



MONTEREY

DINNER

RAW BAR

OYSTERS

on the half shell (6) 24.

LITTLE NECK CLAMS

on the half shell (6) 19.

HOKKAIDO SCALLOP

ossetra caviar 37.

SHRIMP COCKTAIL

cocktail sauce 27.

SALMON BELLY

mustard oil, green apple, horseradish 25.

TUNA TARTARE

tomato, ginger, cucumber, avocado, vidalia onion, crostini 29.

FLUKE

crème fraîche, cucumber, garlic oil, dill \$27.

Monterey

PLATEAU

8 oysters

8 shrimp

6 clams

tuna crudo
with charred
leeks

half lobster

135.

Grande

PLATEAU

10 oysters

10 shrimp

6 clams

scallop with
caviar

tuna crudo
with charred
leeks

whole lobster

215.

SALADS

CAESAR

little gem, white anchovies, croutons 22.

THE CIRCLE

iceberg lettuce, bacon, tomato, roquefort dressing 21.

BIBB LETTUCE

herbs, radish, coriander vinaigrette 19.

CASTELFRANCO

radicchio, figs, asian pear, pumpkin, aged sherry vinaigrette 24.

HANDMADE PASTA

PORCINI LASAGNA

black truffle fonduta 39.

SPAGHETTI CARBONARA

guanciale, ramp, parmesan, egg yolk \$33.

LUMACHE

goose and duck ragout, whipped ricotta 32.

SIDES

RICK'S POTATO PURÉE

olive oil 14.

FRENCH FRIES

Dijonnaise 14.

CAULIFLOWER GRATIN

three cheeses, herbed breadcrumbs 17.

BROCCOLINI

garlic, red chili 15.

ASPARAGUS

shallot vinaigrette, bottarga 17.

CREAM KALE

béchamel, garlic 14.

BREADS

BALLOON SESAME LAVASH

carrot tahini, merguez spiced almonds 16.

COMTÉ & ONION BREAD

chive crème fraîche 19.

APPETIZERS

FRIED LOBSTER

avocado purée, jalapeño, kumquat, cilantro 37.

BARBECUED PRAWNS

new orleans style, anson mills grits 26.

SWEETBREADS

spring garlic soup, morel mushrooms, spring onion 29.

FOIE GRAS TORCHON

huckleberry jam, pistachios, challah 32.

CRISPY ARTICHOKEs

meyer lemon, espelette aioli 23.

BEEF TARTARE

pickled quail egg, cornichons, smoked egg, potato chips 27.

Prime Steaks

served with bordelaise

TENDERLOIN

6 oz 42. • 10 oz 68.

30-DAY DRY AGED STRIP 14 oz 75.

40-DAY DRY AGED PORTERHOUSE 32 oz 158.

TABLESIDE

PRIME RIB 75.

potato purée, au jus

ENTRÉES

BLUEFIN TUNA AU POIVRE

baby beets, citrus sauce 45.

PAN ROASTED SALMON

zucchini sauce, spring vegetables 38.

JAPANESE EGGPLANT

carrot harissa purée, hen of the wood mushrooms, baby artichokes, basmati rice 32.

ROASTED LANCASTER COUNTY CHICKEN

potato purée, roasted garlic jus 39.

IBÉRICO PORK CHOP

gingered cabbage, honshimeji mushrooms, five spice bacon 47.

MONKFISH

cream kale, lobster & crayfish sauce 42.