



Starters

BAKED POTATO CROQUETTES

bacon, sour cream,
chives, cheddar

BOURBON MAPLE GLAZED SAUSAGES

andouille, kielbasa, zesty mustard,
banana peppers, pickled onion

BONE MARROW BITES

cherry braised short rib,
pickled onion, chives

STUFFED SWEET PEPPERS

citrus whipped ricotta, thick-cut candied
bacon, pomegranate drizzle

THAI SHRIMP

oishii shrimp, mango-jicama slaw

CHARRED OCTOPUS

smoky romesco, jalapeno aioli,
cherry tomatoes

Raw

OYSTERS ON THE ROCKS*

pearl trio, shaved mignonette

STEAK TARTARE*

capers, shallots, cornichons,
egg yolk, fresh horseradish,
béarnaise, potato chips

HEARTS OF PALM TARTARE

citrus marinade, fresno pepper,
avocado, pistachio, plantains

COCONUT SEABASS CEVICHE*

lime, fresno peppers, passionfruit,
cilantro pearl served tableside

AHI TUNA TARTARE*

tuna, sriracha aioli, chili garlic,
green onion, wontons

MAKE IT A FLIGHT

why have only one,
when you could have all three!

THE BOSS

bone marrow, steak tartare*,
char-grilled oysters, brioche

SEAFOOD TOWER

poached lobster, jumbo crab cocktail,
chilled shrimp, oysters*,
ponzu mignonette

Salads

GREEN GODDESS

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

DIRTY MARTINI

bibb lettuce, olives, roquefort,
pickled onion, sweet drop peppers,
juniper vinaigrette

CHOPPED ROMAINE SALAD

housemade caesar dressing, brioche
gremolata, lemon zest, parmesan cheese

SEASONAL SALAD

features seasonal ingredients



THE CUTS

RIBEYE*

14oz - mishima reserve, usda prime

DRY AGED BONE-IN NEW YORK*

18oz - creekstone farms

TOMAHAWK*

36oz - dry aged, usda prime

STEAK FRITES*

bavette, french fries, au poivre

DRY AGED PORK RIBEYE*

bahn mi style glaze,
cold noodle salad, cilantro

FILET MIGNON*

8oz - creekstone farms

A5 & THE GANG

3oz each

NY STRIP* (MB9+)

Robbins Island, AU

RIBEYE* (A5)

Hyogo Prefecture, Japan

FILET MIGNON*

Margaret River Farms, AU

PAIR WITH A WINE FLIGHT

SIDE HUSTLES

SEAFOOD TOPPERS

oscar-style
thai shrimp
lobster

SAUCES

béarnaise | chimichurri
peppercorn | horseradish cream

BUTTERS

cowboy | truffle
smoky | bone marrow

OTHER DELICIOUS THINGS

mushrooms & onions
bacon, bacon, bacon
blue cheese crust
fried egg

FRIES

disco - pepper gravy, cheese sauce, chives

truffle parm - white truffle oil, parmesan

loaded - short rib, cheese sauce, pickled fresno & onion

MACS

cheesy - diner's signature cheese blend

french onion - caramelized onions, crispy onions

lobster - claws and knuckles, breadcrumbs

MORE SIDES!

au gratin | potato puree | cauliflower | harissa glazed carrots

green beans | mushrooms | creamy polenta | creamed spinach

THE HITS

MUSHROOM STEAK TIPS

portobello mushroom,
creamy polenta, balsamic

BUFFALO CHICKEN SCHNITZEL

house buffalo sauce,
blue cheese, celery slaw

SHORT RIB PASTA

braised short rib, rigatoni, roasted
garlic alfredo, au jus, parmesan

DELANCEY BURGER*

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

STEELHEAD TROUT*

caper, lemon, white wine,
marcona almond, rice pilaf

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

