High Société

BREAD + SPREADS | 9
House-Made Sourdough · Cultured Sea Salt Butter · Whipped Fig Chèvre · Thai Basil Pesto

RAW & CHILLED

BEEF CARPACCIO | 24
Filet, Wild Arugula, Pistachio, Capers, Parmigiano-Reggiano, Fig Balsamic

CURED SALMON CRUDO | 18
House-Cured Wild Salmon, Capers, Sourdough Crostini

MANGO HALIBUT CEVICHE | 16
Citrus-Cured Halibut, Mango, Chili, Fresh Herbs

JUMBO SHRIMP COCKTAIL | 19
Chilled Jumbo Shrimp, House Cocktail Sauce

EAST COAST OYSTERS | MP
Seasonal Mignonette, Lemon
Minimum Six

CHILLED SEAFOOD PLATTER | 68
Chef-Curated Shellfish, Seasonal Garnishes, House-Crafted Sauces

SALADS

HIGH SOCIÉTÉ CAESAR | 19
Romaine Hearts, Parmigiano-Reggiano, Toasted Panko, Roasted Pepitas, Housemade Caesar Dressing

FIG, BEET & CHÈVRE | 18
Baby Greens, Roasted Beets, Dried Fig, Chèvre, Pomegranate Seeds, Candied Walnuts, Berry Vinaigrette

CITRUS & SESAME | 18
Baby Greens, Poached Pear, Charred Corn, Edamame, Crisp Vegetables, Citrus-Sesame Vinaigrette

ADD PROTEIN
Grilled Chicken +12 · Crispy Chicken Katsu +12 · Jumbo Shrimp +14

STARTERS

CHICKEN GYOZA | 16
Pan-Seared Chicken Dumplings, Chili Ponzu, Scallion

FIRECRACKER SHRIMP | 17
Crisp Shrimp, Sweet Chili Aioli, Pickled Ginger, Scallion, Sesame

SPICY YELLOWFIN BITES | 17
Yellowfin Sashimi, Potato Pancake, Spicy Mayo, Scallion

SHRIMP WONTON TACOS (2) | 16
Sautéed Shrimp, Crisp Wonton Shells, Chili Aioli, Pickled Slaw

CHICKEN KATSU SANDO | 21
Crispy Chicken Katsu, Japanese Milk Bread, Pickled Slaw, Housemade Katsu Sauce

OYSTERS ROCKEFELLER | 23
Baked East Coast Oysters, Creamed Spinach, Parmesan, Golden Breadcrumbs

MAINS

MISO HALIBUT | 42
Kaffir Bamboo Rice, Wok-Fired Vegetables, Miso-Black Bean Sauce

WILD MUSHROOM & TRUFFLE PASTA | 32
Wild Mushroom, Truffle Cream, Parmigiano-Reggiano, Sumac

CHICKEN À LA DIJON | 36
Parsnip Whipped Potatoes, Roasted Carrots & Beets, Crispy Leeks, Dijon Cream Sauce

SPICY RIGATONI & BURRATA | 31
Rigatoni, Spicy Tomato Cream, Burrata, Fresh Basil

ADD PROTEIN
Grilled Chicken +12 · Crispy Chicken Katsu +12
Jumbo Shrimp +14 · Lobster Tail +30

PAN-ROASTED BRANZINO | 41
Whipped Potatoes, Young Squash, Roasted Root Vegetables, Lemon Butter

THE GRILL

STEAK FRITES 12 OZ | 58
Prime New York Strip, Parmesan Frites, Peppercorn Cream

FILET MIGNON 8 OZ | 52
Whipped Potatoes, Wilted Spinach & Arugula, Crispy Onion Ribbons, Peppercorn Cream Sauce

PRIME RIB 12 OZ | 48
Slow-Roasted Black Angus Ribeye, Whipped Potatoes, Grilled Asparagus, Au Jus

FILET SLIDERS | 42
6 oz Filet Mignon, Crispy Onions, Arugula, Roasted Red Pepper Aioli, Brioche, Parmesan Fries



MAKE IT SURF & TURF
Add Lobster Tail · +30

SLOW-BRAISED LAMB SHANK | 38
Whipped Potatoes, Baby Vegetables, Au Jus

SIDES

TWICE-BAKED LOADED POTATO | 14
Sour Cream, Smoked Beef Bacon, Mozzarella, Chives
ADD ½ OZ OSETRA CAVIAR +35

TRUFFLE ROASTED MUSHROOMS | 12
Truffle Oil

PARMESAN FRIES | 12
Parmesan, Everything Aioli

ROASTED SEASONAL VEGETABLES | 12
Chef's Seasonal Selection

POTATO & ARTICHOKE AU GRATIN | 14
Smoked Gouda, White Cheddar, Caramelized Onions

ROASTED BEETS & CARROTS | 14
Whipped Goat Cheese, Pistachios, Honey

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



Salted Caramel Martini
LICOR 43
SALTED CARAMEL
17



Espresso Martini
VODKA COFFEE LIQUEUR
LICOR 43, ESPRESSO
17

COCKTAILS



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



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



HS G & T
GIN, ITALICUS TONIC WATER
16



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



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



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

Wines

White & Rosé

Campuget Tradition Rosé Syrah–Grenache · Costières de Nîmes	13 / 39
Ruffino Pinot Grigio Tuscany	13 / 39
White Haven Sauvignon Blanc Marlborough	15 / 49
Château Souverain Chardonnay North Coast	14 / 40
Jordan Chardonnay Russian River	75
Conundrum White California	40
Louis Jadot Chardonnay Bourgogne	16 / 57

House Wines

Hahn Chardonnay California	11 / glass
Hahn Cabernet Sauvignon California	11 / glass

Red

Conundrum Red California	13 / 39
Portlandia Pinot Noir Willamette	14 / 49
Brancaia Tre Rosso Tuscany	16 / 60
Louis Jadot Pinot Noir Bourgogne	60
Decoy Cabernet Sauvignon Sonoma	14 / 49
Silver Oak Cabernet Sauvignon Alexander Valley	150
Caymus Cabernet Sauvignon 50th Anniversary · 2022	175
Joseph Phelps Cabernet Sauvignon Napa Valley · 2022	195
Château Souverain Cabernet Sauvignon California · 2024	13 / 39
Giovanni Rosso Langhe Nebbiolo 2023	65
Duckhorn Cabernet Sauvignon Napa Valley · 2022	18 / 82

Bubbles

La Marca Prosecco	187 ml	13 / 39
Veuve Clicquot YellowLabel	750 ml	165
Dom Pérignon	750 ml	295

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