

DINNER

5PM-11PM

STARTERS

Lobster Bisque - 15
lobster, old bay crouton, chives

Fresh Oysters - 22
half-dozen on half-shell

Shellfish Cocktail - 45
oysters, shrimp, king crab legs,
mignonette, cocktail sauce,
horseradish sauce

Sizzling Shrimp De Jonghe - 21
sherry, garlic, blistered tomatoes,
herb breadcrumbs, lemon

Crab Cake - 25
jumbo lump crab meat, mustard aioli

Ahi Tuna Tartare - 19
avocado, sesame seed, togarashi

Steak Tartare - 20
traditional accompaniments

Burrata - 16
heirloom tomatoes, roasted peaches,
balsamic glaze

Hearth-Fired Cauliflower - 14
herb marinade, blistered tomatoes,
julienned apple

SALADS

add grilled salmon 15 / grilled chicken breast 8
grilled hanger steak 15 / grilled shrimp 12

G21 Side Salad - 10
romaine, arugula, cucumber, red onion, tomato, hearts
of palm, radish, green goddess

Caesar Salad - 14
romaine, parmesan ciabatta crouton, egg, reggiano,
recommended with white anchovies

G21 Wedge - 14
iceberg, maytag blue, maple glazed bacon, cherry
tomatoes

Seafood Chopped Salad - 32
lobster, king crab, shrimp, romaine, red & yellow
peppers, red onion, champagne vinaigrette

G21 Caviar

one ounce of caviar, creme fraiche, toast, cucumbers, egg yolk

Hackleback - 78 / Royal White Sturgeon - 105

FROM THE HEARTH

Faroe Island Salmon - 29
pea puree, apple & radish slaw, lemon oil
chef recommends salmon cooked medium

Cauliflower Romesco - 22
steak cut cauliflower, carrot romesco,
apple, radish slaw

Lobster Thermidor - 70
c. 1894, reinterpreted Summer 2022
hearth-oven roasted tail, maitake mushrooms,
potato purée, sherry, gruyere

Roasted Chicken - 27
ginger-sweet potatoes, crispy brussels sprouts,
lemon thyme jus

OFF THE GRILL

Steak Frites - 35
hanger steak, G21 steak sauce,
parmesan truffle fries

G21 Dry-Aged Smash Burger - 21
two 4 oz patties, black garlic aioli, hook's cheddar,
b&b pickles, roanoke fries

Lamb Chop - 80
cauliflower puree, rosemary jus

STEAKS

Filet Mignon
6 oz. - 44 10 oz. - 62

Kansas City Cut Strip
18 oz. - 60

Westholme Wagyu Coulotte
8 oz. - 49 4 oz. - 27
roasted mushrooms, micro greens

Bone-In Ribeye - 85
22oz bone in

steak enhancements

Peppercorn Sauce - 7

Bearnaise - 6

Horseradish Sauce - 5

Oscar Style - 15

SIDES

Twice Baked Potato - 12
lardon, creme fraiche, chives
Caviar Supplement - 30

Potato Purée - 11
lemon-thyme jus

Crispy Brussels Sprouts - 12
golden raisins, balsamic glaze

Mac & Cheese - 15
parmesan bread crumbs, mornay sauce

Charred Asparagus - 10
hollandaise

Brocollini - 14
roasted garlic, red chili flake

Roasted Mushrooms - 15
thyme, garlic

PROUD PARTNERS - LOCAL/HUMANE/SUSTAINABLE

Cook's Venture Farms
Mick Klug Farms

Fischer Farms
Mighty Vine

Nichols Farm & Orchard
Kinnikinnick Farms

Hook's Creamery
Revol Greens

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please alert your server if you have any food allergies or dietary restrictions.