

APPETIZERS

Calabrian Shrimp	16	^A Wagyu Cigars	25	Red Pepper Arancini	19
Shrimp, Calabrian-Tomato Sauce, Crostini		Wagyu Beef Spring Roll, Black Garlic, Thai Chili Crunch		Salsa Verde, Parmesan	
Broiled Goat Cheese	15			Crab Cake	29
Caramelized Citrus, Charred Orange, Rosemary Salt, Flatbread		Seared Foie Gras	42	Jumbo Lump Crab, Preserved Lemon Butter, Fennel Slaw	
'Snowcargot'	MKT	Parkerhouse Toast, Angelino Plum and Apple Cider Reduction, Apple, Marcona Almond		^A Charlie's Pounder	24
Snow Crab (6), Garlic Citrus Butter, Baguette				Wagyu Meatballs, Mushroom Marsala, Baguette	

RAW | CHILLED

Steak Tartare*	24	Regiis Ova Caviar* Gaufrette, French Onion Crème Fraîche, Chive Golden 160 Royal 110			
Bone Marrow Aioli, Horseradish Cream, Caper, Egg Yolk, Sourdough					
Tuna Bruschetta*	26				
Jicama, Cucumber, Radish, Red Curry Marinade, Blood Orange Vinaigrette, Toast				Oysters Half Shell*	24 44
				Half or Full Dozen Gooseberry Mignonette	
				Seafood Tower*	petite MKT full MKT
				Lobster Tails, Snow Crab Claws, Tuna Tartare, Oysters, U-10 Shrimp	

SALADS | SOUPS

Anthony's Wedge	16	Lobster Bisque	13	Steak Chop Wedge*	37
Tomato, Crispy Onion, Fried Prosciutto, Crumbled Bleu Cheese, Bacon Bleu Dressing		Sherry, Brandy, Toast Point		4 oz Filet, Tomato, Crispy Onion, Fried Prosciutto, Crumbled Bleu Cheese, Bacon Bleu Dressing	
Winter Burrata	18	^A Italian Butcher Salad	19	Little Gem Caesar	14
Frisee, Arugula, Herb Agrodolce, Peach Apricot Chutney, Pistachio, Honey Comb, Focaccia		Romaine, Arugula, Salami, Tomato, Olives, Pepperoncini, Provolone, Garlic Breadcrumbs, Parmesan Basil Dressing		Little Gem Lettuce, Parmesan Cheese, Herb Bread Crumbs, Caesar Dressing	

BUTCHER BLOCK

Filet* 51 67	Bleu Cheese Mousse 5 Mushroom Marsala 5 Black Truffle Butter 7 Crab Oscar 16 Horseradish Cream 5 Chimichurri 6 Béarnaise 6 A-5 Butter 9 Bone Marrow Butter 5 Red Wine Mushrooms 7 Bourbon Peppercorn Butter 6				Cowgirl* 81
7 oz 10 oz Australian					14 oz Bone-In Eye of Ribeye Bourbon Peppercorn Butter USDA Prime
Grass-Fed Filet* 71					New York Strip* 67
8 oz Niman Farm					12 oz USDA Prime
Wagyu Filet* 89	Reserve Cuts A-5 Miyazaki Wagyu Tenderloin* 4 oz MKT A-5 Olive Fed Wagyu Tenderloin* 4 oz MKT A-5 Hokkaido Snow Beef Tenderloin* 4oz MKT Flight of Japanese Wagyu 12oz \$500				Ribeye Provençal* 75
8 oz Jack's Creek Farm Australian MB6-MB7					16 oz Cast Iron Crusted 145 Degree Egg USDA Prime
^A Spinalis* MKT					Delmonico Ribeye* 72
8 oz USDA Choice					16 oz USDA Prime

ENTREES

Crusted Ahi Tuna*	45	^A Island Salmon*	49	Forest Chicken*	38
Seared Tuna, Marinated Bok Choy, Beech Mushroom, Wasabi Gel, Yuzu Sauce		Caribbean Spiced King Salmon, Butternut Squash Puree, Chayote Squash, Maui Pineapple Fresno Gelee, Plantains		Mushroom Duxelles, Sherry Hickory Gastrique, Parsnip Puree, Broccolini	
Sea Scallops*	61	Frenched Lamb Rack*	51	Chophouse Wagyu Burger*	23
Pea Puree, Pickled Onion, Caviar, Prosciutto, Popcorn Espuma		Roquefort Crust, Parmesan Grit Cake, Madeira Sauce		Provençal Herbs, Bibb Lettuce, Goat Cheese, Herb Aioli	
Chilean Seabass*	58	Short Rib*	48	Truffle Agnolotti	36
Old Fashion Crunchy Vinaigrette, Sweet Potato Puree, Chive Emulsion		Hoisin Braised, Creamy Parmesan Barley		Truffle Ricotta Agnolotti, Porcini Cream, Pancetta	

SIDES

Broiled Potatoes	13	^A Baked Creamy Mac	16	Roasted Dew Drop Cabbage	12
Bacon Crème Fraiche, Scallion		Radiatore, Serrano Pepper, Roasted Tomato, White Cheddar Add Lobster \$17		Sun-Dried Tomato Pesto, Pecorino	
Roasted Brussels	14	Shoestring Frites	13	Mushroom and Barley	17
Feta, Prosciutto, Apple, Pineapple, Maple-Duck Vinaigrette		Beef Tallow, Chop Sauce, Truffle Aioli Add Truffle \$7		Creamy Parmesan Barley, Red Wine, Garlic, Wild Mushrooms	
Asparagus	17			Honey Glazed Carrots	15
Caramelized Onion Aioli, Lemon Almond				Parsnip Puree	



Scott Marmaduke, Executive Chef
Parties of 10 or more subject to 20% gratuity

Consuming raw or undercooked meats, poultry, eggs, seafood or shellfish may increase your risk for food-borne illness