

High Société

BREAD + SPREADS

Cultured Sea Salt Butter • Whipped Fig Chèvre • Thai Basil Pesto

RAW & CHILLED

PRIME BEEF CARPACCIO | 24

Prime Filet, Wild Arugula, Pistachio, Capers, Parmigiano-Reggiano, Fig Balsamic

CURED SALMON CRUDO | 18

House-Cured Salmon, Capers, Grilled Crostini

MANGO HALIBUT CEVICHE | 16

Citrus-Cured Halibut, Mango, Chili, Fresh Herbs

JUMBO SHRIMP COCKTAIL | 19

Chilled Jumbo Shrimp, House Cocktail Sauce, Fresh Lemon

EAST COAST OYSTERS | MP

Seasonal Mignonette, Fresh Lemon
Minimum Six

CHILLED SEAFOOD PLATTER | 68

Chef-Curated Shellfish, Seasonal Garnishes, And House-Crafted Sauces

SALADS

HIGH SOCIÉTÉ CAESAR | 19

Romaine Hearts, Parmigiano-Reggiano, Toasted Panko, Roasted Pepitas, House Caesar

FIG, BEET & CHÈVRE | 18

Baby Greens, Baby Beets, Dried Fig, Chèvre, Candied Walnuts, Berry Vinaigrettes

CITRUS & SESAME | 18

Savoy Cabbage, Baby Greens, Baby Corn, Crispy Root Vegetables, Sesame-Citrus Vinaigrette

STARTERS

CHILI PONZU GYOZA | 16

Pan-Seared Chicken Dumplings, Chili Ponzu, Scallion

FIRECRACKER PRAWNS | 18

Crispy Prawns, Sweet Chili Aioli, Scallion

SPICY TUNA CRISPS | 18

Yellowfin Sashimi, Spicy Mayo, Scallion

CHARRED CHICKEN SATAY | 14

Peanut Sauce, Chili, Fresh Herbs

CHICKEN KATSU SANDO | 18

Panko Breaded Chicken, Pickled Cabbage, House Katsu Sauce

PRAWN WONTON TACOS | 17

Crispy Prawns, Wonton Shells, Chili Aioli, Pickled Slaw

MAINS

MISO HALIBUT | 42

Kaffir Bamboo Rice, Wok-Fired Vegetables, Miso-Black Bean Sauce

PAN-ROASTED BRANZINO | 39

Garlic Whipped Potatoes, Young Squash, Roasted Root Vegetables, Lemon Butter

SOY-GINGER ARCTIC CHAR | 37

Kaffir Bamboo Rice, Wok-Fired Vegetables, Ginger-Soy Honey Glaze

WILD MUSHROOM & TRUFFLE PASTA | 29

Wild Mushroom, Truffle Cream, Parmigiano-Reggiano, Sumac

THE GRILL

FILET MIGNON 8 OZ | 52

Aged Black Angus Tenderloin, Garlic Whipped Potatoes, Crispy Onions, Seasonal Vegetable

STEAK FRITES 12 OZ | 58

Prime NY Strip, Nori-Parmesan Fries, Béarnaise

PRIME RIB 12 OZ | 48

Slow-Roasted Black Angus Ribeye, Garlic Whipped Potatoes, Au Jus

HIGH SOCIÉTÉ BURGER | 28

Prime Ground Beef, Aged Cheddar Cheese, Black Sesame Brioche Bun, Asian Slaw, Mushrooms, House-Made Sauce

SLOW-BRAISED LAMB SHANK | 38

Whipped Potatoes, Baby Vegetables, Au Jus

SIGNATURE SIDES

WHIPPED POTATOES | 12

Confit Garlic Butter

WOK-FRIED GREEN BEANS | 12

Chili Oil

NORI-PARMESAN FRIES | 14

Everything Aioli

SEASONAL VEGETABLES | 12

Chef's Preparation

DESSERT

Ask Your Server About Tonight's Selection From Our Pastry Chef.

Please inform your server of any allergies or dietary restrictions. Consuming raw or undercooked foods may increase your risk of foodborne illness.



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



Soci t  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 Soci t  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 Yellow Label	750 ml	125
Dom P�rignon	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

Acqua Panna (Still) 8

San Pellegrino (Sparkling) 8