

SEAR



SMALL PLATES

Tuna Tartare <i>Ahi Tuna, Puffed Rice, Yuzu Soy</i>	15	Chicken Wings <i>Hoisin BBQ or Hometown Style</i>	13
Jumbo Lump Crab Cakes <i>Creole Remoulade</i>	16	Burrata <i>Tomato Marmalade, Pine Nut, Basil</i>	14
Wagyu Beef Tartare <i>Caraway Aioli, Crostini, Capers, Shallots, Parsley, Truffled Egg Yolk</i>	16	Flatbread <i>Sirloin Steak, Fig, Caramelized Onions, Goat Cheese</i>	12
Roasted Beets <i>St. Germaine Beet Purée, Arugula, Cocoa Nibs, Sherry Vinaigrette</i>	12	Seared Sea Scallops <i>Butternut Squash Purée, Bacon Marmalade, Oat Crumble</i>	17
Crispy Calamari <i>Chili-Garlic Sauce, Shisito Peppers</i>	14	Roasted Bone Marrow <i>Parsley Gremolata, Baguette</i>	16
Japanese Fried Chicken <i>Soy Ginger Marinade, Chili Aioli, Scallion, Sesame Seeds</i>	12	Seared Hudson Valley Foie Gras <i>Sour Cherry, Bread Pudding, Almond</i>	22
Cacio e Pepe <i>Pappardelle, Black Pepper, Farmers Egg, Parmesan</i>	Sm./ 10 Lg./ 16	Burger Sliders <i>Garlic Aioli, House-Made Pickles</i>	12
		Lobster Bisque	10

—FROM OUR COLD BAR—

Daily Selection of
East & West Coast Oysters (1/2 doz.) • 16
Cucumber Tarragon Mignonette
Black Pepper and Sherry Mignonette
SEAR Cocktail Sauce

Tiger Shrimp Cocktail • 16

Clams (1/2 doz.) • 10
O.T.H. or Steamed with Butter and Hot Sauce

SEAR Seafood Tower
Oysters, Lobster, Shrimp,
King Crab, Clams

Grand • 49 serves 2-4
Extravaganza • 99 serves 4-8

SALAD SERVICE

Chopped 9
Field Greens, Romaine,
Cucumbers, Tomatoes, Chickpeas,
Olives, Sunflower Seeds,
White Balsamic Vinaigrette

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

Caesar 11
Local Romaine,
Parmesan Croutons,
Anchovy

Wedge 10
Local Gem Lettuce,
Smoked Blue Cheese, Tomatoes,
Bacon, Crispy Onions

STEAKS & CHOPS



HOUSE PRIME

Hand Selected From
Top U.S. Ranches

6 oz. Filet Mignon	36
16 oz. Bone-In Filet	69
24 oz. T-Bone	52

WAGYU

Snake River Farms American Kobe

8 oz. Cap Steak A-7	46
8 oz. Manhattan Strip A-9	58

USDA PRIME

Signature

10 oz. Filet Mignon	52
14 oz. New York Strip	49
16 oz. Ribeye	54

Dry-Aged

22 oz. Kansas City Strip <i>Gruyère Popover</i>	60
34 oz. Long-Bone Ribeye For 2 <i>Gruyère Popover</i>	90

FARM RAISED

12 oz. Bison Strip 48
Durham Ranch

Colorado Lamb Rack 49
Minted Peppercorn Demi

14 oz. Berkshire Pork Chop 32
Fennel Apple Confit

Roasted Chicken Breast 26
Madeira Chicken Demi

AT YOUR REQUEST

“SEAR” Steak Sauce • Salsa Verde

Shallot Bearnaise 3 • Brandy Peppercorn 3 • Truffle Butter 3 • Oscar Style 15 • Seared Foie Gras 15 • 8 oz. Lobster Tail 28

BUTCHER'S BLOCK

10 oz. SEAR Burger 17
Applewood Smoked Bacon,
White Cheddar Cheese,
Tomato Jam, Truffle Fries,
House-Made Pickles

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

Steak Frites 22
Truffle Fries, Steak Sauce

Steak Sandwich 18
Caramelized Onions, Mushrooms,
Provolone, Garlic Aioli, Arugula

FISH & SEAFOOD

Twin 8 oz. Lobster Tails 56
Drawn Butter, Lemon

Seared Ahi Tuna 34
Miso Glazed, Coconut Black Rice,
Charred Pineapple, Broccolini

Faroe Island Salmon 32
Chipotle Honey Glazed,
Black Bean Purée, Tomatillo Relish

Seared Sea Bass 44
Parmesan Risotto,
Roasted Mushrooms, Salsa Verde

SIDES

SEARious Mushrooms	7	Lobster Mac & Cheese	16
Broccolini	6	Millionaire Mashed Potatoes	7
Grilled Asparagus	8	Chipotle Creamed Corn	7
Roasted Brussels Sprouts	6	French Fries	6
Garlic Creamed Spinach	7	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
JT Nicholson



CHEF DE CUISINE
Mike Swartz