



APPS

STEAKHOUSE

SMALLS

OYSTERS ON THE ROCKS*
pearl trio, shaved mignonette

COCONUT SEABASS CEVICHE*
lime, fresno peppers passionfruit,
cilantro pearl served tableside

THAI SHRIMP
oishii shrimp, mango-jicama slaw

PEACHES & BURRATA
grilled peaches, heirloom tomatoes,
basil pearls, balsamic

POPOVERS

Upgrades

+oscietra caviar

+foie gras pate* & sour cherry

BONE MARROW BITES
cherry braised short rib,
pickled onion, chives

BAKED POTATO CROQUETTE
bacon, sour cream, chive, cheddar

oscietra caviar* (+)

FILET TARTARE TACOS*
cornichon, tabasco aioli, cured egg

FRIED OLIVES
sage, pork sausage, saffron aioli

The Boss

ROASTED BONE MARROW

STEAK TARTARE

CHARGRILLED OYSTERS

BRIOCHE

SEAFOOD

poached lobster

jumbo crab cocktail

chilled shrimp

shucked oysters*

ponzu mignonette

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Salads

GREEN GODDESS
baby romaine, bacon, herbs
buttermilk, radish, dill, boursin

DIRTY MARTINI
bibb lettuce, olives, roquefort,
picked onion, sweet drop peppers,
juniper vinaigrette

STRAWBERRY SPINACH
red onion, goat cheese, candied
pecan, poppyseed vinaigrette



*Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of foodborne illness.



Entrees



CUTS



FILET MIGNON*

8oz - creekstone farms

RIBEYE*

14oz - mishima reserve, usda prime

BONE-IN FILET MIGNON*

16oz - creekstone farms, usda prime

HANGER STEAK*

10oz - creekstone farms, usda prime

STEAK FRITES*

bavette, French fries, au poivre

TOMAHAWK*

36oz - dry aged, usda prime

A5 & THE GANG

3oz each

NY STRIP* (MB9+)

Robbins Island, NZ

RIBEYE* (A5)

Hyogo Prefecture, Japan

FILET MIGNON*

Margaret River Farms, AU

FLIGHT

Sauces & Other Delicious Things

sauces | chimichurri | horseradish cream | au poivre | béarnaise

butters | sweet chili butter | bone marrow butter | rhinestone cowboy butter

things | foie gras* | thai shrimp | oscar style



HITS



DRY AGED PORK RIBEYE*

bahn mi style glaze,
cold noodle salad, cilantro

DELANCY BURGER*

short rib & brisket blend, sour cherry aioli
cornichon, muenster, gravy for dippin'

JIDORI CHICKEN

frank's buttermilk marinade, airline breast,
sweet potato puree, green beans

BUFFALO CHICKEN SCHNITZEL

house buffalo sauce,
blue cheese, celery slaw

MUSHROOM STEAK TIPS

portobello mushroom, creamy polenta,
gruyere, balsamic

STEELHEAD TROUT*

caper, lemon, white wine
marcona almond, rice pilaf

SIDE HUSTLES

Au Gratin | Potato Puree | Disco Fries | Creamed Spinach
Mac & Cheese | Green Beans | Harissa Glazed Carrots



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