

## GLUTEN FREE

### raw bar & seafood cocktails

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#### 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**

#### king crab

dijonnaise **46**

#### tuna tartare\*

ahi tuna, lemon aioli **21**

#### whole maine lobster cocktail

cocktail sauce **36**

### caviar

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

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

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

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

### soups & salads

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**lobster bisque** cognac and cream **24**

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

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

**chopped salad** crispy vegetables, red onion, feta, herb vinaigrette **16**

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

### appetizers

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

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

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### mains

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- seared salmon** smoked potato, fennel, charred spring onion **39**  
**line caught halibut** creamed tuscan kale **52**  
**wild dover sole** lemon, capers, brown butter **64**  
**grilled chilean seabass** 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

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- 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

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- 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

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**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

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**potato gratin** **13**  
**whipped potatoes** **13**  
**truffle whipped potatoes** **18**

**kennett square mushrooms** **16**  
**baked idaho potato** **15**

**green beans** **16**  
**grilled broccolini** **17**  
**sautéed spinach** **16**