

RAW & CHILLED

WAGYU BEEF CARPACCIO* 48.
king crab, truffle, kaluga caviar
& warm brown butter brioche

OYSTERS ON THE HALF SHELL* 24. | 48.
horseradish, cocktail sauce
& champagne mignonette

BLACK TIGER SHRIMP COCKTAIL 34.
cocktail sauce, drawn butter & aioli

BLUEFIN TUNA CRUDO* 28.
pepper relish, golden beets &
habanero-yuzu ponzu

STEAK TARTARE* 26.
shoestring potatoes, confit egg yolk,
cornichon & sesame baguette

SALADS & STARTERS

MAPLE & ASH WEDGE 19.
crispy-glazed bacon, blue cheese,
cherry tomatoes & ranch dressing

SESAME CAESAR 19.
crisp romaine, parmesan reggiano,
soft egg & sesame seed croutons

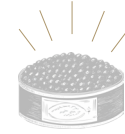
GOLDEN BEET & BURRATA 22.
jicama, watermelon radish, fennel seed,
orange, pistachio & basil

DRY-AGED MEATBALLS 26.
caramelized tomato sauce,
sweet peppers, olives & confit garlic

FLUFFY MILK BREAD 8.

house-made japanese pull-apart buns
served with butter, chives, sea salt
& everything spice

CAVIAR*



"THE CLASSIC SET UP"

1oz of caviar served with
potato blinis, gaufrettes, shallots,
chives, chopped egg
& crème fraîche

GOLDEN KALUGA 140.
GOLDEN OSETRA 220.

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CAVIAR ROLL 36.
maine lobster, buttered bun
& kaluga caviar

FIRE-ROASTED SEAFOOD

charcoal-kissed by the smoldering
embers of our mibrasa oven and finished
with garlic butter and chili oil

ALASKAN KING CRAB *half pound* 78.
NEW ENGLAND LOBSTER *half* 48.
BLACK TIGER PRAWNS *four pieces* 34.
OYSTERS *half dozen* 24.
SCALLOPS *four pieces* 38.
LITTLE NECK CLAMS *10 pieces* 22.

FIRE-ROASTED SEAFOOD TOWER

our signature collection of fire-roasted seafood stacked
and served in a blazing hot cast iron tower

À LA 140. | PRO 240. | BALLER 300.

*these items are cooked to order and may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WOOD-FIRED STEAKS & CHOPS

FILET MIGNON*	8oz	69.
COWGIRL RIBEYE*	10oz	65.
BONE-IN RIBEYE* 28 day dry-aged	22oz	104.
BONE-IN NY STRIP* 32 day dry-aged	18oz	87.
T-BONE STEAK* 32 day dry-aged	22oz	96.
BONE-IN FILET*	16oz	110.
BUTCHER'S RESERVE ←—————→		
THE EISENHOWER* porterhouse, 45 day dry-aged	40oz	225.
TOMAHAWK* 45 day dry-aged	40oz	225.
WHOLE-ROASTED ATLANTIC SEA BASS roman beans, kale & meyer lemon gremolata ...		110.
WINTERFROST WAGYU NEW YORK STRIP*	16oz	130.

—•— BLACK TRUFFLE JUS | CHIMICHURRI | BEARNAISE | CHICAGO-STYLE GIARDINERA 6. EACH —•—

SEASONAL SPECIALTIES

FIRE-ROASTED CHICKEN pepper conserva, olives, pearl onion & herb salsa	39.
BLUEFIN TUNA STEAK* fennel, golden beet, grapefruit & herbs	54.
ALASKAN HALIBUT white asparagus, ramps, radish & herb vinaigrette	48.
AUSTRALIAN GUNDAGAI LAMB CHOPS* green onion, sugar snap peas & lamb jus	79.
WULF'S DAY BOAT SCALLOPS romanesco, tomato aioli & confit leek vinaigrette	48.

ACCOMPANIMENTS

-VEGETABLES-

GREEN ASPARAGUS 16. tomato aioli & almond
MARKET VEGETABLES 16. lemon & tarragon
HEIRLOOM TOMATOES & ONIONS 16. roquefort & banyuls vinegar
OYSTER MUSHROOMS 17. garlic & fines herbs

-PASTA-

PILLOWS OF LOVE 36. ricotta agnolotti & winter truffle
• EST. 2015 •
SPICY ALLA VODKA 17. lumache, tomato & chili
MAC & CHEESE 18. shells, cheddar & black pepper
VONGOLE 24. mafaldine, clams & lemon

-POTATOES-

HAND-CUT FRIES 16. sea salt & black pepper
WHIPPED & BUTTERED 16. french butter & chives
POTATOES AU GRATIN 17. bubbling gruyère
BAKED SWEET POTATO 16. maple syrup & barbecue spice

I DON'T GIVE A F*@K JUST FEED ME

let us take care of you... a collection of fire-roasted shellfish,
boutique farm steaks, freshly caught seafood and seasonal delicacies

FOUR COURSES, 175. PER PERSON

before placing your order, please inform your server if a person in your party has a food allergy.
20% service charge is added to 6 or more.