

EIGHT K

OYSTERS IN SHELL 3 each / 15 half / 30 dozen

Misty Point, east coast
Alpine Bays, north east coast
Royal Miyagi, west coast

COCKTAILS AND PLATTERS

Lobster. butter lettuce, fennel, tarragon aioli, bloody mary cocktail sauce 21
Shrimp. butter lettuce, bloody mary cocktail sauce, remoulade 17
Snow crab claws. marinated, butter lettuce, sauce ravigote 18

Eight K Platter – Oysters, Shrimp. Snow Crab 75
Dom Pérignon Platter – a bottle of **Dom Pérignon** champagne, oysters, crab claws, shrimp, lobster tail halves 350

TIDBITS

Alligator meat pie 5
bacon pie crust, Louisiana alligator loin

Gran’s deviled egg 5
black oregon truffle, tarragon, prosciutto tuile

Foie gras “pb&j” 7
hudson valley foie gras torchon, pepper jelly, crispy marcona almond butter bread

Andouille stuffed hush puppy 6
smoked andouille, white rémoulade, cane syrup glaze

Fresno chili popper 5
local avalanche chèvre, tempura battered roasted fresno chili, cilantro lime sauce

Pork belly 5
spiced apple purée, calvados reduction

The Plank – half dozen of your favorite TIDBITS 30

STARTERS

BBQ shrimp & grits 15
gulf coast shrimp, creole bbq sauce “*nolan family recipe*”, low country grits, soft cooked egg

Buffalo short rib ravioli 16
butternut squash, herbed mascarpone

Roasted bone marrow 14
gremolata, toast

Crawfish mac n’ cheese 15
Louisiana crawfish tails, orecchiette, black trumpet mushrooms, green peas, three cheese sauce

Duck confit and foie gras in crispy crepe 14
creamed corn, black truffles, fresh thyme, huckleberry gastrique

Pete’s angry mussels 18
lardons of bacon, serrano chili, white wine broth, scallions, grilled ciabatta

Eight K salad 16
seasonal baby greens, crispy prosciutto, spiced apple purée, cashews, avalanche goat cheddar, balsamic vinaigrette

Lobster and kale salad 19
black kale, cold water lobster, boiled egg, radish, roasted garlic dressing

Beet and blue salad 17
mixed winter beets, maché, avalanche midnight blue goat cheese, marcona almonds, cane syrup vinaigrette

Butternut squash bisque 11
avalanche chèvre, toasted seeds, crispy kale

Smoked duck and andouille gumbo 15
house smoked duck, andouille sausage, jasmine rice, okra

We believe a fine steak like a fine wine is a reflection of the passion and vision of its rancher.

For these reasons we have chosen two of the finest ranches in the country, Creekstone Farms and Brandt. They are both USDA Prime, the highest grade available for steaks; we hope you enjoy them as much as we do.

CUTS, CHOPS AND STRIPS (a la carte)

Ribeye, 16 oz. 45

New York strip loin 14 oz. 42

Flat iron 10oz. 23

Filet 8 oz. 32

Chateaubriand 16 oz. 65

Tender Belly, Tomahawk Pork chop, 16 oz. 31

Broadleaf, Elk Chop, 12 oz. 45

SAUCES

Béarnaise 5
Bordelaise 5
Brandy cream 5
Madeira peppercorn 5
Crawfish Béarnaise 7
Red Wine sauce 6

STYLES

Blackened 3
Lobster oscar 19
Diane (dans la cuisine) 7
Au Poivre 3

SIDE 8

Crab risotto
Low country grits
Black kale
Mushrooms
Asparagus
Cream spinach
Collard greens

POTATOES 7

Lyonnaise
Frites
Fondant
Whipped
Sweet potato frites

FISH AND FOWL

Pan roasted salmon bouillabaisse 31
black mussels, Louisiana crawfish tails, roasted fennel, saffron fingerling potatoes, shishito peppers

Trout amandine 28
fregola pasta, black kale, roasted garlic, white wine sauce

Crispy skin gulf red snapper 37
jumbo lump blue crab risotto, black kale, fumet blanc

Southern fried chicken breast 27
jidori chicken, taleggio stuffed, low country grits, slow cooked collard greens, clover honey

Emma Farms wagyu burger 29
braised bacon, brie, mizuna, crispy onions, house made “whole grain dijonaise”, hand cut fries

PASTA

Gnocchi bonne femme 27
potato gnocchi, baby root vegetables, green peas, beech mushrooms, brandy cream

Chitarra and braised buffalo short rib 31
slow cooked buffalo short rib, arugula, parmesan cream



Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your chances of food-borne illness.
Parties of six or more may include an 18% gratuity.

EXECUTIVE CHEF. WILL NOLAN

SOUS CHEF. TOMMY HINES