

raw bar & seafood cocktails

barclay prime grand plateau*

chefs selection of raw bar and seafood cocktail **198**

add caviar 75

oysters on the half shell*

half dozen, red wine mignonette **24**

shrimp cocktail

cocktail sauce **24**

tuna tartare*

ahi tuna, lemon aioli **21**

king crab

dijonnaise **46**

whole maine lobster cocktail

cocktail sauce **36**

hamachi crudo*

citrus ponzu, avocado, jalapeño **21**

caviar

royal baeri kaviari, italy 1 oz. | **125**

royal ossetra regiis ova, california 1 oz. | **160**

royal kaluga petrossian, russia, 1oz. | **250**

served with blini, egg white, egg yolk, red onion, crème fraîche & chives

soups & salads

lobster bisque cognac and cream **24**

caesar salad crisp romaine, parmesan, ciabatta croutons **16**

the wedge iceberg, neuske bacon, point Reyes bleu cheese **17**

chopped salad olives, red onion, feta, herb vinaigrette **16**

beet and elderflower salad hazelnuts, spring flowers, yogurt **21**

appetizers

seared diver scallops* lemon beurre blanc, ossetra caviar **31**

jumbo lump crab cake* lemon aioli **26**

wagyu slider duo* caramelized onion, gruyère cheese **19**

steak and pearls* smoked wagyu tartare, caviar, egg yolk **38**

broiled bone marrow red onion marmalade, grilled sourdough **22**

seared foie gras poached apple, pecan, salted caramel **34**

barclay prime cheesesteak*

hand cut wagyu, black truffle, foie gras, fried onions, cooper sharp
on a freshly baked sesame roll **140**

served with a ½ bottle of champagne

mains

- seared salmon** smoked potato, fennel, charred spring onion **39**
line caught halibut creamed tuscan kale **52**
wild dover sole lemon, capers, brown butter **64**
chilean sea bass koji marinade, glazed root veg, spiced carrot sauce **51**
rack of lamb* sweet onion purée, bordelaise sauce **65**
roasted chicken wild forest mushrooms, sauce albufera **41**
twin lobster tails drawn butter, charred lemon **89**

steaks

- filet mignon*** 8 oz. **72**
filet mignon* prime 10 oz. **89**
bone-in filet* prime 16 oz. **110**
ribeye* prime 40 day dry-aged 18 oz. **89**
ny strip* prime 40 day dry-aged 14 oz. **74**
bone-in ny strip* prime 20 oz. **79**
porterhouse* prime 35 day dry-aged 32 oz. **145**

american wagyu

- filet mignon*** mishima reserve, washington 8 oz. **88**
ny strip* lone mountain, new mexico 12 oz. **108**
ribeye cap* snake river farms, idaho 8 oz. **82**
bone-in ribeye* black hawk farms, kentucky 24 oz. **175**

a5 japanese wagyu

olive striploin*
kagawa prefecture
8 oz. | **210**

authentic kobe striploin*
hyogo prefecture
5 oz. | **210**

omi striploin*
shiga prefecture
8 oz. | **210**

accompaniments

maître d'hôtel butter **5**
smoked bone marrow **10**
shaved truffle **40**

oscar style **25**
point Reyes blue **10**

foie gras **25**
truffle butter **10**
lobster tail **45**

sauce au poivre • roquefort • béarnaise • house steak sauce • horseradish crème fraîche **6**

sides

kennett square mushrooms **16**
truffle mac & cheese **18**
shoestring onions **11**
grilled broccolini **17**

potato gratin **13**
whipped potatoes **13**
truffle whipped potatoes **18**
baked idaho potato **15**
tater tots **13**

glazed brussels sprouts **16**
green beans **16**
sautéed spinach **16**
creamed spinach **15**