

# BRUNCH

## RAW BAR

**Oysters on the Half Shell (6)\* - 23**  
Cocktail Sauce, Mignonette, Lemon

**Dressed Oysters (6)\* - 23**  
Apple, Ginger, Shallot

**Shrimp Cocktail (6) - 21**  
Cocktail Sauce, Horseradish, Chives

**Stone Crab Claws\* - mkt**  
Mustard Sauce, Lemon

**#1 Tuna Tartare\* - 19**  
Mango, Serrano, Tempura Crunch

**Prime Beef Tartare\* - 23**  
Dijon, Egg Yolk Jam, Potato Chips

### Cold\*

Oysters, Shrimp,  
Maine Lobster, King Crab  
*+ Kaluga Caviar 95 or Golden Osetra 145*  
Half - 110 | Full - 210



### Hot

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

## STARTERS & SALADS

**Brunch Caviar Service - 65**  
Eggs on Eggs on Eggs on a Hashbrown

**Paris Brest Cream Puff - 12**  
Yuzu, Almond, Diplomat Cream

**Broiled Oysters & Bone Marrow\* - 29**  
Herb Bread Crumbs, Charred Lemon, Chimichurri

**Yogurt Panna Cotta - 13**  
Toasted Granola, Maple, Citrus

**Wedge Salad - 17**  
Benton's Bacon, Sungold Tomatoes, Stilton

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

**Chicories Salad - 16**  
Candied Pecan, Stilton, Red Wine & Anchovy Vinaigrette

**Beets & Pesto - 21**  
Butternut Squash, Chèvre, Pine Nut Vinaigrette

## WEEKEND ROAST

PRIME ROAST BEEF WITH TRUFFLED GRAVY, CARROTS,  
POTATO PURÉE AND YORKSHIRE PUDDING - 46

## ENTRÉES

### BENEDICTS

served with a roasted tomato and petite salad

**Shaved Ham\* - 21**

**Braised Wagyu Beef\* - 38**

**King Crab Cake\* - 44**

### ON TOAST

served with a roasted tomato and petite salad

**Roasted Mushrooms\* - 23**  
Spinach, Hollandaise, Poached Egg

**Avocado\* - 21**  
Sundried Tomato, Poached Egg

**Salmon Tartare\* - 26**  
Lemon Crème Fraîche, Chive

**French Toast - 22**

Crème Brûlée Dipped, Hazelnuts, Maple Syrup

**Seared Bluefin Tuna\* - 38**

Niçoise Salad, Jammy Eggs, Preserved Lemon Vinaigrette

**The Number Two Sandwich\* - 20**

Pork Sausage, Cheddar, Egg, English Muffin, Hashbrowns

**Battered Fish Sandwich\* - 26**

Lettuce, Pickles, Tartar Sauce, Steak Fries

**Silk & Pearls\* - 25**

French Omelette, Herb Cheese, Caviar Beurre Blanc

**American Omelet\* - 21**

Ham, Cheddar, Roasted Tomato, Spinach

**The M&F Burger\* - 23**

Sharp Cheddar, Lettuce, Big Max Sauce, Steak Fries

**Prime Steak & Eggs\* - 45**

Top Prime Sirloin, Sunny Eggs, Au Poivre, Steak Fries

# BRUNCH COCKTAILS

- \* also available non-alcoholic -

## INSPIRATION | BLOODY'S DURING THE BRITISH INVASION

\* Bloody HELL! - 12

San Marzano Tomato, Serrano, Celery, Marmite

## INSPIRATION | DAY DRINKING MIMOSAS IN FIRST CLASS

Equal Parts Unknown - 14

Peach, Elderflower, Orange Blossom, Champagne Air

## INSPIRATION | PIMM'S CUP WITH GARRISON KEILLOR

Prairie Sloe Companion - 14

Sloe Berry, Basil, Ginger, Honeysuckle

## INSPIRATION | CARAJILLOS WITH KATE MOSS

That's, that Me Espresso - 18

Wake me up, F@ck me up

## INSPIRATION | MARGARITAS & JAPANESE TEA CEREMONIES

\* Much Appreciated - 18

Kiwi, Matcha, Yuzu, Sea Salt

## INSPIRATION | IRISH COFFEES AT THE HOTEL SACHER

Fly Me to the Moon - 14

Coffee, Almond, Cherry, Cacao

## INSPIRATION | GOLD FASHIONEDS & LUXURY

Don't Just Talk About It - 19

Beeswax, Golden Syrup, Toasted Almond, Black Lemon

## INSPIRATION | GIN & TONICS IN SEERSUCKER SUITS

\* Catamaran Tan - 16

Aloe, Aegean Tonic, Cucumber, Mastic



EXPERIENCE A GLASS OF UNPARALLELED LUXURY WITH THE 171ST EDITION OF KRUG'S GRANDE CUVÉE - 80 GL.

## 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	Linz - USDA PRIME	68

#### DRY AGED

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

### SPECIALTY CUTS

#### AUSTRALIAN WAGYU

Cut	Wgt.	Purveyor & Grade	
Filet*	6 oz	Westholme - 8/9+	78
Ribeye*	14 oz	Jack's Creek - 9+	125
NY Strip*	16 oz	Jack's Creek - 9+	145

#### JAPANESE WAGYU

Cut	Wgt.	Prefecture & Grade	
Filet*	5 oz	Miyazaki - A5	125

#### SAUCES

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

#### ACCOMPANIMENTS

Broiled Half Lobster - 48	Truffle Butter - 12
King Crab Oscar - 35	Blue Cheese Gratinée - 11

### POTATOES & SIDES

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

Sautéed Spinach - 14  
Garlic, Shallot, Lemon

Creamed Spinach - 15  
Parmesan Crisp, Cream Sauce

Onion Rings - 14  
Wanna Be Potatoes, Big Max Sauce

Triple Cooked Steak Fries - 14  
Crispy & Fluffy

Robuchon Potato Purée - 15  
All The Butter

### BRUNCH SIDES

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 - 14  
Cornbread Crust, Mozzarella