

Starters

ICE COLD OYSTERS Seaweed, BBQ Vinegar, Embered Cocktail	<i>MP</i>	BLUE FIN TUNA Kohlrabi, Avocado, Yuzu, Quail Egg	<i>28</i>
STEAK TARTARE Smoked Oyster, Egg Yolk, Beef Tendon	<i>28</i>	WOOD ROASTED OYSTERS Robiola Bosina, Smoked Lardons, Breadcrumbs	<i>25</i>
CHARRED GRAVLAX Honey & Gin Cured, Pollen, Mostarda	<i>24</i>		

Soup & Salad

GRILLED CAESAR Romaine, Parmesan, Anchovies	<i>16</i>	CHICKEN COBB Bacon Lardon, Egg, Blue Cheese	<i>25</i>
WEDGE SALAD Iceberg, Bacon, Black Truffle, Blue Cheese	<i>22</i>	POTATO SOUP Yukon Gold, Lardons, Aged White Cheddar	<i>14</i>

Supplement

CHICKEN *12* | STEAK *18* | SMOKED SALMON *18*

From the Robata

HEN OF THE WOODS

18

WAGYU SELECTION

MP

WAGYU TOAST

20

Sandwiches

ANDIRON BURGER Wagyu Blend, Aged Cheddar, Marrow Onions	<i>32</i>	PRIME RIB SANDWICH Horesradish, Mayo, Jus	<i>29</i>
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Meat & Fish

FILET - 8oz Australian Wagyu, BMS 6-7	<i>63</i>	CATCH OF THE DAY Green Romesco, Chilis, Shallots, Red Oil	<i>39</i>
STEAK FRITES - 8oz Chimmichurri, Pommes Anna Fries	<i>36</i>	MAINE SCALLOP Gordal Olive, Charred Soubise, Almonds	<i>32</i>
PRIME RIB - 12oz Whipped Yukon, Hourseradish, Jus	<i>58</i>	CHICKEN Mustard Tarragon, Roasted Vegetables	<i>25</i>

Vegetables

WHIPPED YUKON GOLD	<i>16</i>	ROASTED MUSHROOMS	<i>19</i>
GRILLED GREENS	<i>16</i>	ZUCCHINI AU GRATIN	<i>16</i>