

AMERICAN CUT

COLD

OYSTERS East and West Coast	1/2 dz.	20
LITTLE NECK CLAMS	1/2 dz.	16
CRAB COCKTAIL Florida Mustard Sauce		19
POACHED LOBSTER Dijonnaise		MP
SHRIMP COCKTAIL BATCH 22 Horseradish		23
KAMPACHI TARTARE Avocado, Radish, Pine Nuts		18
TUNA CRUDO Shiso, Miso Dashi, Caviar		22

SEAFOOD TOWERS

COLD

Raw Oysters, Little Neck Clams,
Shrimp Cocktail, Crab Cocktail,
Poached Lobster,
Tuna Tartare
55/110

HOT & COLD

DJB Oysters, Chili Lobster,
Raw Oysters, Little Neck Clams,
Shrimp Cocktail, Crab Cocktail,
Poached Lobster,
Tuna Tartare
165

STEAK TARTARE Sunny Side Egg, Potato “Toast” 19

SALADS

OG 1924 HOTEL CAESAR Parmigiano Reggiano, Soft Egg, Pullman Crouton <i>(prepared tableside)</i>	16	WEDGE Bacon, Point Reyes Blue Cheese, Sun Dried Tomatoes	17
ROASTED BEETS Coach Farm Goat Cheese, Pumpkin Seed Gremolata	17	CHOPPED Red Wine Vinaigrette, Feta	15

HOT

BAKED DJB OYSTERS Champagne, Black Truffle, Crucolo	22	OCTOPUS Marcona Almond Romesco, Celery Salsa Verde	18
SEARED FOIE GRAS Bread, Salt, Fruit	25	CRAB CAKE Smoked Onion Remoulade, Charleston Slaw	21
GRILLED BACON , Schaller & Webber MF Steak Sauce, Black Onion	16	CHILI LOBSTER Texas Toast	MP

Our steaks are hand selected certified black angus from Creekstone Farms

STEAKS

WET AGED

FILET MIGNON	8 oz	49
	12 oz	58
HANGER	10 oz	32
NY STRIP	14 oz	54

DRY AGED

PASTRAMI RIBEYE	20 oz	61
Mustard, Caraway Butter		
BONE-IN RIB EYE	20 oz	59
Bone Marrow Butter		
BONE-IN STRIP	18 oz	61
Dry Aged Mop		

SPECIALTY CUTS

GLATT KOSHER

18 oz Rib Eye | 92

WASHUGYU

Oregon, USA | MP

MIYAZAKI WAGYU

Japanese A5 | 24/oz

tableside flambé

PORTERHOUSE

for 2 | 28 day wet aged

40 oz 120

TOMAHAWK CHOP

for 2 | 30 day dry aged

40 oz 130

SURF OPTIONS

top any steak

Chili Lobster	MP	Shrimp Scampi	12	Oscar	18
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ACCOMPANIMENTS

Bone Marrow \$18 Foie Gras \$18 Blue Cheese \$4 Sunny Side Egg \$3 S&W Bacon \$8

OTHER CUTS

BELL & EVANS CHICKEN

Garlic Butter, Lemon

31

VEAL CHOP

Au Poivre

49

BEEF SHORT RIB

Cabernet Sauvignon Reduction

42

LAMB CHOPS

Sauce Charcuterie

47

FROM THE SEA

MONTAUK TUNA

Fines Herbs, Piperade

40

CEDAR PLANK SALMON

Quinoa, Pickled Shiitake

34

DOVER SOLE Sauce Meunière 64

SAUCES

\$2 each / \$8 for all

Chimichurri Béarnaise Au Poivre Red Wine Maître D’ Butter

12

SIDES

14

Dry Aged Potatoes, Bacon, Mushrooms

Twice Baked Potato, Cheddar, Truffle

Potato Purée “Robuchon”, Local Butter

Fries, AC Secret Sauce

Sunchoked Spinach, Fontina, Smoked Salt

Carrot Glazed Carrot, Mint, Maldon

Asparagus, Sauce Proposal, Hazelnuts

Sausage ‘n Peppas, Shishitos, Bang Bang

Wild Mushrooms, Grits 14

Mac & Cheese Du Jour MP

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.