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 8
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 12
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 mousse 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 bean 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

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, accompanied by herbed mashed potatoes.

Jidori Chicken 34
Pan-seared Jidori chicken breast, smoked buffalo mozzarella, baby spinach, wild mushroom reduction, accompanied by herbed mashed potatoes.

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.

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GRAPES & BUBBLES

BUBBLES

	Glass / Bottle
Segura Viudas Cava	16 / 65
Moët & Chandon Impérial	24 / 100
Perrier-Jouët Grand Brut	28 / 115
Veuve Clicquot Yellow Label	27 / 110
Dom Pérignon 375	375
Armand de Brignac "Ace of Spades"	495

ROSÉ

	Glass / Bottle
Gust Rosé of Pinot Noir	17 / 70
Domaine Casademont Rosé	19 / 90

WHITES

	Glass / Bottle
Barone Fini Pinot Grigio	16 / 65
Whitehaven Sauvignon Blanc	16 / 65
Davis Bynum Chardonnay	16 / 65
Antinori Vermentino	17 / 70
Roc de l'Abbaye Sancerre	18 / 75

REDS

	Glass / Bottle
Serial Cabernet Sauvignon	16 / 65
Santa Tresa Frappato	16 / 65
Bernardus Pinot Noir	17 / 70
Tenuta Rocca Langhe Nebbiolo	18 / 75
Domaine Casademont Syrah	18 / 75

RESERVE BOTTLES

WHITES

La Chablisienne "La Sereine" Chablis 2023	95
Patz & Hall Chardonnay	125
Flowers Chardonnay 2024	150

REDS

Faust Cabernet Sauvignon 2023	175
Stag's Leap "Artemis" Cabernet Sauvignon 2023	195
Antinori "Tignanello" 2023	325
Quintessa 2023	475
Opus One 2021	695
Sassicaia 2021	695

BREWS

ON TAP

The Social House Lager	9
North Coast Scrimshaw Pilsner	10
Boomtown Bad Hombre Mexican-Style Lager	10
Saison Dupont Farmhouse Ale	11
North Coast Stellar IPA	11
Negra Modelo	10
Modelo Especial	10

BOTTLES & CANS

Menabrea Birra Bionda	9
Birra Moretti	9
Stella Artois	9
Stiegl Grapefruit Radler	8

ZERO-PROOF COCKTAILS

Mandarino G+T	15
Negroni	15
Pomegranate Mule	14

COCKTAILS

Riviera Spritz 20
Aperol • Italicus Bergamot Liqueur • Bubbles
Bright • Citrusy • Effervescent

Lychee Spritz 20
Lychee • Amaro Montenegro • Ketel One Vodka • Lemon • Bubbles
Exotic florals • Delicate • Refreshing

The Social Martini 21
Grey Goose Vodka or Beefeater Gin • Yellow Chartreuse • Orange Bitters
Botanical • Refined • Timeless

Call Me Jack 22
Cygnet 22 Gin • Spring 44 Vodka • Lillet Blanc Lemon Oils • Fresh Honeycomb
Floral • Herbaceous • Elegant • Spirit Forward

Coastal G&T 22
Empress Gin • Carpano Bianco • Rose • Fever-Tree Mediterranean Tonic • Fresh Herbs • Pomegranate
Floral • Bittersweet • Mediterranean Aromatics

The Original 20
Ocho Plata Tequila • Grapefruit & Lime • Serrano Agave • Squirt • Sea Salt
Bright • Vibrant • Refreshing • Classic

Cigarillo 20
Illegal Mezcal • Lime • Pressed Ginger • Angostura Bitters • Ginger Bubbles • Charred Cinnamon
Smoky • Spiced • Stimulating

Little Italy 21
Rittenhouse Rye • Cynar Amaro • Carpano Antica Formula Sweet Vermouth • Lemon Oils • Brandied Cherry
Rich • Layered • A Neoclassic take on The Manhattan

Agave Old Fashioned 22
Ocho Reposado Tequila • Amarás Verde Espadín • Angostura & Orange Bitters • Grapefruit Oils
Smoky • Refined • Spirit-Forward • Old Fashioned

SWEET FINISH

Raspberry & Pomegranate Tart 15
Lusciously tart pomegranate-raspberry mousse in a buttery, flaky crust, crowned with the fluffiest torched meringue.

Passion Fruit & Mango Tart 15
Silky tropical passion fruit and mango mousse in a buttery, flaky crust, crowned with the fluffiest torched meringue.

The Trilogy 16
Layers of velvety dark chocolate ganache, airy milk chocolate mousse, and rich white chocolate cream.

Molten Dark Chocolate Lava Cake 16
Warm, decadent dark chocolate cake with a rich, oozing molten center, paired with a scoop of Madagascar vanilla bean gelato.

Classic Berry Pavlova 14
A light, crisp meringue shell with a soft center, layered with pillowy Chantilly cream and berry compote.

Vanilla Bean Crème Brûlée 14
Rich, silky Madagascar vanilla bean custard beneath a delightfully crisp, crackly caramelized sugar shell.

Artisanal Gelato & Sorbet Trio 13
A scoop each of roasted Pistachio Siciliano, rich Italian Espresso, and bright, refreshing Blood Orange Sorbetto.

A SWEET ENDING TO YOUR EVENING

COFFEE

Espresso	4.50
Americano	5
Cappuccino	6
Latte	6.5

Whole Milk or Oat Milk

TEA

Earl Grey	6
Moroccan Mint	6
Jasmine Green	6