



MONTEREY LUNCH

Monterey

PLATEAU

8 oysters
8 shrimp
6 clams
tuna tartare
half lobster
130.

Grande

PLATEAU

10 oysters
10 shrimp
6 clams
scallop
tuna tartare
whole lobster
215.

RAW BAR

OYSTERS
on the half shell (6) 24.
LITTLE NECK CLAMS
on the half shell (6) 20.
WHOLE CHILLED LOBSTER
cocktail sauce 67.
SHRIMP COCKTAIL
cocktail sauce 25.

SALMON BELLY
mustard oil, green apple,
horseradish 24.
BLUEFIN TUNA TARTARE
black sesame oil, cippolini onions,
uni 34.
HOKKAIDO SCALLOP
chive oil, daikon, serrano chili,
yuzu 28.

SALADS

CAESAR
little gem, white anchovies,
croutons 21.
THE CIRCLE
iceberg lettuce, bacon, tomato,
roquefort dressing 19.
CHOPPED
olives, cucumber, romano beans,
bell pepper, radish, feta, tomato
22.
CASTELFRANCO
radicchio, figs, asian pear, aged
sherry vinaigrette 22.
BEETS & CARROTS
goat cheese, zaatar 21.

BREADS

BALLOON SESAME LAVASH
carrot tahini, merguez spiced almonds
14.
COMTÉ & ONION BREAD
chive crème fraîche 18.

APPETIZERS

FRIED ARTICHOKEs
meyer lemon, espelette aioli 23.
DAILY SOUP
15.
BEEF TARTARE
pickled quail egg, cornichons, potato
chips 26.
BARBECUED PRAWNS
new orleans style, anson mills grits 26.

Prime Steaks

served with
bordelaise

TENDERLOIN 6 oz 42. • 10 oz 68.
30-DAY DRY AGED STRIP 14 oz 68.
40-DAY DRY AGED COTE DE BOEUF 149.

SANDWICHES

FRENCH DIP
prime roast beef, baguette,
provolone, french fries, au jus
27.
ROASTED CHICKEN BREAST
broccolini, piquillo peppers,
pickles, tomato mayonnaise,
baguette, french fries 25.
FAVA BEAN FALAFEL
pita, confit fennel, preserved
lemon, yogurt 19.
MONTEREY BURGER
brioche bun, chili aioli, gruyère
pickles, onion, tomato, lettuce,
french fries 25.

ENTRÉES

OMELET
hen of the wood mushrooms, comte,
truffle sauce 25.
PAN ROASTED SALMON
lentils, brussels sprouts, red wine
sauce 36.
SZECHUAN CHILI FRIED CHICKEN
cy eats chili oil, ginger cabbage,
honsHEMEJI mushrooms 26.
LUMACHE
goose and duck ragout, whipped
ricotta 30.
BRANZINO
roasted cauliflower, caper
berries, romesco sauce 34.
STEAK FRITES
hanger steak, french fries 36.
TRUFFLE LASAGNA
black truffle fonduta 36.

SIDES

BROCCOLINI garlic, red chili 15.
FRENCH FRIES 12.
CREAMED KALE bechamel, garlic 15.
BRUSSELS SPROUTS applewood smoked bacon 15.