

# SPECIALTY COCKTAILS

- \* also available non-alcoholic -

## INSPIRATION | MOJITOS IN THE ALPS

ReCola Cooler - 19  
Fig Leaf, Coconut, Cherry, Vanilla

## INSPIRATION | PISCO SOURS WITH DAVE BRUBECK

\* I'll Take Five - 17  
Guava, Elderflower, Verjus, Makrut Lime Leaf

## INSPIRATION | MARGARITAS & JAPANESE TEA CEREMONIES

\* Much Appreciated - 19  
Kiwi, Matcha, Yuzu, Sea Salt

## INSPIRATION | GIN & TONICS IN SEERSUCKER SUITS

\* Catamaran Tan - 17  
Aloe, Aegean Tonic, Cucumber, Mastic

## INSPIRATION | GOLD FASHIONEDS & LUXURY

Don't Just Talk About It - 21  
Beeswax, Golden Syrup, Toasted Almond, Black Lemon

## INSPIRATION | NEGRONIS & SELF AWARENESS

Metadetector - 18  
Blueberry, Gentian, Strawberry, Wormwood

## INSPIRATION | WHISKY SOURS & LIQUID THERAPY

Pharaoh's Catnip - 19  
Apricot, Chamomile, Malt, Lemon

## INSPIRATION | HIGHBALLS IN COPENHAGEN

Culture Box - 17  
Pineapple, Verbena, Celery, Caraway



→ EXPERIENCE A GLASS OF UNPARALLELED LUXURY WITH THE 171ÈME ÉDITION OF KRUG'S GRANDE CUVÉE - 80 gl.

## LUXURY BITES

**A5 Wagyu Tartare\*** - 17 ea.  
Potato Pavé, Black Truffle, Manchego

**King Crab Crispy Rice** - 19 ea.  
Yuzu Kosho, Brown Butter, Serrano

**Foie Gras Tart\*** - 18 ea.  
Sauternes, Calamansi, Pink Peppercorn

## RAW BAR

**Oysters on the Half Shell (6)\*** - 24  
Cocktail Sauce, Mignonette, Lemon

**#1 Tuna Tartare\*** - 22  
Mango, Serrano, Tempura Crunch

**Dressed Oysters (6)\*** - 28  
Ponzu Meringue, Lemon, Chive Oil

**Hamachi Crudo\*** - 21  
Gazpacho Consommé, Shiso, Crispy Shallot

**Shrimp Cocktail (6)** - 22  
Cocktail Sauce, Shaved Horseradish, Chives

**Prime Beef Tartare\*** - 23  
Dijon, Egg Yolk Jam, Potato Chips

### Regiis Ova Caviar Service

Kaluga Hybrid - 135 | Ossetra - 175

#### Cold\*

Oysters, Shrimp, Maine Lobster

Half - 115 | Full - 210

Add Regiis Ova Caviar

Kaluga Hybrid 135 | Ossetra 175



#### Hot

Scallops, Shrimp,  
Maine Lobster, Oysters,  
Littleneck Clams

Half - 125 | Full - 240

## STARTERS & SALADS

**Mae's Milk Bread** - 12  
Salted Butter

**Wedge Salad** - 18  
Benton's Bacon, Sungold Tomatoes, Stilton Blue Cheese

**Broiled Oysters & Bone Marrow\*** - 32  
Herb Bread Crumbs, Charred Lemon, Chimichurri

**Caesar Salad** - 16  
Lemon Bread Crumbs, Mimosette, Parmesan

**Seared Scallops** - 28  
Fava Bean, Bacon, Vadouvan

**Chicories Salad** - 16  
Candied Pecan, Stilton Blue, Red Wine & Anchovy Vinaigrette

# MARBLED SELECTIONS

## FINE CUTS

### WET AGED

Cut	Wgt.	Purveyor & Grade	
Filet*	8 oz	Linz - USDA CHOICE	63
Bone-In Filet*	14 oz	Linz - LHA RESERVE	85
NY Strip*	14 oz	Linz - USDA PRIME	72
Ribeye*	16 oz	Linz - USDA PRIME	72

### DRY AGED

Cut	Wgt.	Purveyor & Grade	
Bone-In KC Strip*	20 oz	Linz - USDA PRIME	89
Bone-In Ribeye*	20 oz	Linz - USDA PRIME	125
Porterhouse*	28 oz	Linz - USDA PRIME	145
Bone-In Tomahawk*	36 oz	Linz - USDA PRIME	180

## SPECIALTY CUTS

### AUSTRALIAN WAGYU

Cut	Wgt.	Purveyor & Grade	
Filet*	6 oz	Margaret River 8/9	84
Ribeye*	14 oz	Margaret River 8/9	135

### JAPANESE WAGYU

Cut	Wgt.	Prefecture & Grade	
Filet*	5 oz	Miyazaki A5	145

### SAUCES

Hollandaise - 5	Au Poivre - 6
Bearnaise - 6	Chimichurri - 5
Bordelaise - 10	Truffle Gravy - 8
Horseradish Cream - 6	

### ENHANCEMENTS

Broiled Half Lobster - 55	Truffle Butter - 14
Seared Foie Gras - 30	Blue Cheese Gratinée - 11
Roasted Bone Marrow - 15	



## THE MARBLED & FIN

FOR TWO, 28 OZ PORTERHOUSE & WHOLE BROILED LOBSTER\* - 230

Robuchon Potato Purée, Jumbo Asparagus  
Sauce Bearnaise & Sauce Bordelaise

THE PERFECT PAIRING The Angel Oak Malbec Reserva 2022 - 139

## ENTRÉES

Seared Tuna\* - 46  
Black Truffle, Foie Gras, Soy

Ora King Salmon\* - 46  
Crispy Skin, Beurre Blanc, Smoked Roe

Poached Halibut\* - 45  
Sauce Vierge, Shallot, Fines Herbes

Clams Linguine\* - 38  
Calabrian Chilies, Lemon, Parsley

Prime Steak Frites\* - 45  
Top Sirloin, Au Poivre, Triple Cooked Steak Fries

Roasted Chicken - 36  
Capers, Fines Herbs, Chicken Jus

Bone-In Cheshire Pork Chop\* - 40  
Cherry Mustarda, Port, Bacon Fat

Swordfish Au Poivre\* - 44  
Red Wine, Bone Marrow, Green Peppercorn

Baked Manicotti - 48  
Beef Cheek, Ricotta, Parmesan

## POTATOES & SIDES

Triple Cooked Steak Fries - 14  
Crispy & Fluffy

Au Gratin Potatoes - 18  
Gruyère, Fontina, Thyme

Robuchon Potato Purée - 15  
All The Butter

Roasted Fingerlings - 14  
Chimichurri

Onion Rings - 14  
Malt Vinegar, Big Max Sauce

Mac & Cheese - 16  
Truffle +6, Lobster +12

Creamed Corn - 15  
Cornbread, Mozzarella

Sautéed Spinach - 14  
Garlic, Shallot, Lemon

Creamed Spinach - 15  
Parmesan Crisp, Cream Sauce

Roasted Mushrooms - 18  
Mushroom Cream

Roasted Carrots - 15  
Pine Nut Gremolata, Ricotta, Parsnip Purée

Asparagus - 15  
Sauce Hollandaise