

Caviar Bumps with Chef

OSSETRA CAVIAR BUMP* GF 50

Caviar by the Ounce

1 OZ OSSETRA CAVIAR* GF 160
blinis, seasoned creme fraiche, egg mousse, shallots, chives

Ultimate Indulgence

SEAFOOD TOWER* GF 195
maine lobster, gulf shrimp, east coast oysters, scallop crudo

Appetizers

MAITAKE MUSHROOMS GF V 29
eel sauce, cauliflower mousseline

GRILLED BEANS GF V 22
green goddess, crispy shallot, herbs

BEEF TARTARE* GF 28
chipotle, fried potato, cilantro

GRILLED OCTOPUS GF 30
almond purée, sherry vinaigrette, parsley, lemon

61° EGG GF 26
whipped potato, young spring vegetables, aleppo

WHITE ASPARAGUS & CLAMS 27
clams, sofrito, bacon, breadcrumbs

Salads

WEDGE 22
butter milk ranch, heirloom tomatoes, house-cured bacon, asher blue cheese

ROASTED BEETS GF V 19
whipped goat cheese, avocado, italian vinaigrette

CW CAESAR 20
baby gem lettuce, parmigiano-reggiano, cured egg yolk, pane fritto

Seafood

U-12 GULF SHRIMP COCKTAIL* GF 26
horseradish chantilly, cocktail sauce

RAW OYSTERS* GF 30
chive oil, starfruit mignonette

GRILLED OYSTERS GF 34
wagyu fat mignonette

TUNA CRUDO* 26
tamari, cilantro, scallion, breadcrumbs

SCALLOP CRUDO* 28
warm scallop cream, thai basil, chive

Entrees

STEELHEAD TROUT* GF 58
whiskey butter, trout roe, grilled romaine, avocado, dill

LOCAL CATCH GF MP
kale, sea island white peas, onion soubise, barbecue glaze

CW PRIME BURGER* 35
brioche, american cheese, gouda, lettuce, pickled green tomato, aioli, fries

GRILLED SWEET POTATO GF VG 36
chinese broccoli, salsa macha

GF Gluten-Free V Vegetarian VG Vegan

18% discretionary gratuity will be added for parties of (6) or more.

Additional ingredients may be a part of certain dishes, please be sure to share dietary concerns with your server.

*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician.

Wagyu by the Ounce

minimum of three ounces

SNOW BEEF STRIP, HOKKAIDO, JAPAN* 1 oz 60

MIZUSAKO STRIP, IBUSUKI, JAPAN* 1 oz 40

Reserve Cuts

BLACK HAWK RIBEYE* 10 oz 150

BLACK HAWK STRIP* 8 oz 130

35 DAY DRY AGED TOMAHAWK* 36 oz 280

35 DAY DRY AGED KANSAS STRIP LOIN* 16 oz 100

35 DAY DRY AGED COWBOY* 22 oz 120

CHEF'S CUT* MP

Classic Selections

ANGUS FILET MIGNON* 8 oz 74

PRIME RIBEYE* 16 oz 88

PRIME STRIP LOIN* 14 oz 84

Enhancements

MAINE LOBSTER TAIL GF MP

NORTHEASTERN SCALLOPS GF 26

CRAB IMPERIAL 30

Sauces

PEDRO XIMÉNEZ & BEEF JUS REDUCTION GF 10

BÉARNAISE GF 8

CLASSIC CHIMICHURRI GF VG 8

SWEET ONION AU POIVRE GF 10

Accompaniments

ROASTED SUNCHOKE GF V 19
ramp aioli

POMMES MOUSSELINE GF V 17
european butter, chive

GRILLED BROCCOLI GF 18
everything spice, bonito, dill

ROASTED MUSHROOMS V 25
miso, breadcrumbs

LOBSTER MAC & CHEESE 32
lobster, croutons

CRISPY POTATO PAVE GF 24
truffle emulsion, sottocenre

ASPARAGUS V 19
pineapple, shishito

CREAMED SPINACH 18
gruyere, parmesan

CREAMED CORN GF V 19
lime, cotija

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