

APPETIZERS FOR THE TABLE

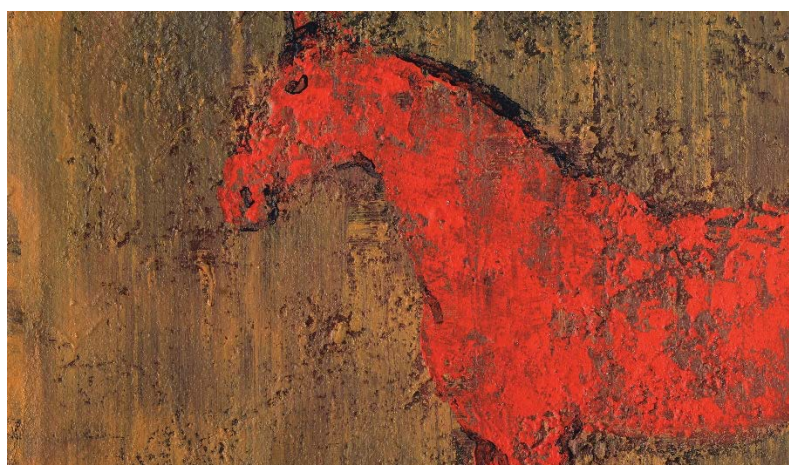
CLOTHESLINE MAPLE BACON lemon & pickle GF	24
“ANTS ON A LOG” bone marrow escargot, beef jerky & toast	22
POPOVERS sweet butter & cornbread	6 (2pc) / 12 (4pc)

OYSTERS

NAKED OYSTERS (6) half shell, cucumber apple mignonette GF (3) east coast (3) west coast varietal’s	22
DRESSED OYSTERS (5) east coast, shrimp, ginger, pickled vegetables GF	29
FANCY PANTS OYSTERS (5) west coast oysters, 1/2 ounce sturgeon caviar, citrus dressing, vodka jelly, seaweed crackers GF	49

APPETIZERS

LITTLE GEM KALE CAESAR aged parmesan, croutons & parmesan crisp	19
STEAKHOUSE WEDGE SALAD GF crispy bacon, blue cheese, tomato, candied walnuts & tomato vinaigrette	20
RED HORSE SALAD GF prosciutto, burrata, beets, butternut squash, balsamic & basil	21
TUNA AND SALMON TARTARE GF avocado, shaved vegetable salad & gaufrettes	23
WAGYU BEEF TARTARE GF crispy rice & spicy shrimp chips	21
CRISPY SHRIMP “SPRING ROLLS” head-on prawns, pickled peppers, chili sauce & crispy herbs	22
LOBSTER DUMPLINGS chili oil, tomato miso, basil & preserved lemon	22
SMOKED SALMON potato pancake, local poached egg, caviar & hollandaise	22
OCTOPUS CARPACCIO GF red chili, fennel, citrus & black olive aioli	19
DUCK POTSTICKERS lemon soy caramel & red chili	20



*Items 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.

Valentine’s Day is fast approaching!! We are open Monday the 14th, as well as for Brunch on Saturday the 12th & Sunday the 13th! Make your reservations today!!

Wine Dinner, March 9th, featuring the wines of Louis Michel. Wine Producer Guillaume Michel will be overseeing the occasion. Four Course Wine Pairing \$150++ per person.

MAINS

GINGER AND SESAME SALMON beets, butternut squash, snap peas & turmeric carrots	39
HALIBUT GF almond cauliflower “rice”, roasted grape, caramelized mushrooms & watercress coulis	46
CRISPY “JOHNNY HONG KONG” LOBSTER vegetable fried rice & singapore chili sauce	65
BRANZINO artichoke hummus, romesco, grilled artichokes, kalamata olives & farro	41
DUCK BREAST duck dumpling, stir fried vegetables & kumquat marmalade	42
KOREAN BBQ BEEF SHORT RIB mushrooms, chow fun noodles & bok choy	42
PORK CHOP with SANDY HOOK CLAMS CASINO GF white wine, garlic, peas, bacon & peppers	39
SIGNATURE DB ROAST CHICKEN celery root & squash farrotto	36
RUMSON SURF & TURF GF filet medallions, garlic prawns, baby spinach & leeks	56

DB PRIME “SALT AGED BEEF” *

David Burke Himalayan Salt Aging:

Patent US 7,998,517 B2

8 OZ. FILET MIGNON GF	56
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. NY STRIP GF	58
8 OZ WAGYU SIRLOIN GF	75
4 oz. A5 MIYAZAKI WAGYU on salt brick GF	65
RED HORSE CHEESE BURGER lettuce, tomato, onion, house-cut french fries & DB sauce	25

*add bearnaise sauce for \$3

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 lobster style	21
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