

STARTERS

MEDITERRANEAN VEGETABLE GALETTE 18

Olive | Sun Dried Tomato Tapenade
Lemon Caper Sauce | Coleman Family Farms Greens

YUKON GOLD POTATO GNOCCHI 19

Creamed Asparagus | Crispy Sage | Shaved Parmesan

TUNA SASHIMI 24

Watercress Wasabi Vinaigrette | Sweet Soy
Pickled Baby Vegetables

OCTOPUS ROCKEFELLER 26

Baby Spinach | Lobster Butter Hollandaise | Marble Potatoes

BONE MARROW 26

Crispy Brussels Sprouts | Grilled Focaccia | Gremolata

MARKET OYSTERS 28

Oysters on the Half Shell (6)
Serrano Chili Lime Mignonette Sauce

SEAFOOD PLATTER MP

King Crab Legs | Jumbo Shrimp | Ahi Poke
Market Oysters | Serrano Chili Lime Mignonette Sauce

SOUPS and SALADS

HEIRLOOM YELLOW TOMATO SOUP 16

Black Olive Pesto | Croutons

MAINE LOBSTER BISQUE 19

Brandy Cream | Lemon Cracker

HARRY'S STRAWBERRY SALAD 18

Toasted Marcona Almonds | Goat Cheese
Arugula | Saba Vinaigrette

HENRY'S WEDGE SALAD 22

Baby Iceberg Lettuce | Thick Cut Bacon
Heirloom Tomatoes | Fourme d'Ambert Cheese
Crispy Onions | Laura Chenel Goat Cheese Dressing



SHAREABLES 15

FOUR CHEESE MAC 'N CHEESE

Mozzarella | Parmesan | Aged Cheddar | Blue Cheese
Toasted Breadcrumbs

BABE FARMS HEIRLOOM CARROTS 15

Mint Chimichurri Sauce | Toasted Breadcrumbs

GRILLED JUMBO ASPARAGUS 15

Roasted Milliken Farms Japanese Baby Sweet Potatoes
Hydrated Golden Raisins | Tapenade

ROASTED GARLIC WHIPPED YUKON GOLD POTATOES 15

Chopped Nira Garlic Chives

SEAFOOD RISOTTO 15

Bay Scallops | Shrimp | Sofrito | Saffron Mascarpone
Tomato Gremolata

HOLLISTER FARM CRISP BROCCOLINI

Laura Chenel Goat Cheese | Aged Balsamic

WEISER FARMS RUSSET POTATO GRATIN 15

Parmesan | Cheddar | Mozzarella | Chopped Thyme

SAUCES

BORDELAISE 5

CILANTRO FRESNO CHIMICHURRI 5

BÉARNAISE 5

ÉTOUFFÉE

MEYER LEMON MISO BUTTER 5

Please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

ENTRÉES

HERB POLENTA 26

Roasted Forest Mushrooms | Sauteed Rainbow Swiss Chard
Herb De Provence Chimichurri Sauce

CRISPY ROASTED HALF MARY'S CHICKEN 37

Babe Farms Baby Carrots | Morel Mushrooms
Truffle Brown Butter Whipped Yukon Potato
Tarragon Mustard Jus

SKUNA BAY CRISPY SKIN SALMON 38

Saffron Aioli | Braised Fennel | Pomes Fourchette
Arugula | Lemon | Tomato Confit

MAINE LOBSTER HOUSE MADE BUCCATINI 42

Yuzu Butter Sauce | Blistered Beylik Farms Tomatoes
Arrowhead Spinach | Shaved Parmesan Cheese

WILSON BURGER 49

30 Day Dry Aged New York | Filet Mignon (8oz) | Hobbs Bacon
Tomato Aioli | Caramelized Onion | Pickled Onion Rings
Arugula | Buttery Hawaiian Bun

CRAB STUFFED DOVER SOLE 58

Pea Purée | Lime Butter Sauce | Weiser Farms Baby Carrots

STEAKS & CUTS

Served with Pinot Noir Black Garlic Compound Butter | Ruby Port
Poached Cipollinin Onion | Roasted Garlic | Choice of Sauce

8 OZ. HANGER STEAK 32

8 OZ. RIBEYE CENTER CUT MEDALLION 37

8 OZ. CENTER CUT FILET 75

4 OZ. A-5 WAGYU NEW YORK 85

15 OZ. COLORADO LAMB RACK 82

CARVED TABLESIDE

18 OZ. CHATEAUBRIAND FOR TWO 185

35 OZ. CÔTE DE BOEUF FOR TWO 195

ADD: Grilled Lemon Herb Marinated Jumbo Tiger Shrimp 18

Grilled 6 oz. Lemon Herb Marinated Maine Lobster Tail 30