

DINNER



STARTERS

- *SOY-WASABI AHI TUNA TARTARE 19
smashed sweet peas, avocado, crispy shallots
- GF CHARRED PORTUGUESE OCTOPUS 18
cumin, cannellini bean salad, jicama, chipotle aioli
- GF *PRIME STEAK TARTARE 21
whole grain mustard, caper berries
- THE BETSY CRABCAKE 16
smoked piquillo-paprika, market greens

TO SHARE

- SHORT RIB BAO BUN 16
pickled jalapeno, chimichurri, watercress
- CRISPY MUSHROOM BAO BUN 16
hen of the woods, truffle aioli
- *JAPANESE TUNA TAQUITOS 13
mint-yuzu guacamole, sushi rice
- CRISPY CALAMARI & ZUCCHINI 16
jalapeno remoulade

SALADS

- GF CHOPPED VEGETABLE SALAD 17
babymix greens, corn, tomato, fetacheese, olives,
avocado, beets, onions, cucumber, oregano dressing
- GF KALE CAESAR 15
radicchio, fennel, anchovy lemon dressing,
pine nuts, garlic crouton
- GF HEARTS OF PALM SALAD 16
avocado, cucumber, lime jalapeno dressing
- GF WATERMELON & HEIRLOOM TOMATO 15
feta, mint, serrano peppers, pomegranate
vinaigrette
- GF LEMON POACHED LOBSTER SALAD 32
crispy kale, mache, asparagus, grapefruit oil
- BURRATA 16
spicy arugula, romesco, grilled bread

ADD grilled chicken 6 / shrimp 12 /
hanger steak 14 / *seared tuna 10 /
smoked salmon 9

ENTRÉES

- GF CHARRED BONE IN SHORT RIBS 45
jalapeño chimichurri, grated horseradish
- ROASTED FREE RANGE CHICKEN 29
charred broccoli rabe, preserved lemon
- GRILLED LOCAL SNAPPER 37
smashed fresh peas, lime-shitake ginger
vinaigrette
- GF WILD SCOTTISH SALMON 35
summerbeansalad, cerignolaolive, confitlemon
aioli
- GF PAN ROASTED BRANZINO 59
brown butter mushroom mojo, crispy garlic
- DOVER SOLE 62
grenobloise, grilled lemon

STEAKS FROM THE GRILL

- Our steaks are hand-selected U.S.D.A prime
or certified black angus
- GF FILET MIGNON 10 OZ 50
- GF KANSAS CITY BONE IN STRIP 22 OZ 61
- GF NEW YORK STRIP *prime 16 OZ 50
- GF RIB EYE BONE IN 22 OZ 61
- GF DELMONICO STEAK 14 OZ 50
- GF PORTERHOUSE 36 OZ 119
- GF CÔTE DE BOEUF *prime 32 OZ 99
- GF WAGYU SKIRT STEAK 10 OZ 55
- GF HANGER STEAK *prime 12 OZ 34

SAUCES

STEAK SAUCE • GREEN ONION-RANCH SHALLOT • RED WINE • ST. PETE'S
BLUE • CAFÉ DE PARIS BEARNAISE • JALAPEÑO CHIMICHURRI •
7 PEPPERCORN-ARMAGNAC

MARKET SIDES

- GF GRILLED ASPARAGUS, LEMON OIL 12
- FRENCH BEANS, GARLIC - CHILI 12
- GF POTATO GRATIN "SOUBISE" 11
- GF HAND CUT PARMESAN FRIES, TRUFFLE
AIOLI 12
- GF HEN OF THE WOODS, SPRING ONION
PUREE 14
- GF STEAMED CHINESE GARLIC EGGPLANT 12
- GF LOCAL HEIRLOOM TOMATO SALAD 12
- BRUSSELS SPROUT, CIPOLLINI ONION,
GUANCIALE 12
- GF GREEN WILTED SPINACH 12
- GF CUMIN ROASTED CARROTS, LIME,
CRÈME FRAICHE 12
- GF HORSERADISH MASH POTATO 10
- GF BAKED POTATO 12

RAW BAR

- GF *SEAFOOD PLATTER 69
half of Maine lobster, 3 east and 3 west coast
oysters, 3 middleneck clams, seafood ceviche
- GF *OYSTERS 19
east and west, ½ doz
- GF TIGER SHRIMP COCKTAIL 24
gin cocktail sauce, lemon
- GF *SEAFOOD CEVICHE "LECHE DE TIGRE" 19
octopus, snapper, shrimp, scallops, coconut milk
citrus, cilantro, onion, yuzu, chili oil
- RAW SPECIALTIES
- WAGYU BEEF TARTARE 19
crispy rice, soy, grated daikon, truffle aioli
- GF HAMACHI YUZU KOSHO 18
thai chili, lime zest, chili powder, cilantro

SUSHI ROLLS & SASHIMI

- *SPICY TUNA 15
yuzu guacamole, sriracha, puffed rice
- *YELLOWTAIL & JALAPENO 16
grated ginger, avocado, soy glaze
- SPICY-CRISPY ROCK SHRIMP 17
chili-lime mayo, cucumber, sesame
- GF *KING SALMON 16
fresh & smoked salmon, avocado, cucumber,
daikon sprouts
- GF *AHI TUNA & SALMON POKE 15
pickled ginger, asparagus, wasabi tobiko, hijiki
- COCONUT-MACADAMIA SHRIMP 17
yuzu ginger-kewpi
- SOBE VEGGIE 14
yam, cucumber, avocado, yuzu, hoisin, shiso
- CRUNCHY CURRIED LUMP CRAB 18
mango, cilantro
- GF *NIGIRI & SASHIMI - 2 pieces per order
ahi tuna 11, spicy tuna 8, yellowtail 9, cobia 8
king salmon 9, teriyaki eel 9

WINE BY THE GLASS

BUBBLY

PROSECCO, CIELO, ITALY	12
BRUT, FRANCOIS MONTAND, FRANCE	15
BRUT ROSE, FRANCOIS MONTAND, FRANCE	15
CHAMPAGNE, LAURENT PERRIER, FRANCE	25

WHITE

PINOT GRIGIO, CIELO, ITALY 2015	12
PINOT GRIGIO, SANTA MARGARITA, ITALY 2016	18
ALBARINO, LICIA, SPAIN 2015	12
GEWURZTRAMINER, VILLA WOLF, GERMANY 2015	15
RIESLING, CLEAN SLATE, MOSEL, GERMANY 2015	15
SAUVIGNON BLANC, SANTA LUZ ALBA, CHILE 2016	13
SAUVIGNON BLANC, THE SEEKER, NEW ZEALAND 2016	15
SANCERRE, DOMAINE DOUDEAU-LEGER, LOIRE, FRANCE 2015	16
CHARDONNAY, VILLA PEPEIRE, FRANCE 2014	15
CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA 2015	18
CHARDONNAY, ROMBAUER, CARNEROS, CA 2015	25

ROSE

ROSE, BODEGAS BORSAO, SPAIN 2015	13
GRAPEFRUIT ROSE, ROSETENEL, ST TROPEZ, FRANCE	12
GRENACHE ROSE, NOTORIOUS PINK, LANGUEDOC, FRANCE 2016	15
GRENACHE/MOURVEDRE/CINSAULT ROSE, CH.VAL D'ARENCE, BANDOL, FRANCE 2015	24

RED

PINOT NOIR, COW BELL, WILLAMETTE, OR 2015	18
PINOT NOIR, MARGUERITE DUPASQUIER, BOURGOGNE, FR 2015	16
CABERNET SAUVIGNON, SHOOTING STAR, LAKE COUNTY, CA 2014	15
CABERNET SAUVIGNON, SLINGSHOT, NAPA VALLEY, CA 2014	18
RED BLEND, ROBERT SINSKEY "POV", NAPA VALLEY, CA 2012	29
MALBEC/SYRAH/CAB FRANC, THE LOST COLONY, SONOMA, CA 2014	19
MALBEC, SANTA JULIA, MENDOZA, ARGENTINA 2015	14
SUPER TUSCAN, TENUTA DELL'ORNELLAIA "LA VOLTE", ITALY 2014	21
GRENACHE, BROTT, COTE DU RHONE, ESPRIT BARVILLE, FR 2014	14

LITERARY HOUSE COCKTAILS \$16

TO BE OR NOT TO BE

BRUICHLADDICH SCOTTISH BARLEY, LEMON, ORGEAT, COCONUT AND AQUAFABA

F.SCOTCH FITZGARALD

GLENLIVET FOUNDER'S RESERVE, SOLERNO BLOOD ORANGE, HONEY AND SODA

A TALE OF TWO CITIES

REMY MARTIN 1738, FOS MASTIHA, LEMON, MANGO AND SAGE

TEQUILA MOCKING BIRD

CASA NOBLE CRYSTAL, THATCHER'S PRICKLEY PEAR, APEROL, GRAPEFRUIT BITTERS AND A PINCH OF HIMALAYAN SEA SALT

DON QUIXOTE

GRAN DUQUE D'ALBA, AVION COFFEE, COCONUT WATER, FIG AND ANGOSTURA BITTERS

LITERARY CLASSICS COCKTAILS \$16

HEMINGWAY DAIQUIRI: LA FLORADITA BAR-EARNEST HEMINGWAY

MOUNT GAY BLACK BARREL, LUXARDO MARASCHINO, GRAPEFRUIT JUICE AND LIME

GIMLET: THE LONG GOODBYE-RAYMOND CHANDLER

FORD'S GIN, HOMEMADE LIME AGAVE, LAVENDER BITTERS

MINT JULEP: WILLIAM FAULKNER'S PERSONAL FAVORITE

HIGHWEST AMERICAN PRAIRIE BOURBON, CHOCOLATE BITTERS AND MINT

SPECIALTY SANGRIAS \$16

RED SANGRIA

RED WINE, ORANGE JUICE, REMY MARTIN VSOP, SOLERNO BLOOD ORANGE AND FRESH FRUIT

ROSE SANGRIA

ROSE WINE, GRAPEFRUIT, GRA'IT GRAPPA, COINTREAU AND FRESH FRUIT

WHITE SANGRIA

WHITE WINE, APPLE JUICE, ST GEORGE PEAR BRANDY, FOS MASTIHA, PASSION FRUIT AND FRESH FRUIT

CONTEMPORARY CLASSICS COCKTAILS \$16

CHERRY MANHATTAN

BOURBON, SWEET VERMOUTH AND CHERRY BITTERS

SPRITZ

APEROL, SWEET VERMOUTH, SPARKLING WINE AND CHOICE OF PASSIONFRUIT OR LYCHEE

HAND SHAKEN B OR B COLADA

RUM, COCONUT, HONEY AND CHOICE OF GIFARDS CREME DE BANANA OR BIGALETT CHINA CHINA (BITTER)

BLOOD ORANGE MAI TAI

RUM, ORANGE LIQUER, BLOOD ORANGE AND LIME

GREEN APPLE MOJITO

RUM, MINT, GREEN APPLE, LIME AND SODA

WHITE PEACH COSMOPOLITAN

GIN, ORANGE LIQUEUR, WHITE PEACH, CRANBERRY JUICE AND LIME

CUCUMBER COLLINS

GIN, CUCUMBER, BASIL, LEMON

MIAMI MARGARITA

TEQUILA, KIWI, JALAPENO, ORANGE BITTERS, AGAVE SYRUP

BEER

BUDWEISSER, MISSOURI	7
STELLA ARTOIS, BELGIUM	7
SAMUEL ADAMS LIGHT, MASSACHUSETTS	7
HACKER-PSCHORR WEISSE, GERMANY	7
BUTTE CREEK ORGANIC IPA, CALIFORNIA	8
ABITA AMBER, LOUISIANA	8
OSCAR MAMA'S LITTLE YELLA PILS, COLORADO	7
WYNWOOD LA RUBIA BLONDE ALE, MIAMI, FL	7
CORONA	7
PINKUS ORGANIC PILSNER (PINT), GERMANY	9
SAMUEL SMITH IMPERIAL STOUT, ENGLAND	9