

## APPETIZERS

- HEIRLOOM TOMATOES** 12.  
*white balsamic, basil seeds, goat cheese crostini*
- YOUNG CAESAR SALAD** 9./16. (for two)  
*parmesan, white anchovy*
- BUTTER LETTUCE** 10.  
*avocado, beets, farm egg*
- WILD KALE SALAD** 14.  
*smoked bacon, dates, crisp brie, walnuts*
- STEAK TARTARE** 16.  
*tabasco vinaigrette, quail egg, potato chips*
- WAGYU BEEF CARPACCIO** 18.  
*spicy radishes*
- JUMBO SHRIMP COCKTAIL** 18.  
*cocktail sauce, basil aioli*
- SEARED YELLOWFIN TUNA** 16.  
*aged soy, cucumber*
- DUNGENESS CRAB CAKE** 18.  
*sumac, celery root- apple slaw*
- MAINE LOBSTER BISQUE** 12.  
*sherry vinegar*
- OYSTERS** 18.  
*on the half shell, from the wood-grill or gratin*
- YELLOWFIN TUNA TARTARE** 16.  
*yuzu dressing, green apple, crisp rice*

IN HONOR OF THE 100TH ANNIVERSARY OF  
THE HUNTINGTON HOTEL, WE ARE FEATURING A  
100TH ANNIVERSARY SPECIAL

one dozen oysters on the half shell  
one bottle Perrier Jouët, Brut, "Grand", Champagne, France, NV  
**\$100**

## U.S. PRIME CUTS

*Moyer Farm, Grain-Fed USDA Prime, Pennsylvania*

|                         |      |     |      |     |
|-------------------------|------|-----|------|-----|
| <b>NEW YORK STRIP</b>   | 14oz | 42. | 18oz | 54. |
| <b>FILET MIGNON</b>     | 8oz  | 42. | 12oz | 56. |
| <b>RIBEYE</b>           | 14oz | 40. |      |     |
| <b>DRY-AGED SIRLOIN</b> | 18oz | 58. |      |     |

*Brandt Beef, 100% All-Natural, Brawley, California*

|                     |      |     |  |  |
|---------------------|------|-----|--|--|
| <b>HANGAR</b>       | 10oz | 36. |  |  |
| <b>RIBEYE</b>       | 14oz | 49. |  |  |
| <b>FILET MIGNON</b> | 8oz  | 56. |  |  |

## GLOBAL CUTS


*Greg Norman Signature Australian Wagyu*

|                       |      |     |  |  |
|-----------------------|------|-----|--|--|
| <b>OUTSIDE SKIRT</b>  | 10oz | 36. |  |  |
| <b>NEW YORK STRIP</b> | 14oz | 68. |  |  |
| <b>RIBEYE</b>         | 12oz | 65. |  |  |

*Japan*

|                         |                     |  |  |  |
|-------------------------|---------------------|--|--|--|
| <b>KOBE TENDERLOIN</b>  | market price per oz |  |  |  |
| <b>WAGYU STRIP LOIN</b> | market price per oz |  |  |  |

## TO SHARE

|                                      |  |      |  |  |
|--------------------------------------|--|------|--|--|
| <b>PORTERHOUSE</b>                   | 32oz   | 90.  |  |  |
| <b>COTE DE BOEUF</b>                 | 32oz   | 98.  |  |  |
| <b>AUSTRALIAN WAGYU<br/>TOMAHAWK</b> |  48oz | 190. |  |  |

all cuts are served with your choice of sauce:  
bordelaise, béarnaise, horseradish cream, chimichurri

### GLOBAL CUT TASTING

savor and compare a taste from around the world.  
our chef will prepare 3 select cuts and you can compare  
the unique flavors each has to offer  
3 oz. tasting cuts excluding japan kobe 88.

## SEASONAL SELECTIONS

Land

**12OZ WISCONSIN VEAL CHOP** 52.  
*veal breast, shallot jus*

**COLORADO RACK OF LAMB** 58.  
*vadouvan jus*

**JIDORI CHICKEN** 28.  
*truffled polenta, wild mushroom*

**ROASTED AND BRAISED BERKSHIRE PORK** 34.  
*crisp pork belly, pink lady apples*

Sea

**GRILLED HAWAIIAN SWORDFISH** 30.  
*butternut squash, citrus, watercress*

**WILD KING SALMON** 38.  
*english peas, lemon*

**TURBOT** 44.  
*meuniere style, lemon verbena*

**BUTTER POACHED MAINE LOBSTER** 48.  
*tarragon vermouth butter*

Land and Sea

**ROYCE SURF AND TURF** 70.  
8 oz. maine lobster tail, 4 oz. moyer filet

Chef de Cuisine | **PERRY POLLACI**

Sous Chef | **LAUREN KIM**

Manager | **MATT NATHANSON**

## VEGETABLES

- GRILLED BROCCOLINI** *garlic confit, chili flakes* 9.  
**WILD MUSHROOM FRICASSEE** 12.  
**GRILLED ARTICHOKE** 12.  
**MARKET ONIONS** 9.  
**TRUFFLED SPINACH** 9.  
**GRILLED ASPARAGUS** *hollandaise* 9.  
**SEASONAL MARKET VEGETABLES** 9.  
**ONION RINGS** *guinness, yuzu buttermilk* 9.

## POTATOES & GRAINS

- ROYCE "LOADED" TWICE BAKED POTATO**  
*pancetta, sour cream* 9.  
**MAC & CHEESE** *cotto ham* 9.  
**POTATOES AU GRATIN** 9.  
**SOFT POLENTA** *aged gouda* 9.  
**POTATO PURÉE** *horseradish* 9.  
**HAND CUT FRENCH FRIES** 7.

All of our steaks are prepared on an Aztec wood-fired grill  
over White Oak and seasonal wood to sear in the maximum  
flavor and juiciness of each cut.

Our seafood consists of the freshest local and global  
selections available, and our produce is sourced from the  
local farmer's market and our organic garden on property.

 **Chef's Signature Cut**

\*Vegetarian Menu available upon request

\*A 20% gratuity will be added to parties of 8 or more