

SEAR



SMALL PLATES

Crispy Calamari <i>Chili-Garlic Sauce, Basil, Shishito Peppers</i>	16	Stuffed Banana Peppers <i>Mozzarella, Ricotta, Blue Cheese, Crostini</i>	12
Seared Scallops <i>Pork Belly, Masa Cake, Roasted Corn Salsa</i>	17	Nashville Hot Chicken <i>Boneless Thigh, House-Made White Bread, House Pickle</i>	10
Crab Cakes <i>Lemon Aioli, Arugula</i>	16	Beef Tartare <i>Daily Preparation</i>	16
Char-Grilled Pizza <i>Roasted Garlic, Prosciutto, Mozzarella, Arugula</i>	10	Charcuterie Board <i>Chef's selection of meat and cheese</i>	16
Burger Sliders <i>SEAR Burger Sauce</i>	12	Lobster Bisque	10
Tuna Tartare <i>Daily Preparation</i>	16		

FROM OUR COLD BAR

Daily Selection of Oysters (1/2 doz.) • 16 <i>Pomegranate Mignonette Black Pepper and Sherry Mignonette SEAR Cocktail Sauce</i>
Tiger Shrimp Cocktail • 16
Clams (1/2 doz.) • 10 <i>O.T.H. or Steamed with Butter and Hot Sauce</i>
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SEAR Seafood Platter <i>Oysters, Lobster, Shrimp, Crab, Clams</i>
Grand • 49 serves 2-4 Extravaganza • 99 serves 4-8
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SALAD SERVICE

Chopped 9
*Romaine, Cucumbers, Tomatoes,
Olives, Chickpeas, Summer Squash,
Carrots, White Balsamic*

Kale 10
*Toasted Almond, Granola,
Dried Cranberries, Goat Cheese,
Honey-Citrus Vinaigrette*

Caesar 11
*Romaine, Parmesan
Croutons, Anchovy*

Wedge 10
*Baby Iceberg,
Blue Cheese, Tomatoes,
Bacon, Crispy Onions*

STEAKS & CHOPS



USDA PRIME

Signature

8 oz. Manhattan Strip	42
14 oz. New York Strip	52
16 oz. Ribeye	55

WAGYU

Snake River Farms

8 oz. Sirloin Cap	50
8 oz. Filet of Ribeye	68

HOUSE PRIME

Hand-Selected From Top U.S. Ranches

6 oz. Filet Mignon	36
8 oz. Filet Mignon	46
16 oz. Bone-In Filet	69
24 oz. T-Bone	65
20 oz. Cowboy Ribeye	60
<i>60 Day Dry-Aged</i>	
20 oz. Delmonico	62

ALTERNATIVE CUTS

12 oz. Bison Strip <i>Durham Ranch</i>	48
New Zealand Rack of Lamb <i>Citrus Gremolata</i>	38
Herb-Roasted Chicken <i>Risotto, Braised Greens, Herb Jus</i>	35
Butcher's Cut	MKT

AT YOUR REQUEST

SEAR Steak Sauce • Salsa Verde
Truffle Butter 3 • Horseradish Butter 3 • Chipotle-Honey Butter 3 • Blue Cheese 3
Béarnaise 3 • Brandy Peppercorn 3 • Lobster Tail 32 • Oscar-Style 16

BISTRO CUTS

10 oz. SEAR Burger 17
*Braised Pork Belly, White Cheddar,
SEAR Burger Sauce, Truffle Fries*

10 oz. Classic Burger 13
Cheese, LTO, French Fries

Steak Frites 22
*Soz Flat Iron, Truffle Fries, SEAR
Steak Sauce*

Steak Sandwich 18
*Caramelized Onions, Mushrooms,
Provolone, Garlic Aioli, Arugula, Truffle
Fries*

FISH & SEAFOOD

Twin 8 oz. Lobster Tails 64
Drawn Butter, Lemon

Seared Ahi Tuna 42
*Soy-Caramel Glaze, Coconut Black Rice,
Charred Pineapple, Broccolini*

Faroe Islands Salmon 36
*Eggplant Caponata,
Israeli Couscous*

Shrimp Scampi 28
*Tiger Shrimp, Garlic, Basil,
Tomato, Capellini*

TO SHARE

Forest Mushrooms	8	Lobster Mac & Cheese	16
Broccolini	8	Yukon Mashed Potatoes	8
Grilled Asparagus	8	From The Farmer's Market	MKT
Bacon Brussels Sprouts	8	French Fries	6
Roasted Cauliflower	10	Truffle Fries	7

HOW IT'S DONE

Rare • Cool, Purple Center
Medium-Rare • Warm, Red Center
Medium • Hot, Pink Center
Medium-Well • Hot, Light Pink Center
Well • Hot, Grey Center

EXECUTIVE CHEF
Deanna Boynton

