

APPETIZERS

OYSTERS ON THE HALF-SHELL* 18
fresh from the Pacific Northwest

OYSTERS ROCKEFELLER* 25
spinach / parmigiano reggiano / bacon / Pernod / hollandaise*

MARYLAND BLUE LUMP
CRABCAKES 26
jumbo lump crab meat / dijon aioli

SHRIMP COCKTAIL 3 FOR 22 • 4 FOR 25
colossal shrimp / *Famous* fiery fresh horseradish cocktail sauce

CARPACCIO* 14
shaved beef tenderloin / capers / red onion / parmesan / garlic mustard aioli

MARYLAND BLUE LUMP
CRABMEAT COCKTAIL 21
Famous fiery fresh horseradish cocktail sauce / lemon

GRILLED PORK BELLY 19
cabernet reduction / crispy onions / fresh chicharrónes

TUNA TARTARE 19
Spicy Ahi Tuna/ Cucumber Salad / Pickled Shishito Peppers/ Rice Crackers

SOUP & SALAD

FARMSTEAD BLEU ICEBERG WEDGE 10
Farmstead bleu cheese / applewood smoked bacon / beefsteak tomato / blue cheese dressing

CLASSIC CAESAR SALAD* 9
romaine / parmigiano reggiano / garlic croutons / white anchovies on request

Famous SALAD 9
grilled and chilled asparagus / hard-boiled egg / red onions / crunchy bacon / pear heirloom tomato / parmigiano reggiano

FRENCH ONION SOUP 9
crostini / Ammerländer swiss cheese

OAXACA GARDEN SALAD 15
Baby lettuce / Nueskes lardons / fresh roasted corn / cojita & parmesan cheese / heirloom cherry tomatoes / avocado / radish / red onion / cucumber and tequila-lime pumpkin seeds tossed with Creamy Oaxaca Chile dressing

SIDES

BAKED POTATO 7
butter and sour cream

LOADED BAKED
POTATO 14

ASPARAGUS 13
with hollandaise*

CABERNET
MUSHROOMS 14

GARLIC
FRENCH FRIES 10

MASHED POTATOES 9

SKINNY ONION RINGS 9

GREEN BEANS 9
with bacon

CREAMED SPINACH 10

SEASONAL SIDE MARKET
PRICE

* WARNING: THESE ITEMS MAY BE UNDERCOOKED. EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SIGNATURE STEAKS

STEAKS ARE PREPARED ON OUR 1200° BROILER & FINISHED WITH BONEMARROW AND SEA SALT

ESTD 2002

FILET MIGNON* 54

10-ounce cut

USDA PRIME NEW YORK STRIP* 55

16-ounce cut

RIBEYE STEAK* 50

20-ounce cut

AMERICAN WAGYU FLATIRON* 56

12-ounce cut / Morgan Ranch /Burwell, Nebraska /
Antibiotic & Hormone Free

CHEFS' CUT* MARKET PRICE

STEAK ADDITIONS

“OSCAR” STEAK TOPPING 17

Maryland lump blue crabmeat / asparagus /
hollandaise*

“SCAMPI” STEAK TOPPING 21

colossal shrimp sautéed with white wine / butter /
garlic / lemon / herbs

BORDELAISE 8 AU POIVRE 8

FARMSTEAD BLUE CHEESE 8

SEAFOOD

SHETLAND ISLAND

SALMON* 38

Tomato fondue / Sea Asparagus and Whipped Lemon-
horseradish Crème fraîche

FRESH HAWAIIAN AHI

TUNA STEAK* 52

#1 ahi seared rare / Togarashi crust /
ginger soy / wasabi / pickled ginger

LARGE MAINE LOBSTER TAIL

18 ounces / drawn butter / lemon

MKT
PRICE

CHOPS &
CHICKEN

COLORADO LAMB RACK 52

4-bone rack / balsamic reduction sauce / rosemary

SNAKE RIVER FARMS BERKSHIRE

TOMAHAWK PORK CHOP* 45

Apple Calvados Reduction Sauce / Irish Whiskey
White Cheddar Cheese

COOKS VENTURE HEIRLOOM
HALF-ROASTED CHICKEN 33

12 ounce Arkansas roasted half-chicken /
locally grown mushrooms / new potatoes / baby
heirloom carrots / wild onion /
cabernet reduction / crispy cured coppa