

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.

STARTERS

PARKER HOUSE ROLLS: 6
Crisp Chicken Skin & Roast Peach & Ginger Butters

SPICED QUAIL KNOTS: 23
Boudin Risotto, Tabasco Cream Gravy, Pork Rind Dust

AHI TUNA: 26
Sushi Grade Ahi Tuna, Crab Sushi Rice, Nori, Ponzu, Fermented Black Bean Chili Crisp

HOT ROCK SIRLOIN: 28
Prime Sirloin Soy-Ginger Marinaded, Ramen Noodle, Shitake-Bok Choy, Wasabi

“DRAGO’S” BROILED OYSTERS: 20
Blue Point Oysters, Roast Garlic Butter, Chow Chow, Black Magic Oil

SEARED SCALLOPS: 28
Diver Boat U-10 Scallops, Caponata, Roast Pimento Coulis, Pumpkin Seed Crumble, Brown Butter Vinaigrette

IMPORTED BURRATA: 20
Fava Bean Pesto, Preserved Lemon, Smoked Crema, Macaron Almonds, Herb

ESCARGOT & BONE MARROUS BOURGUIGNON: 22
Roast Bone Marrow, Wild Mushroom Duxelle, Herb Butter Gratin, Fennel-Herb Salad

JUMBO LUMP CRAB CAKE: 28
Corn-Crawfish Salad, Remoulade, Grain Mustard Butter Sauce

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: 13
Sweet Onion, Croissant, Gruyere, Frico

CAESAR SALAD: 12
Chicory, Garlic, Dijon, Egg White, Anchovy, Parmigiano-Reggiano

LOBSTER BISQUE: 16
Maine Lobster, Claw, Chive Cream, Sherry Gastrique, Brioche Crouton

CHOP SALAD: 14
Rainbow Chard, Gem, Hearts of Palm, Bacon, Avocado, Tomato, Egg,
Persillade Crumble, Beet, Gorgonzola, Sweet Vinaigrette

INSALATA MISTA: 10
Garden Greens and Vegetables, Frico, Crouton, Citrus Vinaigrette

CHARRED OCTOPUS NICOISE SALAD: 22
Tender Charred Octopus, Roast Yukon, Tomato, Quail Egg, Olive, White Anchovy, Avocado Salsa Verde

PASTA

PAPPARDELLE WHITE BOLOGNESE: 22
Frico, Parmigiano-Reggiano, Herb

OXTAIL RIGATONI VODKA: 24
Imported Rigatoni, Braised Oxtail, Classic Tomato Vodka Sauce, Calabrian Chili

KING CRAB AND CAVIAR IMPORTED CHITARRA: 29
Crème Fraiche, Pickled Fresno, Persillade Crumble, Chive

SPECIALTIES

SMOKED BOURBON DUCK BREAST: 38
Bourdon Glazed Duck Breast, Peaches, Lemon Hummus, Blackberry Demi, Watercress Oil

WHOLE BRANZINO: 42
Spring Succotash, Brown Butter-Preserved Lemon Vinaigrette, Roast Red Pepper Sauce

BRAISED SHORT RIB: 46
Porcini Crusted Boneless Short Rib, Pesto Charred Heirloom Carrots, 50/50 Potatoes, Tableside Bone Marrow Demi

CLASSIC COQ AU VIN BLANCO: 38
Heirloom Roast Chicken, Pork Belly, White Wine, Mushroom, Cipollini, Spring Pea, Crusty Bread

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



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 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: 44

16oz Cut: 53

LINZ HERITAGE ANGUS CUTS

16 oz BONE-IN COWGIRL: 67

22 oz BONE-IN NEW YORK STRIP: 70

6 oz FILET: 42

10 oz FILET: 58

PRIME DRY AGED CUTS

16 oz BONE-IN RIBEYE: 95

16 oz BONELESS NEW YORK STRIP: 110

WAGYU CUTS

FLYING C RANCH CUT: MKT

16 oz WESTHOLME BONELESS NY: 150

CHOPS

COLORADO LAMB RACK, Chimichurri: 68

VEAL CHOP, Parmigiano: 70

HERITAGE DOUBLE PORK CHOP, Cider-Bourbon Glaze: 44

TOPPINGS

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

Bearnaise Gorgonzola Butter: 3 | Salsa Verde: 3

FRESH SEAFOOD

10 oz LOBSTER TAIL: MKT

Roast, Drawn Butter, Lemon

ALASKAN HALIBUT: 52

Roast Carrot Puree, Charred Baby Beets,

Watercress, Crawfish Brown Butter

1.5 LBS GOLDEN KING CRAB: MKT

Steamed, Drawn Butter, Lemon, Espelette

ORA KING SALMON: 44

Miso Glazed, Cucumber-Caviar Salad,

Shitake Ramen Noodles, Umami Broth

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



SIDES: 14

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

CRÈME BRÛLE

Roast Strawberries, Almond Crumble, Chantilly Cream

BEIGNETS

Citrus Sugar, Chocolate & Salted Caramel Sauces

FLAMBEED BANANA BREAD PUDDING

Vanilla Bean Gelato

BLACKBERRY PANNA COTTA CRISP

Rolled Oat-Brown Sugar Crumble, Compressed Peach

14K CHOCOLATE POT DE CRÈME

SUPPER CLUB WEEKLY SPECIALTY MENUS

Please enjoy our rotating menus below

Wednesdays are Asian Night
Enjoy a selection of authentic Asian faire.

Thursday is our Italian Night
Any couple that orders from our Italian specialty menu will receive a complimentary bottle of Chianti & an Heirloom Tomato Chop Salad!

50/50 Fridays are for Vino!
Any bottle of wine \$50 or under is 50% off!

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

-J.R.R. TOLKIEN

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

