



MONTEREY

DINNER

RAW BAR

OYSTERS

on the half shell (6) 22.

LITTLE NECK CLAMS

on the half shell (6) 18.

HOKKAIDO SCALLOP

ossetra caviar 35.

SHRIMP COCKTAIL

cocktail sauce 23.

SALMON BELLY

mustard oil, green apple,
horseradish 21.

TUNA TARTARE

tomato, cucumber, gazpacho
consomme 27.

HALF CHILLED LOBSTER

cocktail sauce 35.

Monterey

PLATEAU

8 oysters

8 shrimp

6 clams
tuna tartare

half lobster

125.

Grande

PLATEAU

10 oysters

10 shrimp

6 clams

scallop with
caviar

tuna tartare

whole lobster

195.

SALADS

CAESAR

little gem, white anchovies,
croutons 18.

THE CIRCLE

iceberg lettuce, bacon, tomato,
roquefort dressing 18.

BIBB LETTUCE

herbs, radish, coriander
vinaigrette 18.

CASTELFRANCO

radicchio, figs, asian pear,
aged sherry vinaigrette 20.

HANDMADE PASTA

LUMACHE PRIMAVERA

basil pesto, seasonal
vegetables, stracciatella 26.

TRUFFLE LASAGNA

black truffle fonduta 34.

LOBSTER SPAGHETTI

lemon butter, fresh chick peas,
tarragon 32.

SIDES

POTATO PURÉE

olive oil 11.

FRENCH FRIES

dijonnaise 11.

CAULIFLOWER GRATIN

three cheeses, herbed
breadcrumbs 12.

BROCCOLINI

garlic, red chili 14.

ROMANO BEANS

cy eats chili oil 11.

CREAMED CORN

chanterelle fondue 16.

BREADS

BALLOON SESAME LAVASH

carrot tahini,
merguez spiced almonds 12.

COMTÉ & ONION BREAD

chive crème fraîche 16.

APPETIZERS

CRISPY ARTICHOKEs

meyer lemon, espelette aioli 21.

HEIRLOOM TOMATOES

whipped ricotta, balsamic
shallots, basil 19.

BARBECUED PRAWNS

new orleans style, anson mills
grits 24.

FOIE GRAS TORCHON

hazelnuts, lavender poached
apriums, 7 grain toast 26.

BEEF TARTARE

pickled quail egg, cornichons,
smoked egg, potato chips 24.

SWEETBREADS

sweet garlic soup, morel
mushrooms, spring onion 22.

Prime Steaks

served with bordelaise

TENDERLOIN

6 oz 42. • 10 oz 68.

30-DAY DRY AGED STRIP 14 oz 68.

40-DAY DRY AGED PORTERHOUSE 32 oz 158.

PRIME RIB CART SLOW ROASTED PRIME RIB

potato puree, au jus,
horseradish cream 68.

ENTRÉES

BLUEFIN TUNA AU POIVRE

baby beets, tuscan kale, citrus
sauce 38.

PAN ROASTED SALMON

zucchini sauce, summer vegetables
34.

JAPANESE EGGPLANT

carrot harissa purée, hen of the
wood mushrooms, baby artichokes,
basmati rice 26.

ROASTED LANCASTER COUNTY CHICKEN

potato purée, roasted garlic jus 32.

IBÉRICO PORK CHOP

creamed corn, chanterelle
mushrooms, house bacon, smoked
pork sauce 42.

STEAMED BLACK BASS

salsa verde, avocado, charred
shallot, watercress 36.