

High Société

BREAD + SPREADS | 9

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 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, Baby Beets, Dried Fig, Chèvre, Candied Walnuts, Berry Vinaigrette

CITRUS & SESAME | 18

Savoy Cabbage, Baby Greens, Asian Pear, Crispy Root 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, Crisp Wonton, 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

SOY-GINGER ARCTIC CHAR | 37

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

ADD PROTEIN

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

SPICY RIGATONI & BURRATA | 31

Rigatoni, Spicy Tomato Cream, Burrata, Fresh Basil

PAN-ROASTED BRANZINO | 41

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

THE GRILL

FILET MIGNON 8 OZ | 52

Aged Black Angus Tenderloin, Whipped Potatoes, Crispy Onions, Grilled Asparagus

STEAK FRITES 12 OZ | 58

Prime New York Strip, Parmesan Frites, Peppercorn Cream

PRIME RIB 12 OZ | 48

Slow-Roasted Black Angus Ribeye, Whipped Potatoes, Grilled Asparagus, Au Jus

PRIME FILET SLIDERS | 42

6 oz Prime Filet Mignon, Crispy Onions, Arugula, Roasted Red Pepper Aioli, Brioche, Parmesan Fries

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

PARMESAN FRIES | 12

Parmesan, Everything Aioli

TRUFFLE ROASTED MUSHROOMS | 12

Truffle Oil, Scallion

ROASTED SEASONAL VEGETABLES | 12

Chef's Seasonal Selection

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



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

Acqua Panna (Still) 8

San Pellegrino (Sparkling) 8