

raw & chilled

oysters on the half shell ^(df) ^(gf)

chef’s daily selection, mignonette, cocktail sauce
half dozen 32 | full dozen 48

tuna tartare ^(df) ^(gf)

soy chili vinaigrette, pickled fresno, pear 23

steak tartare

crispy capers, cured egg yolk, brioche toast points 25

appetizers

pan-seared scallops ^(df) ^(gf)

pea purée, braised bacon lardons, pickled fennel, chicken jus 33

hellfire hot wings

blue cheese dressing 22

wagyu meatballs

wagyu beef, pork, slow-roasted tomato sauce, polenta croutons, parmesan, basil 23

baked bannock

whipped honey butter, maldon sea salt 12

lobster risotto

butter-poached lobster tail, saffron broth, tomato soffritto 40

soup & salads

golden beet salad

white balsamic vinaigrette, greek yogurt, pistachio granola, blood orange, frisee herb salad 21

three sisters salad

roasted corn, black beans, roasted butternut squash, goat cheese, radicchio leaf,
smoked paprika maple vinaigrette 16

caesar salad

parmesan crisps, garlic croutons, lemon zest 16

add grilled chicken 8

add grilled shrimp 10

pumpkin soup

butternut squash, granny smith apple, maple glaze, vadouvan crème fraiche 14

(df) dairy free | (gf) gluten free | (v) vegetarian | (v+) vegan

Groups of eight or more will have an automatic gratuity of 18% added to the bill.

Before placing your order, please inform your server if there are any food allergies.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

entrées

beef wellington

potato purée, glazed root vegetables, red wine demi-glace 75

crispy skin salmon

miso marinated, sushi rice, baby bok choy, miso beurre blanc, scallion oil 39

winter chicken

half roasted chicken, wild mushrooms, chicken butter sauce, herbs 28

elk ragout

farm-raised elk, san marzano tomato, tagliatelle, parmigiano reggiano 28

roasted halibut

smoked pil pil sauce, clams, braised fennel, chive oil 43

lamb chop

butternut purée, harissa butter, sauteed spinach, lamb jus 50

braised bison short rib

potato cake, sautéed spinach, crispy onions, red wine demi-glace 54

8 oz filet mignon

garlic compound butter, confit cipollini, truffle peppercorn sauce 70

20 oz prime bone-in ribeye^(gf)

roasted garlic, maitake mushrooms, blistered tomatoes, truffle peppercorn sauce 95

tofu fried rice^(v+)

cabbage, kale, pickled mushrooms, spiced cashews, sesame seeds, peanut sauce 26

hell's kitchen burger

applewood smoked bacon, ghost pepper jack, fresno chili jam, avocado, crispy onions, tomato, spicy aioli 26

enhancements

truffle butter^{(gf)(v)} 7 garlic butter^{(gf)(v)} 6 lobster tail^(gf) 32

sides

polenta

roasted corn, parmesan, garlic, basil 12

baked macaroni & cheese

smoked gouda, mozzarella, crispy prosciutto, chives 14

crispy brussels sprouts

chili glaze, fresno peppers, cilantro 12

green beans^(df)

crispy prosciutto, sherry vinaigrette 11

potato purée^{(gf)(v)}

crème fraîche, chives 10

market salad^(v)

citrus vinaigrette, cucumber, tomato, quinoa 9

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