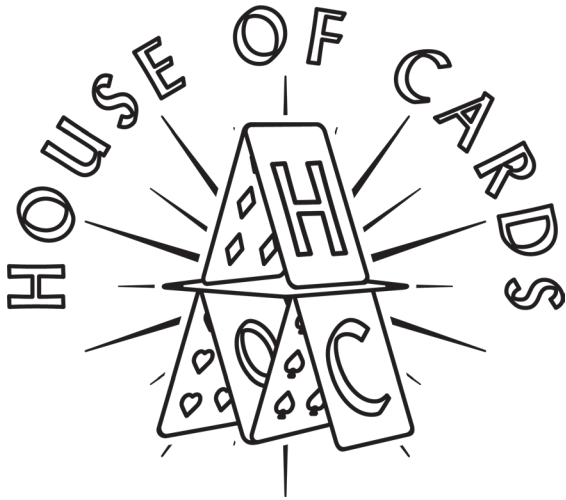




STARTERS

Octopus*

Hot Tamale-glazed Spanish octopus, green apple-frisée slaw, and fresh blackberry with an orchid flourish

28

Sous Vide Baker's Bacon*

Tender, slow-cooked bacon with whipped habanero cheddar, Marcona almond dust, and a warm rum-maple glaze

26

Foie Gras*

Toasted sourdough squares, blackberry reduction, apricot purée, pomegranate caviar, fresh apricot slices, and a hint of dill

32

Beef Tartare*

Finely chopped filet mignon with black garlic, caperberries, watercress, radishes, grated fresh horseradish, gherkins, and shallots, served with toasted rye bread

30

Make it A-5 Wagyu - MP

Burrata†

Creamy burrata cheese with maple-roasted Mission figs, fig syrup, fresh mâche greens, pistachio dust, and toasted crostini

24

Scallops*

Seared U-10 diver scallops served with coconut curry, mango salsa, chile-lime garbanzo beans, and a crisp red pepper galette

32

Crab Cakes*

Maryland-style crab cakes with lemon-poppyseed frisée, red pepper butter, and Cape Cod dust

28

Royal Osetra Caviar*

Served with finely diced shallots, chopped eggs, crème fraîche, and blinis

150 per oz.

With Belvedere vodka flight (6)

230

Seafood Tower*

A lavish three-tier selection of raw oysters, poached lobster, Yellowfin tuna, shrimp, braised octopus, and colossal crab meat. Served with cocktail sauce, bourbon ponzu, mignonette, Tabasco, and lemon wedges.

MP

SALADS

Panzanella Salad†

Toasted sourdough bread, butternut squash, crisp apples, kale, arugula, curried pecans, aged white cheddar, and dried cranberries, tossed in a rich aged balsamic vinaigrette

16

Caesar

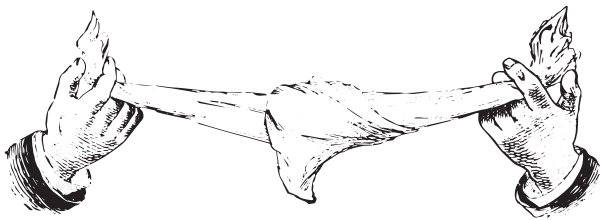
Grilled romaine, creamy Caesar dressing, Parmesan crisp, and croutons

15

HOC Wedge

Crisp iceberg lettuce with house-made blue cheese dressing, blue cheese crumbles, crumbled egg, red onion, bacon bits, and cherry tomatoes

15



PRIME STEAKS

8oz Filet Mignon* 64

24oz Bone-In Ribeye* 90

A-5 Japanese Wagyu Filet* 48/OZ (2oz. min)

16oz NY Strip* 70

10oz Australian Wagyu Filet* 110

12oz Australian Wagyu Strip* 120

32oz Prime Ribeye Tomahawk* 240

Steak Accompaniments

- Foie Gras Butter 18 • Local Bleu Gouda Cheese† 10
- Blackened Scallops* 22 • Mushroom Sauce Diane† 10
- Red Wine Demi-Glace 6 • Caramelized Onions† 6
- Sautéed Wild Mushrooms† 10 • Smokin' Goat Cheese 10
- Herb & Bone Marrow Butter 20 • 8oz Lobster Tail* 50
- Red Wine Shallot & Herb Butter† 12 • Au Poivre Sauce 10
- HOC Steak Sauce 10 • Japanese A-5 Butter 22
- Parmesan Horseradish Crusted† 12

Housemade Steak Rubs‡

- Coffee Chile Rub 5 • Peppercorn Crusted 5 • Montreal 5
- Smoky & Spicy 5 • Cajun 5 • Porcini Mushroom 5

ENTRÉES

Tomahawk Pork Chop*

16oz bone-in chop, perfectly seared and finished with a rich blackberry peppercorn agrodolce.
Paired with duck fat-braised carrots, crispy garlic, and fresh pea shoots
50

Elk Tenderloin*

Coconut milk-marinated elk tenderloin, expertly seared and served over a velvety purple potato purée.
Finished with chimichurri and crisp fried leeks
65

Chilean Sea Bass*

Finished with a rich beurre blanc and charred pineapple salsa. Accompanied by tender asparagus
tossed in garlic and lemon oil
55

Veal Chop Ala Marsala*

14oz bone-in veal chop, pan-seared and finished with a rich Marsala wine sauce. Served with a creamy
celery root purée, crispy fried Maitake mushrooms, and fresh pea shoots
62

American Rack of Lamb*

Dukkah- and burnt honey-crust rack of lamb, served with a silky leek soubise and fresh pea shoots
68

Zucchini Pasta†

Tossed with slow-confit tomatoes and silky leek soubise. Finished with crispy fried mushrooms
and a sprinkle of crunchy quinoa
38

Vegan Surf & Turf‡

Marinated portabella caps and oyster mushrooms, served with roasted tomatoes, pearl onions,
and haricot verts. Finished with a rich vegan demi-glace.
38



SIDES

Three Cheese Macaroni† 14

Asparagus & Hollandaise† 16

Duck Fat Roasted Rosemary Fingerlings 14

Roasted Brussels Sprouts & Bacon Jam 12

Parmesan Fries† 12

Baked Potato 16

Garlic Roasted Broccolini‡ 16

Roasted Garlic Mashed Potatoes† 14

Creamed Corn† 14

HOUSE OF CARDS

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 food-borne illness.