

HOUSE OF CARDS

CHEF KEITH DROZ

STARTERS

*Scallops

Seared U-10 scallops, sweet potato grits, sautéed oyster mushrooms, Parmigiano-Reggiano

28

*Bison Carpaccio

Smoked bison tenderloin, pink peppercorn, watercress, fermented Meyer lemons, EVOO, shaved Parmigiano-Reggiano, pine nuts

30

*Braised Pork Belly

Duck fat braised pork belly, celeriac purée, apple cider bacon jam, pickled apples

24

*Foie Gras

Pan-seared foie gras, caramelized apples, foie gras dust, local wildflower honey

30

† Beet & Goat Cheese Croquettes

Fried beet and goat cheese croquettes, spiced green tahini, lemon slaw

20

*Beef Tartare

Chopped filet mignon, smoked oyster aioli, charred leek gremolata, rye toast, egg yolk

30

Make it A-5 Wagyu

MP

*Harissa Marinated Octopus & Chorizo

Braised octopus, harissa marinade, housemade chorizo, ancho chile potatoes, Serrano chimichurri

24

*Osetra Caviar

Shallots, crème fraîche, chopped egg, blinis

145 per oz.

With Belvedere vodka flight (6)

215

SALADS

† Fall Cobb

Mesclun greens, acorn squash, hard boiled eggs, apples, blue cheese, toasted pecans, dried cranberries, pomegranate seeds, lemon poppy seed vinaigrette

15

HOC Wedge

Iceberg lettuce, chopped bacon, sliced red onion, chopped egg, blue cheese dressing, blue cheese crumbles, cherry tomatoes

15

† Roasted Beets & Arugula

Roasted beets, arugula, pistachio, whipped goat cheese, lavender balsamic vinaigrette

15

ENTRÉES

*Chorizo Stuffed Cornish Hen

Housemade chorizo stuffed Cornish hen, pearl barley, spicy braised collard greens
48

Vegan Surf & Turf ‡ Vegan

Marinated portobello caps, haricots verts, roasted tomatoes, oyster mushrooms, pearl onions, vegan "demi-glace"
38

*Pork Chop

Grilled pork chop, maple apple chutney, sage and sweet potato purée
48

*Elk Rack

Grilled elk rack, ancho chile sauce
65

Cauliflower Steaks ‡ Vegan

Roasted cauliflower steaks, sliced shallots, olive tapenade, citrus vinaigrette
38

*Lamb Rack

Marinated grilled lamb rack, Okinawan sweet potato purée, roasted cipollini onions, demi-glace
65

*Sea Bass

Seared sea bass, beluga lentils, smoked pumpkin purée, charred leeks
48

STEAKS

*8oz Filet Mignon

60

*16oz NY Strip

65

*18oz Bone-In Ribeye

72

*Japanese Wagyu Tenderloin

45 per oz. (2oz. min)

*32oz Porterhouse

120

STEAK ACCOMPANIMENTS

Foie Gras Butter 15 • Local Bleu Gouda Cheese 10 • Blackened Scallops 19 • Mushroom Sauce Diane 8
Red Wine Demi-Glace 5 • Caramelized Onions 5 • Sautéed Mushrooms 8 • Drunken Goat Cheese 10

HOUSEMADE STEAK RUBS

Coffee Chili Rub 5 • Peppercorn Crusted 5 • Montreal 5 • Smokey & Spicy 5 • Cajun 5

SIDES

Three Cheese Macaroni 10 • Asparagus & Hollandaise 12 • Duck Fat Roasted Rosemary Fingerlings 10
Roasted Brussels Sprouts & Bacon Jam 12 • Garlic Roasted Broccolini 12 • Parmesan Fries 10
Loaded Twice Baked Potato 14 • Roasted Garlic Mashed Potatoes 10

20% Gratuity Added for Parties of 7 or More • † Vegetarian • ‡ Vegan

* The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.