

HOUSE OF CARDS

CHEF KEITH DROZ

STARTERS

*Scallops

Scallop ceviche, aguachile,
English cucumber, lime compressed
tomatillo, pickled yellow onion

28

*Octopus & Chorizo

Harissa marinated wild octopus tentacles,
ancho chile potatoes, housemade chorizo,
Serrano chile chimichurri

26

*Dongpo Rou

Chinese red braised pork belly,
green onion, ginger chips,
sautéed bok choy

26

*Venison Carpaccio

Coffee chile crusted venison,
blackberries, arugula,
balsamic roasted red onions

30

*Cuisses de Grenouille

Brined frog legs, battered and
fried, sautéed garlic and shallots,
fines herbes, Beurre blanc

26

† Beet & Goat Cheese Croquettes

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

25

*Beef Tartare

Chopped filet mignon, black garlic,
caper berries, fresh greens, radish,
fresh horseradish, gherkins,
jalapeños, shallot

30

Make it A-5 Wagyu
MP

*Foie Gras

Grade A foie gras, caramelized
apples, foie gras dust,
wildflower honey

32

*Osetra Caviar

Crème fraîche, chopped eggs, shallots, blinis
150 per oz.

With Belvedere vodka flight (6)

230

SALADS

Peach & Goat Cheese

Fresh peaches, blueberries, blackberries,
arugula, goat cheese, curried pecans,
champagne vinaigrette

15

HOC Wedge

Iceberg lettuce, chopped egg, blue cheese,
bacon, cherry tomato, red onion,
blue cheese dressing

15

† Summer Garden Salad

Mesclun greens, corn, English cucumbers,
golden beets, sun-dried tomatoes, heart of
palm, watermelon radish, lemon poppyseed
vinaigrette

15

ENTRÉES

*French Bone-In Veal Chop

Veal chop, haricots verts, roasted garlic
mashed potatoes, blackberry
demi-glace
55

*Elk Rack

Grilled elk rack, ancho
chile sauce
65

Roasted Butternut Squash ‡ Vegan

Roasted butternut squash, quinoa, red
onion, kale, cranberry vinaigrette,
curried pepitas
38

*Lamb Rack

Marinated lamb rack, Okinawan
sweet potato pureé, roasted cipollini
onions, red wine demi-glace
65

*Ostrich Steak

Duck fat seared ostrich steak, red
wine and wild mushroom sauce,
roasted baby heirloom carrots
80

*French Bone-In Pork Chop

Grilled French bone-in pork chop,
grilled peach and bacon chutney,
Peruvian purple mashed potatoes
50

Vegan Surf & Turf ‡ Vegan

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

*Verlasso Salmon

Pan seared skin on Verlasso Salmon,
duck fat roasted new potatoes, wild
mushrooms, truffled spring pea sauce
48

STEAKS

*8oz Filet Mignon

62

*16oz NY Strip

68

*18oz Bone-In Ribeye

74

*32oz Porterhouse

120

*Japanese Wagyu Tenderloin

48/oz. (2oz. min)

*4oz Japanese Wagyu NY Strip

180

*10oz American Wagyu Ribeye

110

*6oz Australian Wagyu Filet Mignon

120

*12oz American Wagyu NY Strip

110

STEAK ACCOMPANIMENTS

Foie Gras Butter 18 • Local Bleu Gouda Cheese 10 • Blackened Scallops 19 • Mushroom Sauce Diane 10
Red Wine Demi-Glace 5 • Caramelized Onions 6 • Wild Mushrooms 8 • Drunken Goat Cheese 10 • Lobster Tail 50

HOUSEMADE STEAK RUBS

Coffee Chile Rub 5 • Peppercorn Crusted 5 • Montreal 5 • Smoky & Spicy 5 • Cajun 5 • Porcini Mushroom 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
Baked Potato 14 • Roasted Garlic Mashed Potatoes 10 • Creamed Corn 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.