

THE CLOCK TOWER

RAW BAR

East Coast Oysters*
passion fruit mignonette
1/2 dozen 24
1 dozen 48

Shellfish Platter*
*1/2 chilled maine lobster,
oysters, shrimp*
70

1/2 Chilled Maine Lobster
lemon aioli 28
Shrimp Cocktail
marie rose sauce 23

STARTERS

Scotch Egg
cucumber raita 14

Salad of Red Gem Lettuces
*sheep's milk cheese,
champignon de paris, rye melba* 19

Seared Scallops
grape, aji dulce, caulilini 26

Roasted Beetroot Salad
goat cheese, petite chicories, dill 23

Celeriac "Velouté"
celery, leeks, truffles 22

Steak Tartare*
*onion tartlet, traditional
condiments, caviar* 26

Roasted Oysters
*spinach, breadcrumbs,
seaweed* 26

Tuna Carpaccio*
sauce tonnato, lemon, bottarga 28

SIDES

Creamed Spinach 12

Whipped Potatoes 11

Triple-Cooked Chips 13

Brussels Sprouts
bacon, dates, hazelnuts 12

Macaroni & Cheese
wild mushrooms, slow-cooked ox cheek 19

MAIN COURSES

Halibut
nebrodini, sunchokes, caviar 47

Dry Aged Burger*
*bacon, cheddar, churchill sauce,
red onion, pickles, chips* 32

Tandoori Chicken
*coconut basmati rice, almond, pistachio,
raisins, cucumber-cilantro yogurt* 33

Shepherd's Pie
*montgomery cheddar, pomme duchesse,
parsley and lemon bread crumbs* 36

Agnolotti
*honeynut squash, chestnut,
black truffle* 32

Fish & Chips
*ale battered cod, mushy peas,
triple-cooked chips, seaweed tartar sauce* 33

STEAKS

Bone-in Salmon Steak
brown butter and capers
10 oz. 34

Veal Chop
*spigarello, broccoli di ciccio,
zante currant*
14 oz. 58

**Snake River Farms
American Wagyu Skirt Steak***
10 oz. 66

Prime NY Strip*
14 oz. 68

Beef Wellington For Two*
*whipped potatoes, seasonal roasted
vegetables, sauce bordelaise*
128