

RAW BAR

OYSTERS MP ♦ TOP NECK CLAMS 1.5 ♦ HALF CHILLED LOBSTER 18 ♦ SHRIMP COCKTAIL 15 ♦ CRAB COCKTAIL 22

GRAND PLATEAU 68

HALF LOBSTER • DOZEN OYSTERS
FOUR SHRIMP • SIX CLAMS

ROYAL PLATEAU 125

FULL LOBSTER • EIGHTEEN OYSTERS • EIGHT SHRIMP
DOZEN CLAMS • CRAB COCKTAIL

CRUDO

KONA KAMPACHI 14
gooseberries, cumin salt,
tomatillo, salsa verde

STRIPED MARLIN 14
avocado, ginger, palm hearts,
serrano pepper, citrus ceviche sauce

YELLOWFIN TUNA 14
yuzu-miso, mango,
roasted peanuts, spicy cress

★ CRUDO SAMPLER 18

FOR THE TABLE

FRESH RICOTTA 12
olive oil, black pepper, herbs,
orange-fig jam, sourdough

FRIED OYSTERS 14
hot & sour sauce

YELLOWFIN TUNA TARTARE 14
cumin, coriander, ginger oil, scallions,
lemon segments, grilled lavash, fleur de sel

SHISHITO PEPPERS 10
grilled lemon, maldon sea salt

PIMENTO CHEESE 11
benton's ham, green tomato

CHARRED SPANISH OCTOPUS 15
nduja, white beans, fennel, salsa verde

SOFT POLENTA 16
golden beets, tellegio, pinenuts,
pecorino cheese, crispy oregano

PAN SEARED CRAB CAKE 17
andouille sausage, potato hash, saffron aioli

SARDINIAN FLATBREAD 12
herb aromatics, nduja sausage, truffle aioli,
blue moon acres greens, aged goat cheese

STEAK TARTARE 18
black truffle vinaigrette, peppercress,
garlic croustades

FOIE GRAS TERRINE 16
dried apricots, arugula, gvertramaner jelly

PLATES

BERKSHIRE PORK COLLAR 24
logan turnpike cheddar grits,
collard greens, smoked paprika, pork jus

LAMB SHOULDER RAGOUT 26
shaved crimini mushroom salad,
rigatoncini pasta, aged goat cheese

PAN SEARED SALMON 27
cauliflower puree, bacon,
brussels sprouts, port wine gastrique

MONKFISH OSSO BUCO 28
maitake mushrooms, carrots,
baby tokyo turnips, truffle jus

HERB ROASTED CHICKEN 24
green garlic potato puree, asparagus,
pearl onion, natural jus

VEGETABLE HOT POT 20
yellow split chickpeas, butternut squash,
baby turnips, broccolini, coconut curry sauce

+ jumbo shrimp(4) 15

STEAKS & CHOPS

ALLEN BROTHERS OF CHICAGO SINCE 1993
CERTIFIED BLACK ANGUS
NEBRASKA GRASS & CORN FED

CENTER CUT FILET 8 oz	37
NY STRIP 12 oz	33
RIBEYE 14 oz	36
DOMESTIC LAMB RACK 18 oz	42

"A1" potted onions, roasted garlic bulb,
frisee salad and choice of one sauce

peppadew chimichurri ♦ red wine sauce
au poivre ♦ gorgonzola butter ♦ house sauce

*add cumin-black pepper rub to any cut

SANDWICHES

PENN6 BURGER 16
platinum burger grind, bibb lettuce,
sharp cheddar, tomato, garlic aioli,
duck fat fries

+ bacon 4. fried egg 2. mushrooms 3.

MUSHROOM TOASTY 12
kennett square mushrooms, fried egg,
parmesan cream, hearty greens

LOBSTER ROLL 26
celery, green onion, mayonnaise,
buttered roll, duck fat fries

SOUPS & SALADS

TOMATO GAZPACHO 6
baby basil

PE6 SALAD 9
market greens, cucumber, radish,
carrots, dill-buttermilk dressing

SALAD LYONNAISE 14
poached eggs, fresh herbs,
lemon & sherry vinaigrette

ROASTED BABY BEETS 12
goat cheese, arugula, candied walnuts,
orange-balsamic vinaigrette

GREEN KALE CAESAR 10
grana padano, white anchovies,
sourdough croutons, garlic dressing

SIDES

7

DUCK FAT FRIES
BACON-BRAISED BRUSSELS SPROUTS
LOGAN TURNPIKE GRITS
CAULIFLOWER GRATIN
GARLIC SPINACH
KENNETT SQUARE MUSHROOMS