



MENU BY CHEF HAI AVNAIM

## CAVIAR

*served with cured egg, labaneh, chives, pickled berries*

1 oz \$160

4 oz \$600

## RAW BAR

Oysters on the Half Shell\* 24

½ dozen

mignonette, housemade hot sauce

Hiramasa Crudo\* 24

black garlic shoyu, blood orange, dill oil, furikake

Ceviche\* 22

shallots, pickled melon, persimmon, crispy tapioca

## APPETIZERS

Tomato Salad 22

four preparations of tomato,  
Moroccan olives, jalapeño, egg yolk, feta

Fattoush Salad 18

arugula, heirloom cherry tomato,  
cucumber, pickled sumac onions,

Beetroot 19

five cheeses, hazelnut dukkah, crème fraîche

Octopus 28

cilantro soy glaze, mashwiya, crème fraîche

Beef Carpaccio\* 22

parmigiano-reggiano, balsamic, garlic aioli  
*add Perigord truffle +15*

Chateaubriand Tartare\* 24

caviar, caper tarragon aioli,  
harissa, quail yolk, toasted focaccia

Miyazaki A-5 45

demi-glace, sunchoke  
*add Perigord truffle +15*

Aris Cigar 28

hummus, pine nuts, cardamom oil, harissa



SOF HOSPITALITY

\*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# MAIN DISHES

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## Jerusalem Risotto 28

sunchoke butter, roasted artichoke hearts, grilled asparagus, pecorino, confit tomato

## Bucatini al Granchio 34

blue crab, vermouth butter, capers, lemon zest, calabrian chili

## Catch of the Day 55

chickpeas, swiss chard, preserved lemon, caramelized cauliflower, okra, mediterranean salsa verde

## Tiger Shrimp 55

charred lemon, creamy bouillabaisse, challah

## Lamb Chops\* 66

asparagus, snow pea, chickpeas, saffron carrot cream, chermoula

## Short Rib 60

Jerusalem artichoke crema, honey glaze

# STEAKS

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*All of our beef is selected by our chef and butchered in-house.*

## SIGNATURE

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**Butcher's Cut\* 10oz 55**  
Certified Angus Beef, served with mushroom ragù

**Grassfed Tenderloin\* 8oz 68**  
Served with bone marrow

**Bone-in New York Strip\* 16oz 95**  
Niman Ranch, dry aged 21 days

**Porterhouse\* 34oz 160**  
Niman Ranch Prime, dry aged 21 days

**Ribeye\* 14oz 72**  
Certified Angus Beef Prime, dry aged 14 days

**Spinalis Au Poivre\* 10oz 70**  
Served with Aris purée

## WAGYU

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**Japanese Wagyu Striploin\* 10oz 220**  
Miyazaki A-5

**Australian Wagyu Ribeye\* 14oz 145**  
Westholme

**American Wagyu Ribeye\* 16oz 130**  
Mishima Reserve

## ACCOMPANIMENTS

Au Poirve	5
Harissa Béarnaise	5
Chermoula	5
Aris Butter	5
Tiger Shrimp	15
Foie Gras	30
Bone Marrow	10

# SIDES

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**Honey Harissa Carrots 14**  
mint labneh

**Truffle Fries 12**  
parsley, parmesan

**Aris Purée 12**  
butternut squash, potato

**Israeli Salad 14**  
cucumber, tomato, red onion, pomegranate, herbs, hummus

**Mushrooms 16**  
mixed seasonal mushrooms, cheese crust

**Broccolini & Asparagus 16**  
snow peas, mint labneh, parmigiano-reggiano, cured egg yolk



SOF HOSPITALITY

20% gratuity will be added for parties of 6 or more