

1/2 DOZEN PACIFIC OYSTERS

Miso Butter, Panko Gratin

24

ALASKAN KING CRAB

Miso Butter, Grilled Lemon

28

Charcoal Grilled Shellfish

SHELLFISH PLATTER FOR TWO

Oysters, Shrimp, King Crab

40

GULF SHRIMP (6 EACH)

Miso Butter, Grilled Lemon

24

MAINE LOBSTER TAIL

Miso Butter, Grilled Lemon

45

APPETIZERS

AYESHA'S CURRY CORNBREAD Thai Red Curry Butter (2 pieces) 6

INSTANT BACON Steamed Buns, Teriyaki, Pineapple, Macadamia 16

DOUBLE DUCK WINGS Mango-Scotch Bonnet Glaze, Green Seasoning, Crispy Plantains 17

WAGYU SHAKING BEEF Bánh Mi Pickles, Bibb Lettuce Cups, Nuoc Cham, Peanuts 21

TOM KHA SOUP Crab, Peas, Tofu, Peanuts, Curry Cornbread 18

CLASSIC WEDGE SALAD Iceberg Lettuce, Bacon, Blue Cheese, Red Onion 14

TRUFFLE CAESAR SALAD Gem Lettuce, Onion Crema, Pecorino 16

SMOKED CAVIAR & ITALIAN BURRATA Beets, Citrus, Chives 28

BARBECUE VEGETABLES

THE LIGHTER SIDE

AVOCADO & QUINOA SALAD Jicama, Black Beans, Avocado Green Goddess 15

GRILLED MAITAKE MUSHROOMS Soy Ponzu, Yuzu-Tofu, Togarashi 16

ROASTED CAULIFLOWER Tehina, Golden Raisins, Za'atar, Pistachio 13

MISOYAKI DELICATA SQUASH Pickled Shimeji Mushrooms, Sesame, Nori 12

MICHAEL'S MOM'S FALAFEL Hummus, Tomato Jam, Cucumber, Endive 15

MOROCCAN CARROTS Harissa, Smoked Walnut Butter, Medjool Dates 12

BARBECUED SWEET POTATOES Brussels-Apple Slaw, Spiced Pecans 14

Smoked Pork Ribs

"ST. LOUIS CUT"

Select from: AMERICAN BBQ • AL PASTOR • SESAME-GOCHUJANG

Half Rack 22 | Whole Rack 39 | Combo Rack 55

Our St. Louis Pork Ribs are juicy, tender, and full of flavor. Our chefs collaborated with Le Sanctuaire to create three distinct spice blends for our ribs. They are dry rubbed and smoked low and slow. Each style of rib is finished with its own unique sauce.

WOOD-GRILLED STEAKS

18oz PRIME RIB EYE - 67 | 14oz AMERICAN PRIME NY STRIP - 48

18oz CHATEAUBRIAND for TWO - 118

Steaks are served with Creamy Potatoes, Porcini Salt, Watercress & Parmigiano-Reggiano

INTERNATIONAL ENTREES

SMOKED KOREAN SHORT RIB Sticky Rice, Kimchi, Soy, Sesame 48

SINALOA CHICKEN Achiote, Chilies, Sweet Potatoes, Avocado 31

CEDAR-SMOKED SALMON Anson Mills Grits, Mushrooms, Bacon Vinaigrette 38

MORRO BAY BLACK COD Garlie Fried Rice, Chicories, Fermented Black Bean Vinaigrette 35

SURF & TURF Angus Beef Filet, King Crab & Black Truffle Béarnaise 68

GRILLED BRANZINO Lemon Potatoes, Caper-Olive Vinaigrette 32

SIDES FOR THE TABLE

RIB TIP MAC & CHEESE - 15 • BLACK TRUFFLE FRIES - 17 • BRUSSELS SPROUTS - 14

WHIPPED POTATOES, DUCK FAT GRAVY - 10 • WAGYU BEEF & KIMCHI FRIED RICE - 16

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. 4% surcharge will be added for all food & beverages for San Francisco employer mandate. Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.