

## — APPETIZERS —

- CLASSIC JUMBO SHRIMP COCKTAIL** \$19  
**OYSTERS ROCKEFELLER**  
creamed spinach, pernod, bread crumbs \$19  
**ESCARGOT**  
burgundy snails, garlic-parsley oats, garden \$16  
**CRAB CAKES**  
super lump crab, chipotle aioli, arugula, fennel \$18  
**CACIO E PEPE**  
spaghettini, grains of paradise, grana padano \$16  
**LAMB LOLLIPOPS**  
mint jelly, mint gremolata \$17  
**SALMON TARTARE**  
fresno chili, radish, citrus broth \$18  
**CHILLED OYSTERS ON THE HALF SHELL**  
mignonette, cocktail sauce, lemon \$18

## — SOUPS & SALADS —

- SOUP OF THE DAY** cup \$5/bowl \$8  
**LOBSTER BISQUE**  
puff pastry \$11  
**OXTAIL AND ONION SOUP**  
caraway toast, gruyère cheese \$10  
**CAESAR**  
whole leaf, confit tomatoes, parmesan crostini \$11  
**MIGHTYVINE TOMATO & BURRATA**  
pickled red onions, basil vinaigrette \$16  
**WILTED SPINACH SALAD**  
candied pecan, red onion, bacon, soft-cooked egg \$12  
**SEASONAL MIXED GREENS**  
asparagus, radish, fennel, sherry vinaigrette \$9  
**BABY ICEBERG WEDGE**  
applewood-smoked bacon, buttermilk blue cheese dressing \$14

### TOWER 104

— \$26 per person —

shrimp, oysters, lobster tail, alaskan king crab

## — HOUSE SPECIALTIES —

- ROASTED WHOLE DOVER SOLE**  
brown butter, grapes, lemon, almonds, parsley \$55  
**BRICK AMISH CHICKEN**  
root vegetables, chicken jus \$22  
**HOUSE-MADE PAPPARDELLE**  
short rib and pork belly bolognese, whipped ricotta \$24  
**SCOTTISH SALMON**  
leek purée, creamed ramps, lentils, hazelnut \$27  
**ALASKAN HALIBUT**  
mushroom, dashi, radish \$31  
**BERKSHIRE PORK PORTERHOUSE**  
crispy polenta cake, maple bourbon glaze \$28  
**GRILLED SKIRT STEAK**  
soy-marinated, hand-cut french fries \$24  
**CFH BURGER**  
beef short rib & pork belly, goat cheddar cheese \$17

## — PRIME STEAKS —

- |                          |                            |
|--------------------------|----------------------------|
| 14 oz RIB EYE \$46       | 14 oz NEW YORK STRIP \$47  |
| 8 oz PETITE FILET \$48   | <b>DRY-AGED</b>            |
| 10 oz FILET \$60         | 20 oz BONE-IN RIB EYE \$68 |
| 14 oz BONE-IN FILET \$64 | 24 oz PORTERHOUSE \$75     |

### ~ PULLMAN ~

**20 oz RIB EYE CAP STEAK FOR TWO**  
bone marrow, root vegetable, tableside \$90

### ~ LOCAL GRASS-FED ~

**16 oz SLAGEL FAMILY FARM BONE-IN NEW YORK STRIP** \$60

## ENHANCEMENTS

- Béarnaise Sauce** \$3  
**Bordelaise Sauce** \$3  
**Au Poivre Sauce** \$3  
**Crème Fraîche Horseradish Sauce** \$2  
**Peppercorn Crust** \$2  
**Crab Oscar** \$18  
**Lobster Tail** MP

## — COMPLEMENTS —

- |  |  |   |
|--|--|---|
| <b>CRISPY BRUSSELS SPROUTS</b><br>furikake \$11                                | <b>GRILLED JUMBO ASPARAGUS</b><br>béarnaise sauce \$12             | <b>ROASTED CAULIFLOWER</b><br>smoked salt \$9                       |
| <b>LOADED FINGERLING POTATOES</b><br>cheddar, sour cream, bacon, scallion \$10 | <b>ROBUCHON'S BUTTERED POTATOES</b><br>european butter, chives \$9 | <b>SAUTÉED WILD MUSHROOMS</b><br>lambrusco vinegar \$11             |
| <b>FRENCH FRIES</b><br>fines herbes, garlic aioli \$7                          | <b>CREAMED SPINACH</b><br>vin blanc \$9                            | <b>ROASTED CELLAR VEGETABLES</b><br>brown butter, fines herbes \$10 |
| <b>SAUTÉED SPINACH</b><br>garlic, lemon \$9                                    |  | <b>POTATO GRATIN</b><br>black summer truffle, gruyère \$11          |

