

STARTERS

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| BAKED BRIE honey, grapes, crostini, apricot chutney | V | 15 |
| CHEF RAMZI'S SIGNATURE GARLIC BREAD chrispy ciabatta, roth kase bleu cheese fondue | V | 15 |
| SUMMER CORNED BEEF SLIDERS sour cream, mustard seed, sauerkraut, dill, parsley, chives, cornichon | | 18 |
| WAGYU MEATBALLS whipped ricotta, grilled ciabatta | | 24 |
| SEARED TUNA* avocado mousse tower, caviar, white balsamic pearls, toasted peanuts, yuzu | GF | 24 |
| DUCK FAT CHICKEN WINGS crudite, fresno hot sauce, ranch, bleu cheese | GF | 17 |
| SHRIMP COCKTAIL horseradish labneh, lemon, cocktail sauce | GF | 22 |
| ROASTED GARLIC HUMMUS olive tapenade, grilled naan, seasonal vegetables | V | 15 |
| ROASTED BRUSSELS SPROUTS sweet chili sauce, cilantro, mint fish sauce | | 14 |
| LAMB LOLLICHOPS chimichurri, fingerling potatoes, brussels sprouts | | 34 |

SALAD

ADD STEAK 15 SALMON 10 CHICKEN 8 SHRIMP 10

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| BLACK GARLIC CAESAR brioche croutons, melted tomato, baby romaine | V | 13 |
| BURRATA SALAD heirloom tomato, white balsamic glaze, tomato chips, roasted pistachio, basil oil | V | 16 |
| POACHED PEAR SALAD goat cheese mousse, frisée, arugula, marcona almonds | GF V | 15 |
| THE WEDGE smoked bacon, bleu cheese dressing, tomato, onions | GF | 14 |

MAINS

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| ALK BURGER* house-ground beef, sauteed mushrooms, fried onion, white cheddar, pickles, fries | | 26 |
| SHORT RIB TRUFFLE PASTA red wine braised short rib, fresh fettuccine | | 43 |
| TANDOORI CHICKEN lemon basmati rice, masala, dill labneh | GF | 27 |
| SEARED PORK CHOP* parsnip puree, beluga lentils, wild maitake mushrooms, baby carrots, mustard seeds, apple cider gastrique | GF | 35 |
| FRIED WHOLE RED SNAPPER wild caught snapper, gnocchi pomodoro, crisp potato spaghetti | | 38 |
| GRILLED OCTOPUS harissa, spiced pineapple, black rice, green curry | GF | 29 |
| TRUFFLE RISOTTO CAKE peas, parmigiana reggiano, twile | V GF | 24 |
| TOMAHAWK FOR 2* red wine demiglaze, brussels sprouts, mashed potato, grilled red onion | GF | 175 |
| NEW YORK STRIP* 14 oz ny strip, au jus, grilled shallots and garlic | GF | 47 |
| FILET MIGNON* 8 oz filet mignon, au jus, grilled shallots and garlic | GF | 47 |

SIDES

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| GRILLED ASPARAGUS | VG | 8 |
| MASHED POTATOES | V | 8 |
| ROASTED POTATOES | VG | 8 |
| FRENCH FRIES | VG | 8 |
| CHARRED BROCCOLINI | VG | 8 |
| SIDE SALAD | VG | 8 |
| CREAMY POLENTA | V | 8 |

V • VEGETARIAN | VG • VEGAN | GF • GLUTEN FREE
20% service charge will be added to the parties of 6 or more

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness

Chef de Cuisine: RAMZI REZGUI

Director of Food and Beverage: JEREMY SMIRNOV