

SPECIALTY COCKTAILS

- * also available non-alcoholic -

INSPIRATION | HIGHBALLS IN COPENHAGEN

Culture Box - 17

Pineapple, Lemon Verbena, Celery, Caraway

INSPIRATION | PISCO SOURS WITH DAVE BRUBECK

* I'll Take Five - 19

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 - 19

Unaged Spirit, Gentian, Berry, Wormwood

INSPIRATION | WHISKY SOURS & LIQUID THERAPY

Pharaoh's Catnip - 18

Apricot, Chamomile, Malt, Lemon

INSPIRATION | MOJITOS IN THE ALPS

ReCola Cooler - 18

Fig Leaf, Coconut, Cherry, Vanilla



EXPERIENCE A GLASS OF UNPARALLELED LUXURY WITH THE 172ÈME ÉDITION OF KRUG'S

LUXURY BITES

A5 Wagyu Tartare* - 17 ea.

Potato Pavé, Black Truffle, Parmesan

King Crab Crispy Rice - 19 ea.

Yuzu Kosho, Brown Butter, Serrano

Caviar & Potato - 23 ea.

Royal Daurenki, Hasselback Fingerling, Dill Pickle

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

CAVIAR SERVICE

Regiis Ova

Kaluga Hybrid - 135 | Ossetra - 175

Petrossian

Royal Daurenki - 140 | Tsar Imperial - 230

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, Mimolette, 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 - 126

ENTRÉES

Seared Tuna* - 46

Foie Gras & Black Truffle Sauce, Beef Chicharrónes

Roasted Chicken - 36

Capers, Fines Herbs, Chicken Jus

Ora King Salmon* - 46

Crispy Skin, Beurre Blanc, Smoked Roe

Swordfish Au Poivre* - 44

Red Wine, Bone Marrow, Green Peppercorn

Poached Halibut* - 45

Sauce Vierge, Shallot, Fines Herbes

Prime Steak Frites* - 45

Eye Of Ribeye, Au Poivre, Triple Cooked Steak Fries

Clams Linguine* - 38

Calabrian Chilies, Lemon, Parsley

POTATOES & SIDES

Triple Cooked Steak Fries - 14

Crispy & Fluffy

Onion Rings - 14

Malt Vinegar, Big Max Sauce

Creamed Spinach - 15

Parmesan Crisp, Cream Sauce

Au Gratin Potatoes - 18

Gruyère, Fontina, Thyme

Mac & Cheese - 16

Truffle +6, Lobster +12

Roasted Mushrooms - 18

Mushroom Cream

Robuchon Potato Purée - 15

All The Butter

Creamed Corn - 15

Cornbread, Mozzarella

Roasted Carrots - 15

Pine Nut Gremolata, Ricotta, Parsnip Purée

Roasted Fingerlings - 14

Chimichurri

Sautéed Spinach - 14

Garlic, Shallot, Lemon

Asparagus - 15

Sauce Hollandaise

For parties of five or more, a 20% gratuity will be added to the check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may be cooked to order or offered undercooked.