



# 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.

#### POACHED SHRIMP

cocktail sauce 27.

#### SALMON BELLY

mustard oil, green apple,  
horseradish 25.

#### TUNA TARTARE

uni, scallion, burdock root, soy 32.

#### HAMACHI

blood orange, serrano chili,  
avocado 27.

### Monterey

#### PLATEAU

8 oysters

8 shrimp

6 clams

tuna tartare  
with uni

half lobster

135.

### Grande

#### PLATEAU

10 oysters

10 shrimp

6 clams

scallop with  
caviar

tuna tartare  
with uni

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

crab, uni, chive butter 42.

#### LUMACHE

goose and duck ragout,  
whipped ricotta 32.

### SIDES

#### RICK'S POTATO PUREE

olive oil 14.

#### FRENCH FRIES

Dijonnaise 14.

#### CAULIFLOWER GRATIN

three cheeses, herbed  
breadcrumbs 17.

#### BROCCOLINI

garlic, red chili 15.

#### ROASTED DELICATA SQUASH

orange & sage crumble 14.

#### CREAM KALE

bechamel, garlic 14.

### BREADS

#### BALLOON SESAME LAVASH

carrot tahini,  
merguez spiced almonds 16.

#### COMTE & ONION BREAD

chive crème fraiche 19.

### APPETIZERS

#### FRIED LOBSTER

avocado puree, jalapeno,  
kumquat, cilantro 37.

#### BARBECUED PRAWNS

new orleans style, anson mills  
grits 26.

#### SWEETBREADS

daikon radish, ossetra caviar 39.

#### 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 puree, au jus

### ENTREES

#### BLUEFIN TUNA AU POIVRE

baby beets, citrus sauce 45.

#### PAN ROASTED SALMON

baby turnips, sorrel sauce 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.

#### IBERICO PORK CHOP

gingered cabbage, honshimeji  
mushrooms, five spice bacon 47.

#### MONKFISH

cream kale, lobster & crayfish  
sauce 42.