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*At your Supper Club we take pride that all our menu items are fresh and made to order.  
Your dining experience may last anywhere from 1½ to 2½ hours, during which we hope you will  
enjoy the atmosphere and the pleasure of your guest's company.*

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## FOR THE TABLE

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### COMPLIMENTARY TRADITIONAL RELISH TRAY

This supper club staple is a must; every respectable establishment starts off with a relish tray. It is like an appetizer to your appetizer. While each relish tray is different, expect to have a creamy cheese spread accompanied by assorted crackers and fresh or pickled vegetables.

### PARKER HOUSE ROLLS: 5

A Classic from the 1870's, Rhubarb Glazed, Cinnamon Butter

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## STARTERS

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### SEARED FOIE GRAS: 22

Burnt Rhubarb, Pistachio, Micro Celery, Foie Gras Mustard

### CARPACCIO: 16

Flying C Ranch Wagyu, Arugula, Finger Lime, Aioli, Tomato, Parmigiano-Reggiano

### YELLOWTAIL CRUDO: 18

Charred Grapefruit, Pickled Hon Shimeji, Salmon Roe, Carrot Vinaigrette

### ARTICHOKE: 17

Shaved Raw, Stuffed, Grilled, Arugula, Lemon, Remoulade

### SEARED SCALLOPS: 22

Lobster, Fava, Tarragon, Pinons, Crisp Lamb Belly

### IMPORTED BURRATA: 15

Radish, Green Goddess, Herb, Saba, Almond

### ESCARGOT EN CROUTE: 18

Bone Marrow, Persillade Butter, Pu, Mushroom, Sundried Cherry Tomato

### PEEKYTOE CRAB de JONGHE: 26

Sherry, Brioche, Garlic, Butter, Espelette

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## SHELLFISH & CAVIAR

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### GRAND SHELLFISH TOWER: 170

East & West Coast Oysters, King Crab Legs, Jumbo Shrimp, Stone Crab,  
Lobster, Scallops Ceviche, Classic Accoutrements

### OYSTER & SHRIMP TOWER: 70

Dozen East or West Coast Oysters & Dozen Jumbo Shrimp, Classic Accoutrements

### CAVIAR GLASS STAIRS: 150

Half Ounce of Each Of Our Four Caviars, Blini, Capers, Egg Whites & Yolks, Chives,  
Shallots, Crème Fraiche

### CAVIAR

Half or Full Ounce, Classic Accoutrements

Golden Kaluga: 60 per ounce

White Sturgeon Reserve: 75 per ounce

Albino Sterlet: 110 per ounce

Golden Osetra: 130 per ounce

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## TABLESIDE SOUPS & SALAD

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**DECONSTRUCTED FRENCH ONION: 14**  
Sweet Onion, Brioche, Gruyere, Frico

**RSC CAESAR SALAD: 22** (*serves two*)  
Puntarella, Garlic, Dijon, Duck Egg, White Anchovy, Parmigiano-Reggiano Flower

**ASPARAGUS VICHYSOISE: 15**  
Asparagus, Leeks, Yukon, Morel, Chive

**SPINNING CHOP SALAD: 26** (*serves two*)  
Rainbow Chard, Gem, Hearts of Palm, Bacon, Avocado, Tomato, Egg,  
Persillade Crumble, Beet, Gorgonzola, Green Goddess

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## PASTA

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**RICOTTA GNOCCHI: 18**  
English Pea Brodo, Cippolini, Herb, Pickled Shallot, Pecorino, Gremolata, Pinons, Lemon

**IMPORTED GARGANELLI WHITE BOLOGNAISE: 21**  
Carrot Top, Frico, Parmigiano-Reggiano Flower

**TAJARINE CARBONARA: 23**  
Sicilian Pesto, Guanciale, Fava, Parmigiano-Reggiano & Pecorino

**KING CRAB AND CAVIAR IMPORTED TAGLIATELLE: 28**  
Crème Fraiche, Pickled Fresno, Persillade Crumble, Chive

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## SPECIALTIES

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**MOULARD DUCK: 46**  
Kumquat Gastrique, Carrot, Foie Gras Mustard, Popcorn Wild Rice, Risotto, Coffee Demi

**WHOLE BRANZINO: 48**  
Romesco, Leek Soubise, Spring Vegetable Nage

**SPRING OSSO BUCCO: 42**  
Fregola "Risotto," Artichoke, Gremolata, Pickled Cippolini, Bone Marrow

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## FROM OUR GRILL

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### DRY AGED PRIME AND HERITAGE ANGUS STEAKS

*Experience the next level in fine dining with old-world style dry aged beef.*

*Our Linz Heritage Angus is expertly aged to produce a nutty and earthy aroma, perfect for lovers of robust flavored foods.*

*Our steaks are seasoned with Sicilian Sea salt & black pepper, butter, seared at 1400 degrees, served with wild mushroom, porcini glaze. We will not be responsible for steaks ordered well done.  
We will slice your steak.*

Add Shaved Black Truffles 5grams: 15

Add Foie Gras 2ounces: 15

Add Coldwater Tail: 30

Add 1/2Lb Crab legs: 40

### HOUSE SPECIALTIES

*must be pre-ordered one week in advance - minimum 4pp*

MARROW BONE WRAPPED CROWN RACK OF PRIME RIB: 175

16 OZ JAPANESE A-5, 4oz PER PERSON: 160

### Roast Prime Rib of Beef

Porcini Crusted, Slow Roasted, served with a Sidecar of Porcini Roasting Juices,  
Fresh Horseradish Crème Fraiche, English Popover, need temperature

12oz Cut: 34

20oz Cut: 52

Bone-in Cut: 69

### LINZ HERITAGE ANGUS CUTS

16 oz BONE-IN COWGIRL: 75

22 oz BONE-IN NEW YORK STRIP: 70

24 oz PORTERHOUSE: 75

16 oz BONE-IN FILET: 80

6 oz FILET: 42

### PRIME DRY AGED CUTS

16 oz BONE-IN RIBEYE: 90

16 oz BONELESS NEW YORK STRIP: 85

### WAGYU CUTS

7 oz FLYING C RANCH FILET: 65

16 oz WESTHOLME BONELESS NY: 150

### CHOPS

COLORADO LAMB RACK, Mint-Carrot: 60

VEAL CHOP, Parmigiano or Calabrian: 55

HERITAGE DOUBLE PORK CHOP, Cider-Bourbon Glaze: 50

### TOPPINGS: 6

Bone Marrow & Foie Gras Bordelaise | Persillade Butter | Umami Black Truffle Butter  
Bearnaise Gorgonzola Butter | Au Poivre & Brandy Cream

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## FRESH SEAFOOD

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TWIN COLD WATER LOBSTERS: 70  
Steamed, Creole, Drawn Butter, Lemon

1.5 LBS GOLDEN KING CRAB: 130  
Steamed, Drawn Butter, Lemon, Espelette

ALASKAN HALIBUT: 52  
Lemon, Caper, Tomato

ORA KING SALMON: 42  
Orange, Fennel, Olive

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## SIDES: 14

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*serves two*

OLD SCHOOL BAKER 7 per person  
Lazy Susan Toppings

50/50 POTATO

LOBSTER MAC & CHEESE

WILD MUSHROOMS

AU GRATIN POTATO

ONION STRINGS

ASPARAGUS

BROCCOLINI

CREAMED SPINACH

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## DESSERTS: 15

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POMEGRANATE CRÉME BRULE

OVER THE TOP ICE CREAM SUNDAE

14K CHOCOLATE POT DE CRÉME

CLASSIC CARROT CAKE

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## FROMAGE: 22

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*serves two, tableside*

Choose from our nine domestic and imported cheeses and fruit platter.

Choose one classic pairing of Madeira, Sherry, or Port 18

“If more of us valued food and cheer  
and song above hoarded gold,  
it would be a merrier world.”

-J.R.R. TOLKIEN