

# Dinner

## Entrees

### Appetizers

**roasted tomato bisque...\$10**  
four cheese toast

**billy bi soup...\$12**  
pei mussels, fresh herbs, white wine cream

**24hr pork ribs...\$14**  
thyme scented citrus gastrique, boneless

**crispy sweetbreads...\$15**  
artichokes, truffles, citrus oil

**yellowfin tuna tartare...\$17**  
asian pear, cucumber, citrus dressing

**peekytoe crabcakes...\$18**  
cracker crust, coney island tartar sauce

**plancha calamari...\$18**  
arugula, tomato agrodolce

**steak tartare...\$22**  
country toast, cornichon, grain mustard

**sweet corn agnolotti...\$21**  
little pillows of egg pasta, ricotta salata, huitlacoche

**crackling bobo chicken...\$24**  
sunchokes, artichoke salad, taragon butter

**grilled loup de mare...\$25**  
bayaldi, saffron vinaigrette, crispy lemon

**seared diver scallops...\$27**  
fregola salad, summer vegetables, spicy cashews, pomegranate

**olive crusted salmon...\$28**  
flageolet beans, fennel, tomato, fennel broth

### Prime Cut Steak

**l.e.s. romanian skirt...\$39**  
fried onion, gribenes

**pepper crusted center cut filet...\$45**  
shallots, brandy, frites

**carne asada...\$48**  
ny strip, poblano, vidalia onion, pico de gallo

**cowboy bone-in ribeye...\$65**  
chili dust, lemon garlic butter

**porterhouse pizzaiola for 2...\$95**  
roasted peppers, grilled onion, tomato

### Rawbar

**clams ...\$15/28**

**oysters...\$17/32**

**shrimp ...\$7 each**

**lobster...\$28**

**plateau ...\$48/105**  
oysters, crab, clams, shrimp, lobster

### Salad

**mixed greens...\$14**  
spring mixed greens, grape tomatoes, pickled onions

**red and green caesar...\$16**  
romaine hearts, parmesan croutons, anchovy

**tender bibb...\$16**  
bibb lettuce, maytag blue, cherrywood bacon

**roasted beet...\$16**  
asian pears, chevre, citrus vinaigrette

**sun-ripened beefsteak...\$17**  
lucky's tomatoes, shallots, ricotta salata

**lobster cobb...\$22**  
bacon, radicchio, white goddess dressing

### American Kobe

**pepper crusted carpaccio filet...\$30**

**teppanyaki ponzu hanger...\$38**

**guinness grilled short rib...\$46**

*all of our steaks can be simply grilled with sea salt, and cracked black pepper*

**Sauces...\$3**

memo's steak sauce • perigourdine • bearnaise • bordelaise • gorgonzola

### Potatoes

**russet lyonnaise  
triple cream whipped  
duck-fat souffle  
herbed frites  
smashed fingerlings**  
\$10

### Vegetables

**buttered baby carrots  
grilled asparagus  
sauteed wild mushroom  
creamed spinach  
buttermilk onion rings**  
\$9

please alert your server to any food allergies  
a 20% suggested gratuity will be added to parties of 8 or more