

# EIGHT K

## OYSTERS IN SHELL 3 each / 15 half / 30 dozen

Misty Point, east coast  
Alpine Bays, north east coast  
Royal Miyagi, west coast

## COCKTAILS AND PLATTERS

**Lobster.** butter lettuce, fennel, tarragon aioli, bloody mary cocktail sauce 21  
**Shrimp.** butter lettuce, bloody mary cocktail sauce, remoulade 17  
**Snow crab claws.** marinated, butter lettuce, sauce ravigote 18

**Eight K Platter** – Oysters, Shrimp, Snow Crab 75  
**Dom Pérignon Platter** – a bottle of Dom Pérignon champagne, oysters, crab claws, shrimp, lobster tail halves 350

## TIDBITS

**Alligator meat pie** 5  
bacon pie crust, Louisiana alligator loin

**Gran's deviled egg** 5  
black oregon truffle, tarragon, prosciutto tuile

**Foie gras "pb&j"** 7  
hudson valley foie gras torchon, pepper jelly, crispy marcona almond butter bread

**Andouille stuffed hush puppy** 6  
smoked andouille, white rémoulade, cane syrup glaze

**Fresno chili popper** 5  
local avalanche chèvre, tempura battered roasted fresno chili, cilantro lime sauce

**Pork belly** 5  
spiced apple purée, calvados reduction

**The Plank** – half dozen of your favorite TIDBITS 30

## STARTERS

**BBQ shrimp & grits** 15  
gulf coast shrimp, creole bbq sauce "nolan family recipe", low country grits, soft cooked egg

**Buffalo short rib ravioli** 16  
butternut squash, herbed mascarpone

**Roasted bone marrow** 14  
gremolata, toast

**Crawfish mac n' cheese** 15  
Louisiana crawfish tails, orecchiette, black trumpet mushrooms, green peas, three cheese sauce

**Duck confit and foie gras in crispy crepe** 14  
creamed corn, black truffles, fresh thyme, huckleberry gastrique

**Pete's angry mussels** 17  
lardons of bacon, serrano chili, white wine broth, scallions, grilled ciabatta

**Eight K salad** 16  
seasonal baby greens, crispy prosciutto, spiced apple purée, cashews, avalanche goat cheddar, balsamic vinaigrette

**Lobster and kale salad** 19  
black kale, cold water lobster, boiled egg, radish, roasted garlic dressing

**Beet and blue salad** 17  
mixed winter beets, maché, avalanche midnight blue goat cheese, marcona almonds, cane syrup vinaigrette

**Butternut squash bisque** 11  
avalanche chèvre, toasted seeds, crispy kale

**Smoked duck and andouille gumbo** 15  
house smoked duck, andouille sausage, jasmine rice, okra

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your chances of food-borne illness.  
Parties of six or more may include an 18% gratuity.

EXECUTIVE CHEF. WILL NOLAN

SOUS CHEF. TOMMY HINES

## CUTS, CHOPS AND STRIPS (a la carte)

Ribeye, 16 oz. 45

New York strip loin 14 oz. 42

Flat iron 10oz. 23

Filet 8 oz. 32

Chateaubriand 16 oz. 65

Buffalo Ribeye 22 oz. 75

Tender Belly, Tomahawk Pork chop, 16 oz. 31

Broadleaf, Elk Chop, 12 oz. 45

## SAUCES

Béarnaise 5

Bordelaise 5

Brandy cream 5

Madeira peppercorn 5

Crawfish Béarnaise 7

Red Wine sauce 6

## STYLES

Blackened 3

Lobster oscar 19

Diane (dans la cuisine) 7

Au Poivre 3

## SIDE 8

Crab risotto

Low country grits

Black kale

Mushrooms

Asparagus

Cream spinach

Collard greens

## POTATOES 7

Lyonnaise

Frites

Fondant

Whipped

Sweet potato frites



## FISH AND FOWL

Pan roasted salmon bouillabaisse 31

black mussels, Louisiana crawfish tails, roasted fennel, saffron fingerling potatoes, shishito peppers

Trout amandine 28

fregola pasta, black kale, roasted garlic, white wine sauce

Crispy skin gulf red snapper 37

jumbo lump blue crab risotto, black kale, fumet blanc

Southern fried chicken breast 27

jidori chicken, taleggio stuffed, low country grits, slow cooked collard greens, clover honey

Emma Farms wagyu burger 29

braised bacon, camembert stuffed, mizuna, crispy onions, house made "whole grain dijonnaise", hand cut fries

## PASTA

Gnocchi bonne femme 27

potato gnocchi, baby root vegetables, green peas, beech mushrooms, brandy cream

Chitarra and braised buffalo short rib 31

slow cooked buffalo short rib, arugula, parmesan cream

We believe a fine steak like a fine wine is a reflection of the passion and vision of its rancher.

For these reasons we have chosen two of the finest ranches in the country, Creekstone Farms and Brandt. They are both USDA Prime, the highest grade available for steaks; we hope you enjoy them as much as we do.