BRUNCH

LUXURY BITES

A5 Wagyu Tartare*
Hashbrown,
Black Truffle,
Parmesan
- 17 ea.

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

Caviar & Potato*
Royal Daurenki,
Hasselback Fingerling,
Dill Pickle
- 23 ea.

RAW BAR

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

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

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

Everything Bagel Prime Beef Tartare* - 23
Bagel Chips & All The Seeds

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

COLD TOWER

Oysters,
Shrimp,
Maine Lobster
Half - 115 | Full - 210

CAVIAR

Eggs[3] on a Hashbrown

Kaluga Hybrid	Regiis Ova	135
Ossetra	Regiis Ova	175
Royal Daurenki	Petrossian	140
Tsar Imperial	Petrossian	230

HOT TOWER

Scallops, Shrimp,
Maine Lobster, Oysters,
Littleneck Clams
Half - 125 | Full - 240

STARTERS & SALADS

Yogurt Panna Cotta - 13
Toasted Granola, Honey, Fruit

Toaster Strudel - 12
Almond, Lemon Curd, Cherries, Dried Raspberry

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

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

ENTRÉES

BENEDICTS

served with a roasted tomato and petite salad

Classic Benedict* - 26
Shaved Ham, Poached Egg, Hollandaise

Maine Lobster Benedict* - 42
M&F Lobster, Poached Egg, Hollandaise

Wagyu Steak Benedict* - 44
Aussie Filet, Poached Egg, Sauce Choron

OMELETTES

served with a roasted tomato and petite salad

Silk & Pearls* - 37
Herb Cheese, Caviar Beurre Blanc

Black Truffle* - 32
Farmer's Cheese, Fresh Perigord Truffle

American Omelet* - 20
Ham, Cheddar, Onions & Peppers, Tomato, Spinach

Avocado Toast* - 21
Lemon Yogurt, Sundried Tomato, Jammy Egg

Smoked Salmon Toast* - 24
Catsmo Salmon, Pickles, Crispy Potato

M&F Pancake - 22
Whipped Mascarpone, Vermont Maple, Blueberry

English Muffin Sandwich* - 20
Pork Sausage, American Cheese, Egg, Hashbrowns

Battered Fish Sandwich* - 26
Lettuce, Tartar Sauce, Steak Fries

The M&F Burger* - 23
Pleasant Ridge Cheese, Green Goddess Aioli, Steak Fries

Tuna Niçoise* - 38
Jammy Egg, Preserved Lemon Vinaigrette

Prime Steak & Eggs* - 45
Eye of Ribeye, Sunny Eggs, Au Poivre, Hashbrowns

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.
Some items served at this establishment contain foreign imported shrimp. Ask for more information.

BRUNCH COCKTAILS

- * also available non-alcoholic -

COCKTAIL TOWERS | Espresso & Mimosa Martinis for you and your crew - Small 75 / Large 110

INSPIRATION | RAGING BULLS & BLOODY MARYS
* You Win, You Win - 18
A5 Wagyu, Tomato, Horseradish, Malt

INSPIRATION | FIZZY HIGHBALL WITH 90'S NOSTALGIA
I'll Have a Fresca - 15
Grapefruit, Juniper, Elderflower, Pepper

INSPIRATION | MARGARITAS & JAPANESE TEA CEREMONIES
* Much Appreciated - 19
Kiwi, Matcha, Yuzu, Sea Salt

INSPIRATION | GOLD FASHIONEDS & LUXURY
Don't Just Talk About It - 21
Beeswax, Golden Syrup, Toasted Almond, Black Lemon

INSPIRATION | UNLIKELY PARTNERS IN LOVE
* Stop the Wedding - 17
Charred Pineapple, Cardamom, Tamari, Tamarind

INSPIRATION | CARAJILLOS WITH KATE MOSS
That's, that Me Espresso - 19
Wake me up, F@ck me up

INSPIRATION | BINGSU AT SUN MOON LAKE
Where'd the Man Go? - 16
Mango, Sugarcane, Lactose, Orange Blossom

INSPIRATION | GIN & TONICS IN SEERSUCKER SUITS
* Catamaran Tan - 17
Aloe, Aegean Tonic, Cucumber, Mastic

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 10+	145

SAUCES

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

ENHANCEMENTS

Broiled Half Lobster - 55
Roasted Bone Marrow* - 15
Truffle Butter - 14
Blue Cheese Gratinée - 11

TURN ANY MARBLED SELECTION INTO STEAK & EGGS +15

POTATOES & SIDES

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

Sautéed Spinach - 14
Garlic, Shallot, Lemon

Creamed Spinach - 15
Parmesan Crisp, Cream Sauce

Onion Rings - 14
Malt Vinegar, Big Max Sauce

Triple Cooked Steak Fries - 14
Crispy & Fluffy

Robuchon Potato Purée - 15
All The Butter

Berkshire Bacon - 10
Applewood Smoked

Heritage Pork Sausages - 8
Black Pepper

A Small Salad - 12
Arugula, Herbs, Lemon Vinaigrette

Hashbrowns - 8
Beef Fat, Onion, Smoked Salt

Roasted Tomatoes - 8
Herbs, Basil Oil

Creamed Corn - 15
Cornbread, Mozzarella