

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 - 16

Guava, Elderflower, Verjus, Makrut Lime Leaf

INSPIRATION | MARGARITAS & JAPANESE TEA CEREMONIES

* Much Appreciated - 18

Kiwi, Matcha, Yuzu, Sea Salt

INSPIRATION | GIN & TONICS IN SEERSUCKER SUITS

* Catamaran Tan - 16

Aloe, Aegean Tonic, Cucumber, Mastic

INSPIRATION | GOLD FASHIONEDS & LUXURY

Don't Just Talk About It - 19

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 169TH EDITION OF KRUG'S GRANDE CUVÉE - 80 gl.

LUXURY BITES

Kaluga Caviar Tart - 14 ea.

Lobster, Lobster Sauce, Tarragon

Jonah Crab Lettuce Cup - 13 ea.

Purple Shiso, Avocado, Serrano

A5 Miyazaki Wagyu* - 15 ea.

Crispy Rice, Soy, Yuzu Kosho

RAW BAR

Oysters on the Half Shell (6)* - 23

Cocktail Sauce, Mignonette, Lemon

#1 Tuna Tartare* - 19

Mango, Serrano, Tempura Crunch

Dressed Oysters (6)* - 23

Apple, Ginger, Shallot

Hamachi Crudo* - 21

Watermelon, Chili, Cilantro Oil

Shrimp Cocktail (6) - 21

Cocktail Sauce, Horseradish, Chives

Prime Beef Tartare* - 23

Dijon, Egg Yolk Jam, Potato Chips

Kaluga Caviar - 95

Potato Chips, Hash Browns, Chive, Crème Fraîche

Golden Osetra Caviar - 145

Potato Chips, Hash Browns, Chive, Crème Fraîche

Cold*

Oysters, Shrimp, Maine Lobster

King Crab, Hamachi Tartare

add Kaluga Caviar 95

Half - 110 | Full - 210



Hot

Scallops, Shrimp,

Maine Lobster, King Crab,

Oysters, Littleneck Clams

Half - 125 | Full - 240

STARTERS & SALADS

Mae's Milk Bread - 9

Salted Butter

Wedge Salad - 17

Benton's Bacon, Sungold Tomatoes, Stilton

Broiled Oysters & Bone Marrow* - 25

Herb Bread Crumbs, Charred Lemon, Chimichurri

Caesar Salad - 16

Lemon Bread Crumbs, Mimolette, Parmesan

Foie & Chicken Liver Terrine - 17

Blueberry Mostarda, Brioche

Little Gem & Chicories Salad - 16

Candied Pecan, Stilton, Sherry Vinegar

Stracciatella & Tomatoes - 18

Cucumber, Shallot, Mint

MARBLED SELECTIONS

FINE CUTS

WET AGED

Cut	Wgt.	Purveyor & Grade	
Filet*	8 oz	Linz - LH RESERVE	54
Bone-In Filet*	16 oz	Linz - USDA PRIME	78
NY Strip*	14 oz	Linz - USDA PRIME	66
Ribeye*	16 oz	Meyer - USDA PRIME	68

DRY AGED

Cut	Wgt.	Purveyor & Grade	
Bone-In KC Strip*	20 oz	Linz - USDA PRIME	88
Bone-In Ribeye*	22 oz	Meyer - USDA PRIME	125
Porterhouse*	28 oz	Linz - USDA PRIME	130
Bone-In Tomahawk*	40 oz	Meyer - USDA PRIME	160

SPECIALTY CUTS

AUSTRALIAN WAGYU

Cut	Wgt.	Purveyor & Grade	
Filet*	6 oz	Westholme - 8/9+	78
NY Strip*	12 oz	Jack's Creek - 9+	110
Ribeye*	14 oz	Jack's Creek - 9+	125

JAPANESE WAGYU

Cut	Wgt.	Purveyor & Grade	
Strip Loin*	5 oz	Miyazaki - A5	125

SAUCES

Hollandaise - 5	Armagnac Au Poivre - 5
Bearnaise - 5	Chimichurri - 4
Bordelaise - 5	Mushroom Cognac - 4
Horseradish Cream - 4	

ACCOMPANIMENTS

Broiled Half Lobster - 48	Blue Cheese Gratinée - 11
King Crab Oscar - 35	Truffle Butter - 12
Shaved Truffle - mkt	M&F Butter - 8



THE MARBLED & FIN

FOR TWO, 28 OZ PORTERHOUSE & WHOLE BROILED LOBSTER* - 195

Robuchon Potato Purée, Jumbo Asparagus
Sauce Bearnaise & Sauce Bordelaise

ENTRÉES

Ora King Salmon* - 45
Crispy Skin, Beurre Blanc, Smoked Roe

Halibut* - 42
Spinach, Artichoke, Tomato, Nage

Lemon Ricotta Agnolotti - 32
Fancy Mushrooms, Parmesan, Spinach

Joyce Farms Poulet Rouge Chicken - 34
Cepe's Spices, Cepe's Sauce, Cepe's Vibes

Bone-In Duroc Pork Chop* - 38
Granny Smith Apples, Chives, Apple & Pork Jus

Prime Steak Frites* - 42
Baseball Sirloin, Mushroom Sauce, Triple Cooked Chips

POTATOES

Triple Cooked Chips - 14
Crispy & Fluffy

Au Gratin Potatoes - 14
Gruyère, Fontina, Thyme

Robuchon Potato Purée - 14
All The Butter

Roasted Fingerlings - 14
Parsley Gremolata

Onion Rings - 14
Wanna Be Potatoes, Big Max Sauce

SIDES

Mac & Cheese - 14
Truffle Mac +14, Lobster Mac +11

Sautéed Spinach - 14
White Wine, Shallot, Lemon

Creamed Spinach - 15
Parmesan Crisp, Cream Sauce, Nutmeg

Whole Roasted Mushrooms - 18
Mushroom Demi-glace, Mushroom Cream

Roasted Carrots - 14
Pine Nut Gremolata, Ricotta, Parsnip Purée

Jumbo Asparagus - 15
Sauce Hollandaise