



ALTO

• BY FABIO VIVIANI •

SHELLFISH & RAW BAR

Tuna Tartare	24
citrus fresno vinaigrette, crispy capers, pickled onion, sesame, lime	
Oysters Rockefeller	26
spinach, parmesan, anise, n’duja breadcrumbs	
Jumbo Shrimp Cocktail	25
horseradish spiked cocktail sauce, lemon	
1/2 Shell Oysters	25 / 32
mignonette, calabrian cocktail, lemon	
The Willis	80
shrimp cocktail, 1/2 shell oysters, cold poached mussels, tuna tartare, crab salad	
The Creek	215
whole poached maine lobster, shrimp cocktail, 1/2 shell oysters, cold poached mussels, tuna tartare, crab salad, accoutrements	

SOUP & SALAD

24 Hour Caramelized Onion Soup	15
veal broth, brandy, aged provolone	
Lobster Bisque	16
lobster, sherry cream, chives, lobster tuile	
Baby Gem Wedge	17
crisp pancetta, gorgonzola, onions, heirloom tomato, gorgonzola dressing	
Caesar Salad	16
romaine, parmesan croutons, classic dressing	
Alto Chopped Salad	18
mixed greens, salami capicola, pepperoncini, chick peas, roasted peppers, heirloom tomatoes, mediterranean olives, cucumber, provolone, oregano vinaigrette, red onion	
Shellfish Aviator	22
romaine, jumbo shrimp, king crab, avocado, hearts of palm, tomato, spicy dijon dressing	

PASTA

Campanelle Pesto	26
pistachio pesto, stracciatella, basil	
Shrimp Fra Diavolo	38
tomato, parsley, garlic, lobster butter, bread crumbs, spaghetti alla chitarra	
Spicy Creste di Gallo	22
san marzano, grana padano, vodka, calabrian chili	
Squid Ink Lumache	34
frutti de mare, heirloom tomato, garlic, lobster butter	
Baked Gnocchi	25
black truffle, parmesan cream, mozzarella gratinee	

SIGNATURE SIDES

Crispy Brussels, Truffle Honey	14
Charred Cauliflower Gratinée	13
Roasted Mushrooms, Sherry	16
Whipped Yukon Potatoes	14
Beef Fat Fries, House Dill Ketchup	14
Crispy Herb Potatoes, Parmesan	15
Grilled Asparagus, Hollandaise	15
Creamed Spinach, Crispy Onions	14
Roasted Yams	14
Broccolini	13
Mac & Cheese	15

APPETIZERS

Bank Rolls	12
fresh baked parker house, sesame, maldon, whipped butter, evoo	
Blue Crab Cakes	28
lump crab, truffle mustard sauce, lemon	
Beef Carpaccio	22
horseradish, mascarpone, salsa verde, crisp onions, arugula, pickled onions, capers	
Smoked Burrata	22
pancetta, pistachios, tomato jam, balsamic, sweet drop peppers	
Spanish Octopus	25
marbled potatoes, celery, fennel, charred lemon	
N’duja Mussels	25
charred shallots, garlic, n’duja broth, grilled bread	
20 Month Prosciutto Di Parma	23
parmigiano-reggiano, mozzarella di bufala, fresh fig, crostino	
Wagyu Meatballs	22
tomato sugo, parmesan, evoo, basil	

STEAKS & CHOPS

Aged Minimum 28 days	
Petite Filet 7 oz. Linz Heritage, Blue Branch Ranch, OK	48
Filet 10 oz. Linz Heritage, Blue Branch Ranch, OK	62
Ribeye 16 oz. Creekstone Farms, AK	65
New York Strip 16 oz. Meyer Ranch, MT	80
Delmonico 18 oz. Creekstone Farms, AK	73
Tomahawk 36 oz. Linz Heritage, Blue Branch Ranch, OK	150
Dry Aged Selections	
Kansas City 18 oz. Prime, Double R Ranch, WA	75
Bone-In Ribeye 22 oz. Linz Heritage, Blue Branch Ranch, OK	82
Porterhouse 28 oz. Linz Heritage, Blue Branch Ranch, OK	115

High “Steaks”

Tomahawk 36 oz. Linz Heritage Angus, Blue Branch Ranch, OK	230
served with chef’s vegetables, salad, two sides, & dessert	
Porterhouse 28 oz. Linz Heritage Angus, Blue Branch Ranch, OK	195
served with chef’s vegetables, salad, two sides, & dessert	

Pasture Raised

Filet 8 oz. Red Top Farms, MO	50
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Opulent Additions

King Crab	MP	Jumbo Shrimp	20	Lump Crab	20
Lobster Tail	MP	Oscar Style	15		

Sauces

Béarnaise	Barolo Demi Glaze	Truffle Butter
Au-Poivre	Garlic Cilantro	Bleu Cheese Crust

ENTREES

Lamb Chops	52
pistachio crusted, mustard demi-glace	
Whole Maine Lobster	MP
drawn butter, lemon	
King Salmon	45
spring corn succotash, arugula, pesto	
Mediterranean Bass	40
citrus, frisée, shaved fennel, radish, charred lemon, salsa verde	
Amish Chicken	40
parmesan potatoes, black truffle jus	
Berkshire Pork Chop	44
house spice rub, toasted pistachio romesco	