



THE SOCIAL

— RESTAURANT & LOUNGE —



It is our pleasure to welcome you to The Social. We are honored and grateful for the opportunity to share our table with you. True to our name, our menu is thoughtfully designed as a collaborative, shareable experience, crafted to bring people together over exceptional food. In pursuit of culinary excellence, our offerings evolve with the seasons, allowing us to source the finest ingredients and serve each dish at the pristine standard our guests deserve.

MEZZE & CRU

BREAD AND OLIVE OIL 6

Loaded olive oil with assorted olives, sun-dried tomatoes, herbs & Mediterranean spices.

HUMMUS 14

Silken chickpea purée, stone-ground tahini, fresh lemon, garlic, extra virgin olive oil.

SMOKED EGGPLANT MOUTABAL 14

Charred aubergine, rich tahini, garlic confit, lemon zest.

WHIPPED LABNEH 10

Whipped goat cheese labneh, toasted walnuts, medjool dates topped with za'atar & Calabrian Chile.

CRUSHED GREEK 12

Crushed tomatoes, red onion, olives, mediterranean spices, topped with feta & fresh mint.

SOCIAL ZUCCHINI CHIPS 18

Crisp-fried tempura golden zucchini ribbon stack, sea salt, torn mint, whipped herb yogurt dip.

BURRATA & TOMATO CONFIT 21

Creamy burrata, blistered tomato confit, cherry tomato, fresh basil oil, aged balsamic glaze.

BEEF CARPACCIO 24

Shaved prime beef, wild arugula, aged Parmigiano-Reggiano, white truffle pearls, cold-pressed olive oil.

STEAK TARTARE 26

Hand-cut prime beef, caper, Fresno Chile, chive emulsion, toasted sourdough.

TORCHED SCALLOPS 29

Japanese sea scallops, citrus ponzu, black truffle pearls, delicate microgreens.

HAMACHI CRUDO 28

Thinly sliced hamachi, citrus ponzu, orange & lemon zest, red onion, Fresno chile, micro cilantro.

TUNA TARTARE 27

Bluefin Ahi tuna, onions, shallots, jalapeños, sliced avocados, smoked passionfruit-mango mouse with mediterranean spices & taro chips.

CRISPY CALAMARI 24

Golden fried Calamari with a home-made spicy tomato sauce.

SEARED OCTOPUS 24

Served on a bed of white been tahini puree.

KIBBEH 18

Golden bulgur crust, spiced ground beef, toasted pine nuts, aromatic Levantine spices.

SALADS

THE SOCIAL CAESAR 20

Baby gem lettuce, shaved Parmigiano-Reggiano, crisp za'atar croutons, Tahini Caesar dressing.

FRISÉE 21

Crisp frisée, whipped burrata and goat cheese cream, Champagne vinaigrette, Seasonal peaches and figs, toasted pepitas.

FATTOUSH 19

Crisp cucumber, vine-ripened tomato, radish, fresh garden herbs, toasted pita chips, tangy sumac dressing.

MAINS

Accompanied by crispy smashed potatoes and your choice of house sauce.

8 OZ PRIME FILET MIGNON 58

Center-cut prime filet, expertly grilled to your preferred temperature, side of crispy smashed potatoes

20 OZ PRIME RIBEYE 69

Richly marbled prime rib eye, expertly seared and finished, side of crispy smashed potatoes

42 OZ WAGYU TOMAHAWK 285

Richly marbled American Wagyu, fire grilled and carved table side. Served with 2 sides and 2 sauces of your choice.

MEDITERRANEAN BRANZINO 56

Roasted whole branzino, baby spinach blistered lemon, garlic-herb infusion, wild sea salt.

SCOTTISH SALMON 38

Pan-seared Scottish salmon, baby spinach, delicate Champagne reduction.

JIDORI CHICKEN 34

Pan-seared Jidori chicken breast, smoked buffalo mozzarella, baby spinach, wild mushroom reduction.

HANDMADE PASTA

LOBSTER TONNARELLI 36

Maine lobster medallions, rich lobster stock, white wine, cherry tomatoes, fresh parsley, extra virgin olive oil.

SQUID INK SPAGHETTI 33

Artisanal squid ink pasta, rich sea urchin sauce, topped with fresh Uni.

TONNARELLI CACIO E PEPE 22

Thick-cut tonnarelli, Pecorino Romano, Parmigiano-Reggiano, toasted cracked black pepper.

FIRE & SKEWERS

Skewers accompanied by flame grilled tomatoes and peppers, sumac-marinated onions, basmati rice topped with pine nuts and cranberries.

PRIME BEEF SHISH SKEWERS 36

Flame grilled prime beef tenderloin medallions

PRIME BEEF LULEH SKEWERS 32

Flame grilled spiced ground beef

CHICKEN SHISH SKEWERS 30

Flame grilled marinated chicken thigh

CHICKEN LULEH SKEWERS 28

Flame-grilled spiced ground chicken

ACCOMPANIMENTS

CRISPY SEA SALT FRIES 11

Golden, crisp and perfectly seasoned.
**Add truffle oil and parmesan +3*

CRISPY SMASHED POTATOES 11

Crisp-skinned fingerling potatoes, rosemary, coarse sea salt.

GARLIC-SAUTÉED BABY SPINACH 11

Tender baby spinach, tossed with confit garlic and extra virgin olive oil.

CHARRED ASPARAGUS 14

Flame-grilled asparagus spears, dynamic lemon zest.

ROASTED MUSHROOMS 14

Oven-roasted forest mushrooms, parsley, lemon garlic butter finish.

CHARRED TOMATOES & PEPPERS 11

Flame grilled baby tomatoes and sweet peppers

HOUSE SAUCES

Social Steak Sauce • House Barbeque
Chimichurri • Mushroom Sauce



****Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of food borne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. All menu is subject to season and availability.**