

# GATHER

- FRESH BAKED PARKER HOUSE ROLLS** 10  
trio of butters
- CRAB & SQUASH DIP** 18  
dungeness crab, miso kabocha squash espuma,  
yukon gold potato chips
- JAPANESE A5 BITES** 16  
sweet onion jam, crème fraîche, black garlic maldon sea salt
- OYSTERS ON THE HALF SHELL** 22 / 44

**LŪMĪ** **YELLOWTAIL SERRANO** 25  
yellowtail, serrano, pickled fresno, ginger soy

RMD Group Loyalty Perk - Already a member of our loyalty program? Order this menu item to unlock an exclusive reward! Not a member? Sign up below.

- NDUJA GLAZED PRAWNS** 25  
lemon, charred onions, fried garlic, nduja herb butter, mint  
grilled sourdough
- SHORT RIB EN CROUTE** 15  
braised short rib, crispy leeks, zhoug aioli
- STEAK TARTARE TACO** 15  
dry aged beef, sundried tomato tapenade, confit egg yolk,  
serrano chili
- ROASTED BONE MARROW** 17  
brioche, pepita gremolata, mole glaze

## FROM SEA TO SHORE SEAFOOD PLATTER

daily selection of sixteen chilled shellfish &  
seafood bites, crafted by our chef & local fisherman

95

## TABLESIDE CAVIAR SERVICE

OSETRA RESERVE 1 oz. 155

# FORAGE

- LOBSTER CURRY SOUP** 22  
panang style curry, poached lobster tail, truffle caviar
- LITTLE GEM CAESAR** 16  
baby gem lettuce, flax seed tuile, parmesan, caesar dressing

# SAVOR

- SCALLOPS & PORK BELLY** 48  
roasted apple and squash puree, mizuna, apple gastrique
- DRY AGED TUNA & FRITES** 54  
local sustainably caught dry-aged tuna, green peppercorn  
sauce
- MARY'S CHICKEN** 44  
pistachio mousse, sunchoke soubise, chicken demi jus

- TRUFFLE AGNOLOTTI** 59  
ricotta, fire roasted sweet corn, thyme butter sauce,  
parmesano reggiano,
- WHOLE ROASTED DUCK FOR TWO** 135  
14 day dry aged duck three ways, duck neck sausage,  
crispy wings, huckleberry jus

# THE HUNT

## CLASSIC CUTS

- BAVETTE** 8oz 41
- FILET MIGNON** 6oz 53 8oz 56
- AGED**
- ANGUS NEW YORK** 12oz 59  
28 days aged, 1855 ranch
- ANGUS BONELESS RIBEYE** 16oz 84  
28 days aged, creekstone farms

## DRY AGED BUTCHER'S CUTS

*expertly dry aged in our himalayan salt chamber,  
resulting in an incredible flavor & buttery soft texture*

- BONE IN NEW YORK** 16oz 79  
28 days dry aged, creekstone farms
- PRIME TOMAHAWK** 5.50/oz  
35 days dry aged, creekstone farms  
served with chef's selection of sides

## WAGYU

- AUSTRALIAN** 12oz 142  
new york strip, black opal
- JAPANESE A5 CENTER CUT** 4oz 115  
satsuma kagoshima

## STEAK ACCOMPANIMENTS

- colossal prawns 25 kizami butter 4
- maine lobster tail 21 nduja butter 4
- fire roasted bone marrow 9 black truffle butter 6
- GET SAUCY** 4 each 15 all sauces
- sauce béarnaise atomic creamy horseradish
- argentinian chimichurri armagnac peppercorn sauce

# ENHANCE

- WHIPPED YUKON POTATO PUREÉ** 14
- "THOUSAND LAYER" POTATO** 15
- GNOCCHI MAC AND CHEESE** add lobster +26 15
- CONFIT MAITAKE MUSHROOMS** 15
- SMOKED CARROTS** 15
- GRILLED RAPINI** 15

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

A 20% service charge will be applied to all parties of 6 or more. The entire service charge goes to the team members providing you service today and not to management.

# COCKTAILS

## THE ACCOUTREMENT 95

elegant blending of beluga gold line vodka, bulldog london dry gin, 1757 vermouth di torino, all delicately infused with creme fraiche, citrus peel, and chives, designed to pair with accompanying siberian caviar for an unrivaled caviar martini experience.

## SYLVAN SAGE 17

tito's vodka, producer espadin, elderflower, herbal liqueur, cucumber, lemon, lime

## THE HUNTRESS 37

hibiki harmony blended whisky, kurozato black sugar, housemade shiso bitters

## WOLF IN THE WOODS 25

whistlepig piggyback rye, botanist gin, brucato amaro, carpano antica, douglas fir bitters, maple

## PANDANUKAMUI 21

akashi white oak blended whisky, elijah craig rmd private single barrel bourbon, pandan, makrut lime, lemon, clarified with dragon crisp tea

## SUNTORY TOKI HIGHBALL 17

suntory toki whisky, effervescence, lemon twist

## UBE HIGHBALL 17

maker's 46 bourbon, ube, lavender, lemon, effervescence

## WINTER SOLSTICE 17

grey goose vodka, hana apple sake, pear ginger, lemon, effervescence

## EMBERED 18

patron silver, aperol, hibiscus, togorashi, lime, grapefruit

## SHOOT TO KILL 17

hendrick's gin, amaro nonino, falernum, strawberry shiso shrub, lemon, egg white vegan alternative available

## BEFORE MIDNIGHT COMES 17

absolut vodka, kahlúa especial, branca menta, dropkick coldbrew, cream  
*enhancement - served in chocolate coffee mug with molecular ice cream +12*

# WHISKEY FLIGHTS

## WHISTLEPIG 53

WhistlePig Piggyback Bourbon  
WhistlePig 10 Year Old Rye  
WhistlePig 12 Year Old World Rye

## IRISH STOPLIGHT 75

Green Spot Single Pot Still  
Yellow Spot 12yr Single Pot Still  
Red Spot 15yr Single Pot Still

## SUNTORY DISTILLERIES 82

Hibiki Harmony  
Yamazaki 12yr  
Hakushu 12yr

## ELIJAH CRAIG 37

Toasted Barrel  
RMD Private Single Barrel  
Barrel Proof

## RYE 42

Michter's  
Angel's Envy  
WhistlePig 12yr Old World

## SCOTCH ISLANDS 32

Laphroaig 10yr  
Highland Park 12yr  
Talisker 10yr

## NIKKA 47

Nikka From The Barrel  
Nikka Days Smooth And Delicate  
Nikka Taketsuru Pure Malt

## THE KAIYO MIZUNARA 63

The Peated  
The Rubi  
The Single

## MARS IWAI 40

Mars Tradition Sakura Cask  
Mars Tradition Wine Cask  
Mars Tradition Chesnut Cask

# WINE *Ask About Our Rare & Reserve Wine Lists*

## BUBBLES G

### ALBERT BICHOT BRUT ROSE 19

Cremant de Bourgogne, France

### G.H. MUMM 'GRAND CORDON' BRUT 24

Champagne NV - Champagne, France

# DRAFT BEER

### STELLA ARTOIS - Belgian Pilsner 5% 9

### KIRIN ICHIBAN - Japanese-style Lager 5% 8

### EMBOLDEN LITE HOUSE BLONDE - Blonde Ale 5% 8

### ELYSIAN 'SPACE DUST' - IPA 8.2% 9

### MOTHER EARTH - Rotating Hazy IPA 6.8% 10

### ST. BERNARDUS 'TOKYO WIT' - Belgian Wheat Ale 6% 13

# BOTTLES AND CANS

### BUD LIGHT - Lager 4.2% 6

### CORONADO BREWING 'WEEKEND VIBES' - IPA 6.8% 6

### STONE 'BUENAVEZA' - Mexican-style Lager 4.7% 6

### ABNORMALWIESS - Hefeweizen 5.3% 8

### HARLAND - Japanese-style Lager 5.0% 9

### JUNESHINE 'Assorted Flavors' - Hard Kombucha 6% 8

# NON ALCOHOLIC

### EASY PREY 11

pandan, makrut lime, coconut, lime, effervescence

### LAST CINDER 11

hibiscus, togorashi, lime, grapefruit, lemon-lime soda

### STELLA ARTOIS LIBERTE 6

### RED BULL OR RED BULL SUGARFREE 6

## WHITES G

### GUIGAL 14

White Blend - Cotes du Rhone Blanc, France

### THE FABLEIST 053 15

Sauvignon Blanc - California

### FERNANDO PIGHIN 15

Pinot Grigio - Friuli Grave D.O.C., Italy

### FAMILLE HUGEL 17

Riesling - Alsace, France

### LAROCHE 17

Sauvignon Blanc - Languedoc, France

### LUMINUS 20

Chardonnay - Oak Knoll, Napa, CA

## ROSÉ 15

### BIELER PERE & FILS ROSE CUBEE SABINE

Rosé - Coteaux D'aix En Provence, France

## REDS 16

### FINCA DECERO 16

Malbec - Mendoza, Argentina

### CASTELLO DI VOLPAIA 18

Sangiovese - Chianti Classico D.O.C.G, Italy

### DOMINO DE PINGUS "PSI" 23

Tempranillo - Ribera del Duero, Spain

### VIGNOLE EDMOND LATOUR 19

Red Blend - Vacqueyras, France

### TURLEY " OLD VINES" 21

Zinfandel - Paso Robles, California

### SANFORD 23

Pinot Noir - Sta. Rita Hills, CA

### DAOU 26

"Reserve" Cabernet Sauvignon - Paso Robles, CA

### THE HUNTRESS 17

Cabernet Sauvignon - Alexander Valley, Sonoma, CA

### NAPA CELLARS 20

Cabernet Sauvignon - Napa, CA

## CORAVIN SELECTIONS

### LA SPINETTA 50

Sangiovese - Tuscany, Italy

### CAYMUS 42

Cabernet Sauvignon - Napa, CA

### OVERTURE BY OPUS ONE 62

Red Blend - Napa, CA

### OPUS ONE *inquire for vintage* 75

Red Blend - Napa, CA

### PRIDE MOUNTAIN 28

Merlot - Napa, CA