

High Société

SALADS

- High Société Caesar

21
- romaine hearts, crispy panko, roasted pumpkin seeds, parmesan reggiano
- Beet & Goat Cheese

19
- mixed greens, dried figs, candied walnuts, goat cheese, beet chips, berry vinaigrette
- Citrus & Sesame Greens

19
- crispy root vegetable chips, savoy cabbage, fresh herbs, baby corn, mixed greens, sesame citrus soy vinaigrette

STONE OVEN FLATBREADS

- Thai Basil Pesto

20
- thai basil pesto, shredded chicken, red onion, red peppers, parmesan
- Smoked Salmon

21
- wild smoked salmon, crème fraîche, capers, chives, pickled red onion
- Goat Cheese

18
- goat cheese, dried fig, fig jam, arugula, fig glaze

SIGNATURE COLD

- Beef Carpaccio

26
- prime filet, capers, pistachio, wild arugula, parmigiano reggiano, fig balsamic glaze
- Hamachi Crudo

27
- yellowtail, ponzu, aji amarillo, sesame oil
- Shrimp Cocktail

22
- chilled jumbo shrimp, cocktail sauce, lemon
- East Coast Oysters

MP
- (Minimum 6 Per Order)
- Seafood Tower

98
- Langoštino Bao Bun (2)

24
- sweet chili, remoulade, pickled vegetables

- Chicken Gyoza

16
- pan-seared, chili ponzu
- Firecracker Sbrimp

18
- sweet chili aioli.
- Crunchy Rice Cakes

19
- tuna tartare, spicy mayo

HOT STARTERS

- Chicken Katsu Bao Bun (2)

18
- panko crusted, sweet chili aioli, pickled vegetables

- Blistered Shishito Peppers

12
- sea salt, sweet chili
- Shrimp Gyoza

20
- pan seared, chili amazu ponzu, langostino
- Edamame

9
- sea salt, chili oil, lime

ENTRÉES

- Miso Glazed Halibut

48
- stir-fry vegetables, kaffir bamboo rice
- Pan-Roasted Branzino

42
- garlic whipped potatoes, squash, root vegetables, truffle lemon sauce.
- Thai Chicken Lo Mein

32
- wok-tossed lo mein noodles, stir-fry vegetables, soy-ginger
- Stuffed Maine Lobster Frites

MP
- 2 lb Stuffed Maine Lobster, shoestring parmesan nori fries, garlic butter

THE BUTCHER'S COUNTER

- Prime Filet Mignon

8 oz | 58
- seasonal vegetables, whipped potatoes
- Steak Frites

12 oz | 62
- Prime NY Strip, shoestring nori parmesan fries, béarnaise
- Also available as The Butcher's Double Cut

24 oz | 98
- Braised Lamb Shank

42
- demi-glacé, garlic mashed potatoes, baby ratatouille
- Dry-Aged Porterhouse

30 oz | 128
- shoestring nori parmesan fries, Béarnaise

SIDES

- Whipped Potatoes

12
- confit garlic batter
- Wok Fried Green Beans

12
- chili oil
- Shoestring Nori Parmesan Fries

14
- everything aioli
- Seasonal Vegetable

12
- chef's preparation

FEATURED TONIGHT

Desserts

Ask your server about tonight's selection from our patry chef.

Please always inform your server of any allergies or intolerances repore placing your order. not all ingredients are listed on the menu and we cannot guarantee the total arsence of allergens deialled information on be four een allekoens io avallable on keourse however we are unable to provide information on other allergens.



Martini Service / Serves 2-3



Martinis



Lavender Lemondrop
VODKA OR TEQUILA,
TRIPLE SEC, LEMON
JUICE, LAVENDER SYRUP
17



Caper Martini
VODKA OR GIN, DRY
VERMOUTH, CAPER
BRINE, OLIVE BRINE
17



The Filth
VODKA OR GIN, DRY
VERMOUTH, GREEN
OLIVE BRINE
17



Salted Caramel Martini
LICOR 43
SALTED CARAMEL
17



Tropi-Cosmo
WHITE RUM, COINTREAU,
PINEAPPLE, BANANA, LIME,
CRANBERRY
17



Extresso Martini
VODKA COFFEE LIQUEUR
LICOR 43, ESPRESSO
17

Cocktails



Société Spritz
APEROL, ST GERMAIN,
LEMON JUICE,
PROSECCO, ROSEMARY
16



HS G & T
GIN, ITALICUS
TONIC WATER
16



Carajillo
TEQUILA OR VODKA,
LICOR 43, ESPRESSO
16



Spicy Paloma
TEQUILA OR MEZCAL,
GRAPEFRUIT, LIME,
SERRANO SLICES
16



Tiki Storm
MYER'S DARK RUM,
FALERNUM, LIME,
JUICE, ORGEAT,
GINGER BEER
16



HS Old Fashioned
BOURBON OR RYE,
SOLERNA, ORANGE BITTERS
16



High Société Margarita
CILANTRO INFUSED TEQUILA
SOLERNA BLOOD
ORANGE, LIME JUICE, AGAVE
16

Wines

White

Chateau de Campuget COSTIERES DE NIMES	13 / 39
Rufino Pinot Grigio TUSCANY	13 / 39
White Haven Sauvignon Blanc MARLBOROUGH	15 / 49
Chateau Souverain Chardonnay NORTH COAST	14 / 40
Jordan Chardonnay RUSSIAN RIVER	75
Conundrum White CALIFORNIA	40

Red

Conundrum Red CALIFORNIA	13 / 39
Portlandia Pinot Noir WILLAMETTE	14 / 49
Brancaccia Tre Rosso TUSCANY	16 / 60
Louis Jadot Pinot Noir BOURGOGNE	60
Decoy Cabernet Sauvignon SONOMA	14 / 49
Silver Oak Cabernet Sauvignon ALEXANDER VALLEY	150

Bubbles

La Marca Prosecco 187 ml	13 / 39
Veuve Clicquot YellowLabel 750 ml	125
Dom Pérignon 750 ml	450

Zero Proof

Basil Lemon Fizz	9
Watermelon Mint Refresher	9
Pineapple Serrano Refresher	9

Draft Beer (12oz)

SEASONAL AND ROTATING DRAFT SELECTION PLEASE ASK YOUR SERVER	8
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Acqua Panna (Still) 8

San Pellegrino (Sparkling) 8