# 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, Wormword

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

KRUG GRANDE CUVEÉ → 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

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

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

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

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

**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

## TOWERS

**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

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

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

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

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

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

### ENHANCEMENTS

Broiled Half Lobster - 55
Seared Foie Gras - 30
Truffle Butter - 14
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

**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

**Roasted Chicken** - 36
Capers, Fines Herbs, Chicken Jus

**Bone-In Cheshire Pork Chop*** - 40
Pink Lady Apples, Chives, Apple & Pork Jus

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

**Prime Steak Frites*** - 45
Eye Of Ribeye, Au Poivre, Triple Cooked Steak Fries

## 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

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.