

FYR

short north

TO SHARE

GARDEN & GRAIN

PARKER HOUSE ROLLS

cultured amish butter, caramelized onion butter 9

EMBERED ROOTS

whipped goat cheese, baby kale, pistachio 15

GRILLED GEM LETTUCE

grana padano, bacon, brioche, miso caesar, cured yolk 14

CHARRED BRASSICAS

tahini buttermilk, pine nuts, farmers cheese 15

LAND & SEA

HIRAMASA CRUDO

poblano relish, citrus ponzu 20

WAGYU TARTARE

charred allium aioli, focaccia 18

WOOD OVEN CRAB CAKE

lump crab, sambal aioli, celery root slaw 20

SEASONAL OYSTERS

fresh: gochujang cocktail sauce 18
fire roasted: brown butter, escabeche 18

FOR THE TABLE

FYR SEAFOOD EXPERIENCE

west coast oysters, scallop crudo,
skull island prawns, lobster tails
125
petrossian caviar +60

ORA KING SALMON

xo sauce, caviar butter,
chervil gremolata
half/whole
90/165

TOMAHAWK DINNER

45 day aged accompanied by
bone marrow whipped potatoes,
roasted mushrooms & veal jus
205

SIGNATURES

WAGYU ROYALE

wagyu burger, sir harry strip,
foie dripping, fried egg 56

STEAK FRITES

niman ranch flat iron, beef fat fries,
herb butter, veal jus 48

PAN ROASTED SALMON

smoked celery root, charred brassicas,
verjus butter 37

WOOD OVEN CHICKEN

carolina gold rice,
piri piri sauce 34

PASTA CHITARRA

lump crab, pangrattato,
pecorino 28

BLACK TRUFFLE RISOTTO

local mushrooms,
reggiano 28

SHOWCASE

FILET MIGNON

prime beef tenderloin 8 oz
65

NY STRIP

30 day dry aged
RL Valley Ranch, 16 oz
75

LONG BONE SHORT RIB

RL Valley Ranch, veal jus 24 oz
68

NIMAN RANCH PORK CHOP

iberian duroc cross, pork jus 24 oz
55

WAGYU STRIP

Sir Harry wagyu, 14 oz
90

A5 WAGYU

holstein wagyu cross
30/oz

ENHANCE

veal jus 7 | tallow butter 10 | caviar butter 10 | black truffle mkt | au poivre 6 | foie gras 15

ACCOMPANY

coal roasted carrots 10 | roasted mushrooms 10 | pommes gratin 12 | beef fat fries 9
honeynut squash 10 | fyr mac 14 (lobster +15) | bone marrow whipped potatoes 14

TRUST THE CHEF

Let us take the reins 150 per person
(whole table participation)

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, our restaurant uses ingredients that contain all the major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat).

We offer gluten-free options; however, our kitchen is not completely gluten-free.

A 20% gratuity will be added to parties of 6 or more.