paprika Aioli, Pickled Fennel, Castelvetrano Olives, Umami Toast



STEAK

"carne e fuoco"

CAVIAR

Bump of Royal Kaluga Caviar 35

With a Splash of Taittinger, Brut

Bump of Royal Ossetra Caviar 45

With a Splash of Henriot, Blanc de Blancs

1 oz Royal Ossetra Caviar 200

With 'traditional accoutrements'

1 oz Royal Kaluga Caviar 175

With 'traditional accoutrements'

FROM THE SEA

Oysters In The Halfshell 1/2 Dozen 32

Cucumber Mint Granita, Ginger and Shallot Mignonette, Wasabi Tobiko

Spicy Ahi Tuna Cigar 16

Caviar, Black Garlic Aioli

Kingfish Tartare 28

Heirloom Tomato Consomme, Blood Orange, Gaviota Strawberries, Puffed Rice, Shiso

Hamachi Crudo 32

Lime Leaf, Coconut Dressing, Lemongrass, Serranos

PASTAS

Rigatoni All'Amatriciana 35

Sauce Pomodoro, Guanciale, Pecorino, Calabrian Breadcrumbs

Oxtail Agnolotti 37

House Riccota, Toasted Hazelnuts, Parmesan, Rosemary

Grilled Maine Lobster Risotto 59

Arborio Rice, Tomato, Tarragon, Lobster Butter

OFF THE FIRE

Grilled Mediterranean Branzino 79

Fennel Pollen, Sauce Salmoriglio

Prime Filet Mignon, Creekstone Farms, 8 oz, 79

Sweet Onion Puree, Tempura Onion Ring

Prime New York Steak "au poivre", Creekstone Farms, 14 oz 89

Prime Bone-In Ribeye, Creekstone Farms, 22 oz 125

Prime Rib Cap, Creekstone Farms, 10oz 75

Butcher's Butter, Chimichurri, Pickled Onions

Dry Aged Australian Lamb Rack 65

Celery Root Soubise, Pickled Pearl Onions, Rosemary Jus

WAGYU

4 OZ MINIMUM

Miyazakigyu A5 Striploin 35/oz

Miyazakigyu A5 Filet 35/oz

Australian Wagyu Filet, Margaret River Farms 20/oz

Wagyu Tasting 195

ADDITIONAL SAUCES:

Peppercorn 9
Bordelaise 9
Truffle Butter 10
Fia Steak Sauce 5
Creamy Horseradish 5

SUPPLEMENTALS:

Foie Gras 24
1/2 lb Maine Lobster Tail 48
Shaved Black Truffle 55

SIDES

Miso Glazed Shiitake Mushrooms 23

Dauphinoise Potatoes 25

Double Cream, Parmesan

Creamed Bloomsdale Spinach 18

Fia Steak Truffle Mashed Potatoes 24

Grilled Asparagus & Morel Mushrooms 24

EXECUTIVE CHEF: **CHRIS ALVAREZ-JETT**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 4% SERVICE FEE WILL BE ADDED TO YOUR BILL. THIS IS NOT A TIP OR GRATUITY, BUT IS A CHARGE COLLECTED BY THE RESTAURANT FOR THE BENEFIT OF ITS NON-MANAGERIAL AND NON-SUPERVISORY EMPLOYEES. THANK YOU FOR SUPPORTING OUR STAFF.