

CONVERSATE

STEAK & SEAFOOD

RAW & CHILLED

Fresh Oysters <small>GF</small>	
East Coast, Smoked Cocktail Sauce, Lime Mignonette	
	½ Dozen 26
	Dozen 44
12yr Bowmore & Brine	+ 12

Chilled Cocktail Shrimp <small>GF</small>	32
Smoked Cocktail Sauce, Lemon Preserve Aioli	

Wagyu Carpaccio <small>GF</small>	35
Parmigiano Reggiano, Pickled Shallot, Watercress, Black Garlic Vinaigrette	

Organic Smoked Trout <small>GF</small>	28
Pickled Onion Cream Cheese, Key Lime Crème Fraîche, Flake Salt, Crostiti, Maple Chili Glaze	

Seafood Platter <small>GF</small>	95
Fresh Shucked Oysters (6), Oysters Rockefeller (4), Shrimp Cocktail (4), Organic Smoked Trout	

Add Alaskan King Crab - per ½ lb **M/P**
Add Lobster Tail - 6oz

SALADS

Heirloom Beet <small>GF</small>	18
Roasted Beets, Maple Walnuts, Watercress, Artisan Goats Cheese, Verjus Vinaigrette	

Caesar	20
Double Smoked Bacon, Anchovy, Garlic, Butter Crouton, Parmigiano Reggiano	

Steakhouse Wedge <small>GF</small>	20
Heirloom Tomato, Pickled Red Onion, Prosciutto, Gorgonzola, Iceberg, White Balsamic, Honey Mustard Ranch	

Artisan Greens <small>GF</small>	18
Baby Vegetables, Aged Balsamic, Vanilla Bean Vinaigrette, Feta	

TO START

Charred Octopus <small>GF</small>	28
Black Garlic Hummus, Watercress, Olive Tomato Concassé	

Tiger Shrimp <small>GF</small>	26
Portuguese Red Pepper Paste, Herbs, Garlic, Lime	

Wagyu Meatballs	21
Tomato Ragù , Broiled Swiss, Bourbon Peppercorn, Grilled Focaccia	

Oysters Rockefeller <small>GF</small>	
Shallot Creamed Hollandaise, Double Smoked Bacon, Baby Spinach, Parmigiano Reggiano	
	½ Dozen 30
	Dozen 54

Crab Cakes	26
Fennel Frisée Salad, Dijonnaise, Tartar Sauce, Apple Walnut	

Steak Tartar	38
Prime Tenderloin, Bone Marrow, Flake Sea Salt, Crostiti	

Calamari	26
Crispy Fried, Preserved Lemon Aioli, Garlic Citrus Seasoning	

Scallops <small>GF</small>	32
Smoked Pork Belly, Rosemary Bacon Jam, Confit Lemon Gastrique	

Onion Soup <small>GF</small>	18
Caramelized Onions, Sherry Wine Broth, Herbs, Asiago, Swiss, Crostiti	

Feature Soup <small>GF</small>	14
Chef's Daily Offering	

SALAD ACCOMPANIMENTS GF

Organic Chicken Supreme (9oz)	18
Wild Salmon (7oz)	18
Black Tiger Shrimp (3)	20
Sea Scallops (3)	22

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FISH & SEAFOOD

Wild Salmon <small>GF</small>	47
Beet Risotto, Prosciutto Brown Butter, Warm Blistered Tomato Salsa	
Shrimp Spaghettini	44
Black Tiger Shrimp, Fresh Basil, Creamy Sundried Tomato Pesto, Organic Feta, Fresh Pasta	
Lobster Risotto <small>GF</small>	90
Lobster Tail, Sea Scallops, Black Tiger Shrimp, Parmigiano Reggiano Risotto	
Seafood Tagliatelle	44
Scallops, Black Tiger Shrimp, Tomato Wine Broth, Fresh Pasta	
King Crab <small>GF</small>	M/P
Parmigiano Reggiano Risotto, Drawn Butter	

SIGNATURES

w/ Choice of Accompaniment

Beef Wellington	75
Black Garlic Duxelles, Veal Demi	
Lamb Rack <small>GF</small>	67
Dijon, Herbes de Provence, Parmigiano Crust, Red Wine Sauce	
Wagyu Short Rib <small>GF</small>	70
Bone-in, 6 Hour Braised, Wild Mushrooms, Merlot Reduction	
Lobster Surf & Turf <small>GF</small>	92
Choice of Prime Striploin (10oz) or Beef Tenderloin (7oz), Cuban Lobster Tail (6oz)	
Organic Chicken <small>GF</small>	46
Double Smoked Bacon Wrapped Chicken Supreme, Gorgonzola Cream, Bacon Jam	

ENTREE ADD ONS GF

Lobster Tail (6oz)	38
King Crab - per ½ lb	M/P
Black Tiger Shrimp (3)	20
Sea Scallops (3)	22

STEAK - PRIME CUTS GF w/ Choice of Accompaniment

Striploin U.S.D.A.	10oz- 55 12oz- 68 16oz- 80
Beef Tenderloin U.S.D.A.	Bacon Wrapped 7oz- 65 10oz- 85
Ribeye Certified Angus	Boneless, Dry Aged 16oz- 75
Delmonico Certified Angus	Ribeye w/ Bone, Dry Aged 26oz- 95
Tomahawk Certified Angus	Ribeye w/ Long Bone, Dry Aged 45oz- 170
Wagyu	Daily Selection - M/P

SAUCES & STEAK ADD ONS

Peppercorn Whisky Demi <small>GF</small>	6
Béarnaise	6
Black Truffle Butter	6
Veal Demi (48 Hour) <small>GF</small>	6
Wild Mushroom Truffle Demi <small>GF</small>	8
Imported Blue Cheese Flambé <small>GF</small>	8
Peppercorn Crust <small>GF</small>	3

ACCOMPANIMENTS

Sweet Potato Mash, Praline Butter <small>GF</small>	13
Wild Mushroom, Mirin Glaze, Scallion <small>GF</small>	14
Lyonnais Baked Potato, Sweet Onion, Bacon, Herbed Sour Cream, Butter <small>GF</small>	10
Brussel Sprouts, Maple Walnuts, Chili Gastrique <small>GF</small>	12
Fresh Pasta- Tomato or Alfredo	10
Yukon Fries, Black Truffle Maldon, Parmigiano Reggiano, Porcini Aioli	12
Mac & Cheese, Old White Cheddar, Herb Breadcrumb	14
Potato Gnocchi, Brown Butter, Citrus Gremolata, Confit Olives & Capers	15