



APPETIZERS FOR THE TABLE

CLOTHESLINE MAPLE BACON lemon, pickle ^{GF}	24
“ANTS ON A LOG” bone marrow escargot, beef jerky & toast	22
POPOVERS sweet butter	1.95/ea



APPETIZERS

LITTLE GEM KALE CEASER aged parmesan, croutons, parmesan crisp	19
STEAKHOUSE WEDGE SALAD ^{GF} crispy bacon, blue cheese, tomato, candied walnuts, tomato vinaigrette	18
RED HORSE SALAD ^{GF} prosciutto, burrata, beets, butternut squash, balsamic & basil	21
TUNA AND SALMON TARTARE ^{GF} avocado, shaved vegetable salad, seaweed cracker	22
WAGYU BEEF TARTARE ^{GF} crispy rice, spicy shrimp chips	20
CRISPY SHRIMP “SPRING ROLLS” pickled peppers, chili sauce, crispy herbs	21
LOBSTER DUMPLINGS chili oil, tomato miso, basil, preserved lemon	21
SMOKED SALMON potato pancake, local poached egg, caviar hollandaise	21
OCTOPUS CARPACCIO red chili, fennel, citrus, black olive aioli	19
DUCK POTSTICKERS lemon soy caramel, red chili	20
4 oz. A5 MIYAZAKI WAGYU cooked on salt brick ^{GF}	65



OYSTERS

OYSTERS (6) half shell, cucumber apple mignonette ^{GF} (3) east coast (3) west coast varietal's	22
DRESSED OYSTERS (5) east coast, king crab, plum, ginger ^{GF}	29
FANCY PANTS OYSTERS (5) west coast oysters 1/2 ounce sturgeon caviar, citrus dressing, vodka jelly gold-leaf, seaweed crackers ^{GF}	49

MAINS

GINGER AND SESAME SALMON beets, butternut squash, snap peas & turmeric carrots	38
HALIBUT ^{GF} almond cauliflower “rice”, roasted grape, caramelized mushrooms & watercress coulis	45
CRISPY “JOHNNY HONG KONG” LOBSTER vegetable fried rice, singapore chili sauce	65
BRANZINO artichoke hummus, romesco, grilled artichokes kalamata olives, farro	39
“ROHAN” DUCK BREAST scallion & soba noodle “crepe”, stir fried vegetables, kumquat marmalade	42
KOREAN BBQ BEEF SHORT RIB mushroom chow fun noodles, bok choy	39
PORK CHOP with SANDY HOOK CLAMS CASINO ^{GF} white wine, garlic, bacon, peppers	36
SIGNATURE DB ROAST CHICKEN celery root & squash farrotto	34
RUMSON SURF & TURF ^{GF} filet medallions, garlic prawns, baby spinach & leeks	56

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Book your reservations for our Omakase Tastings online.
Join us for Bento Box Burger Night every Sunday in the Loft.

DB “SALT AGED BEEF” *

David Burke Himalayan Salt Aging:
Patent US 7,998,517 B2

7 OZ. FILET MIGNON ^{GF}	49
SIGNATURE CHATEAUBRIAND on the bone (for 2) ^{GF}	125
34 OZ. DRY AGED PORTERHOUSE - FOR 2 ^{GF}	135
20 OZ DRY AGED RIBEYE ^{GF}	72
12 OZ. PRIME NY STRIP ^{GF}	55
8 OZ WAGYU SIRLOIN ^{GF}	72
RED HORSE CHEESE BURGER house-cut french fries	25
BERNAISE SAUCE	3

SAUCE



SIDES 3 for 30

“ONION SOUP” MASHED POTATO GRATIN	12
HIPSTER FRIES bacon, shishito peppers ^{GF}	14
WHIPPED POTATOES ^{GF}	12
VEGETABLE FRIED RICE	12
BLACK CARAMEL BRUSSELS SPROUTS ^{GF}	12
CREAMED SPINACH ^{GF}	12
SNAP PEAS & CARROTS	12

SPECIALTY SIDE

ANGRY LOBSTER BAKED POTATO preserved lemon, chili oil, sour cream, chives angry!	21
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