

## APPETIZERS

### HEIRLOOM TOMATOES 12.

white balsamic, basil seeds, goat cheese crostini

### YOUNG CAESAR SALAD 10./18. (for two)

parmesan, white anchovy

### WARM BLOOMSDALE SPINACH SALAD 14.

balsamic, candied walnuts, deviled egg

### ROYCE WEDGE 13.

baby iceberg, pancetta, tarragon, fourmé d'ambert crumble

### ROASTED BEETS 12.

baked goat cheese, granola, baby kale

### GRILLED PORTOBELLO CARPACCIO 12.

miso, arugula, citrus

### DUNGENESS CRAB CAKE 18.

pckled mustard seeds, dijon

### MAINE LOBSTER BISQUE 15.

sherry vinegar

### JUMBO SHRIMP COCKTAIL 18.

cocktail sauce, yuzu aioli

### SEARED FOIE GRAS 28.

seasonal garniture

### ROASTED BONE MARROW 'GRATINEE' 19.

wood-grilled bread, friséé salad

### WAGYU STEAK TARTARE 28.

tabasco vinaigrette, house-made potato chips

### VEAL SWEETBREADS 16.

sunchoke, bacon, red wine reduction

### WOOD-GRILLED OR GRATINEÉD OYSTERS 18.

6 pc., please select one

## RAW SEAFOOD

### OYSTERS ON THE HALF SHELL 18.

6 pc., please ask your server for tonight's selection

### YELLOWFIN TUNA TARTARE 17.

truffle dressing, pickled asian pear, toast points

### MARINATED HAMACHI 16.

asian pear, yuzu, radish

## U.S. PRIME CUTS

Moyer Farm, Grain-Fed USDA Prime, Pennsylvania

**NEW YORK STRIP** 14oz 46.

**FILET MIGNON** 8oz 46. 12oz 62.

**RIBEYE** 14oz 42.

**DRY-AGED NEW YORK STRIP** 14oz 65.

Brandt Beef, 100% All-Natural, Brawley, California

**RIBEYE** 14oz 52.

**FILET MIGNON** 8oz 58.

Cedar River Farm, USDA Prime, Arizona

**BONE-IN RIBEYE** 14oz 48.

100% All-Natural, USDA Prime, California

**BONE-IN RIBEYE** 16oz 52.

## GLOBAL CUTS

Greg Norman Signature Australian Wagyu

**OUTSIDE SKIRT** 10oz 38.

**NEW YORK STRIP** 14oz 74.

**RIBEYE** 12oz 65.

Japan

**WAGYU TENDERLOIN** market price per oz.

### GLOBAL CUT TASTING

savor and compare a taste from around the world.

our chef will prepare 3 select cuts and you can compare the unique flavors each has to offer

3 oz. tasting cuts excluding Japan Wagyu 88.

## TO SHARE

**MOYER FARMS PORTERHOUSE** 32oz 90.

**BRANDT CÔTE DE BOEUF** 32oz 98.

**AUSTRALIAN WAGYU TOMAHAWK** 48oz 190.

**ALL CUTS ARE SERVED WITH YOUR CHOICE OF SAUCE:**  
Bordelaise, Béarnaise, Horseradish Cream, Chimichurri

## SEASONAL

Land

### 12 OZ WISCONSIN VEAL CHOP 58.

veal breast, fettuccine, madeira jus

### COLORADO RACK OF LAMB 60.

israeli couscous, boursin

### BEEF ROSSINI 70.

8oz moyer filet, seared foie gras, perigord truffle

### GRILLED BERKSHIRE PORK CHOP 46.

potato gnocchi, celery root

### MUSCOVY DUCK BREAST 38.

blueberry purée

Sea

### GRILLED HAWAIIAN SWORDFISH 36.

persimmon, watercress

### WILD KING SALMON 38.

cauliflower, vadouvan

### WOOD-GRILLED JOHN DORY 48.

caramelized mushrooms, brown butter meunière, watercress

### WOOD-GRILLED MAINE LOBSTER MP.

warm potato salad, tarragon, saffron

### ROYCE SURF AND TURF 70.

8 oz. maine lobster, 4 oz. moyer filet

## ADDITIONS TO YOUR STEAK

**SEARED FOIE GRAS** 25.

**GRILLED MADAGASCAR GAMBAS** 14.

**BONE MARROW GRATIN** 14.

**PERIGORD TRUFFLE** 18.

## VEGETABLES

### GRILLED BROCCOLINI & BROCCOLI

parmesan cheese 9.

### WILD MUSHROOM FRICASSEÉ 12.

### GRILLED ARTICHOKE 12.

### TRUFFLED SPINACH 10.

### GRILLED ASPARAGUS lemon aioli 10.

### BRAISED COLLARD GREENS bacon 10.

### SEASONAL MARKET SIDE DISHES MP.

please ask your server for tonight's selections

## POTATOES & GRAINS

### ROYCE "LOADED" TWICE-BAKED POTATO

bacon, sour cream 9.

### MAC & CHEESE 9.

### POTATOES AU GRATIN 9.

### SOFT POLENTA pepper jack 9.

### POTATO PURÉE horseradish 9.

### HAND CUT FRENCH FRIES 8.

\* VEGETARIAN MENU AVAILABLE UPON REQUEST

\*20% gratuity will be added to parties of 8 or more.