

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.

FOR THE TABLE

PARKER HOUSE ROLLS: 5

A Classic from the 1870's, Local Honey Glazed, Crisp Chicken Skin Butter

STARTERS

SPICED QUAIL KNOTS: 22

Local Quail, Fregola "Jambalaya", Fresno

AHI TUNA: 20

Seared Ahi Loin, Tartare, Cucumber, Pickled Red Onion, Ginger Emulsion

PRIME MEATBALLS: 16

Prime Beef, Fresh Mozzarella, Pecorino, Truffle Pomodoro, Calabrian

ARTICHOKE: 17

Pickled, Stuffed, Grilled, Arugula, Lemon, Remoulade

SEARED SCALLOPS: 24

Fava, Tarragon, Pinons, Crisp Pork Belly

IMPORTED BURRATA: 17

Peach and Heirloom Tomato Panzanella

ESCARGOT EN CROUTE: 20

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

CRAB de JONGHE: 26

Sherry, Caviar, Garlic, Butter, Espelette, Crème Fraîche

SHELLFISH & CAVIAR

SHRIMP COCKTAIL: 20

Spicy Cocktail and Remoulade Sauces

DOZEN OYSTERS ON THE HALF SHELL: 40

Classic Accoutrements

GRAND SHELLFISH TOWER: MKT

Oysters, King Crab Legs, Jumbo Shrimp, Crab, Lobster, Ceiviche, Classic Accoutrements

OYSTER & SHRIMP TOWER: 70

Dozen 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

Considered in the top 3 caviars, exquisite and smooth, creamy, Buttery, Nutty and Briney

White Sturgeon Reserve: 75 per ounce

Vegetal flavor profile with minerality and creamy undertones. Firm to very firm texture

Albino Sterlet: 110 per ounce

The flavor is more pronounced than other varieties, often described as saltier

Golden Osetra: 130 per ounce

Pinnacle of caviar, flavor is as deep as the blue sea with rich, savory taste and smooth buttery finish

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



SOUPS & SALAD

FRENCH ONION: 12
Sweet Onion, Croissant, Gruyere, Frico

CAESAR SALAD: 22 (*serves two*)
Chicory, Garlic, Dijon, Egg White, Anchovy, Parmigiano-Reggiano

ASPARAGUS VICHYSOISE: 11
Asparagus, Leeks, Yukon, Mushroom, Crème Fraiche, Chive

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

INSALATA MISTA: 9
Garden Greens and Vegetables, Frico, Crouton, Citrus Vinaigrette

PASTA

CAVATELLI WHITE BOLOGNESE: 21
Frico, Parmigiano-Reggiano, Herb

FREGOLA AND CLAMS: 23
Sardinian Style, Little Necks, Tomato, Saffron, Chili

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

SPECIALTIES

DUCK CONFIT: 38
Crisp Leg and Thigh, Butter Beans, Summer Vegetables, Demi

WHOLE BRANZINO: 42
Romesco, Pickled Fresno, Spring Vegetable Nage

SPRING OSSO BUCCO: 42
Polenta, Gremolata, Pickled Cipollini, Tomato, Carrot

CLASSIC COQ AU VIN BLANCO: 32
Heirloom Roast Chicken, Pork Belly, White Wine, Mushroom, Cipollini, Spring Pea, Crusty Bread

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FROM OUR GRILL

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, & umami butter, seared at 1400 degrees.

We will not be responsible for steaks ordered well done.

Add Shaved Black Truffles 5 grams: 15

Add Foie Gras 2 ounces: 15

Add Cold Water Tail: MKT

Add 1/2Lb Crab legs: MKT

Roast Prime Rib of Beef

Porcini Crusted, Slow Roasted, served with Porcini Roasting Juices & Horseradish Crème Fraiche

12oz Cut: 42

16oz Cut: 52

LINZ HERITAGE ANGUS CUTS

16 oz BONE-IN COWGIRL: 65

22 oz BONE-IN NEW YORK STRIP: 68

16 oz BONE-IN FILET: 80

6 oz FILET: 38

10 oz FILET: 52

PRIME DRY AGED CUTS

16 oz BONE-IN RIBEYE: 90

16 oz BONELESS NEW YORK STRIP: 85

WAGYU CUTS

FLYING C RANCH CUT: MKT

16 oz WESTHOLME BONELESS NY: 150

CHOPS

COLORADO LAMB RACK, Chimichurri: 65

VEAL CHOP, Parmigiano or Calabrian: 68

HERITAGE DOUBLE PORK CHOP, Cider-Bourbon Glaze: 42

TOPPINGS

Bordelaise: 5 | Persillade Butter: 3 | Umami Black Truffle Butter: 5

Bearnaise Gorgonzola Butter: 3 | Au Poivre & Brandy Cream: 3

FRESH SEAFOOD

10 oz LOBSTER TAIL: MKT

Roast, Drawn Butter, Lemon

ALASKAN HALIBUT: 48

Lemon, Caper, Tomato, Butter

1.5 LBS GOLDEN KING CRAB: MKT

Steamed, Drawn Butter, Lemon, Espelette

ORA KING SALMON: 38

Orange, Fennel, Olive, Romesco

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SIDES: 12

serves two

OLD SCHOOL BAKER 7 per person
50/50 POTATO
LOBSTER MAC & CHEESE
WILD MUSHROOMS
AU GRATIN POTATO
ASPARAGUS, HOLLANDAISE BUTTER
BROCCOLINI, GARLIC, CHILI
CREAMED SPINACH

DESSERTS: 13

GRAPEFRUIT CRÉME BRULE
OVER THE TOP ICE CREAM SUNDAE
14K CHOCOLATE POT DE CRÉME
STRAWBERRY GLAZED BEIGNETS

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

-J.R.R. TOLKIEN

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