SPECIALTY COCKTAILS

- * also available non-alcoholic -

INSPIRATION | FIZZY HIGHBALL WITH 90'S NOSTALGIA
I'll Have a Fresca - 16
Grapefruit, Juniper, Elderflower, Agave

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

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

Cold*
Oysters, Shrimp, Maine Lobster
Half - 115 | Full - 210
Add Regiis Ova Caviar
Kaluga Hybrid 135 | *Ossetra* 175

TOWERS

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	King River 8/9	84
Ribeye*	14 oz	Margaret River 8/9	135
Striploin*	10 oz	Phoenix Master 8/9	125

JAPANESE WAGYU

Cut	Wgt.	Prefecture & Grade	
Filet*	5 oz	Miyazaki A5	145
Striploin*	6 oz	Hokkaido A5	150

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

Lobster Ravioli - 42
Saffron Cream, Delicata Squash, Basil Oil

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.