

Gluten Free Selections

Small Plates

Shrimp Cocktail* 25
charred jalapeño cocktail, lemon

Oysters*
chef's choice
half dozen 28 / dozen 54

Pearls of the Sea* 105
dozen oysters, 8 shrimp cocktail
1 lb lobster

Kale & Apple Salad 17
apple cider vinaigrette, pancetta
candied pecans, shaved goat cheese

Avocado Toast 14
lemon, espelette

Burrata 19
oven roasted tomato
smoked eggplant, fresh herbs

Chilequiles 19
pulled slow roasted chicken, salsa verde, lime crema
+ daring 'chicken' substitute 6

Little French Dips 21
horseradish aioli, gruyere, au jus

Crispy Thai Shrimp 27
carrot cucumber slaw

Prime Meats*

Grilled Double Cut Lamb Chops 60
creamy polenta, port wine glaze

Classic Thick Cut Filet 65

24 oz. Bone-in Ribeye 95
35 day dry aged

steaks served with Beauty & Essex signature sauce
roasted garlic-bacon

Large Plates

Vegetable Meatballs 24
san marzano tomatoes, cashew ricotta, basil

Thai BBQ Mushroom 26
*oyster, shiitake, crispy rice cake
broccolini slaw*

Quinoa Bowl 27
*grilled shrimp, roasted carrot
avocado, sesame marinated cucumbers*

Half Roasted Chicken 33
*spiced carrot purée, crispy kale
charred green onion chimichurri*

Seared Scallop 36
*sherry glazed smoked shiitake
toasted almond romesco, wild rice
orange caraway chili oil*

Grilled Branzino 52
*arugula and kohlrabi salad
pickled ginger*

Accessories

Togarashi Fries 12
yuzu sauce

Pan Roasted Asparagus
& Mushrooms 15
truffle, shallot, herbs

Seared Brussels Sprouts 14
*creamy lemon dressing, pecorino
pickled red onion*

Desserts

Selection of Sorbets 10
housemade daily

Chocolate Pot de Crème 16
salted caramel mousse