

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 171ST EDITION OF KRUG'S GRANDE CUVÉE - 80 gl.

LUXURY BITES

Ora King Salmon & Caviar Tart - 17 ea.

Lemon Cream, Jammy Egg, Herbs

King Crab Lettuce Cup - 15 ea.

Purple Shiso, Avocado, Serrano

A5 Miyazaki Wagyu* - 17 ea.

Crispy Rice, Soy, Yuzu Kosho

RAW BAR

Oysters on the Half Shell (6)* - 23

Cocktail Sauce, Mignonette, Lemon

#1 Tuna Tartare* - 22

Mango, Serrano, Tempura Crunch

Dressed Oysters (6)* - 25

Apple, Ginger, Shallot

Hamachi Crudo* - 21

Carrot Leche de Tigre, Chili, Cilantro Oil

Shrimp Cocktail (6) - 21

Cocktail Sauce, Shaved Horseradish, Chives

Prime Beef Tartare* - 23

Dijon, Egg Yolk Jam, Potato Chips

Caviar: Kaluga or Golden Osetra - 95 / 145

Potato Chips, Hash Browns, Chive, Crème Fraîche

Cold*

Oysters, Shrimp,

Maine Lobster

+ Kaluga Caviar 95 or Golden Osetra 145

Half - 115 | Full - 210



TOWERS

Hot

Scallops, Shrimp,

Maine Lobster, Oysters,

Littleneck Clams

Half - 125 | Full - 240

STARTERS & SALADS

Mae's Milk Bread - 12

Salted Butter

Wedge Salad - 18

Benton's Bacon, Sungold Tomatoes, Stilton Blue Cheese

Broiled Oysters & Bone Marrow* - 32

Herb Bread Crumbs, Charred Lemon, Chimichurri

Caesar Salad - 16

Lemon Bread Crumbs, Mimosette, Parmesan

Foie Gras & Chicken Liver Terrine - 18

Apple Mostarda, Brioche

Chicories Salad - 16

Candied Pecan, Stilton Blue, Red Wine & Anchovy Vinaigrette

Seared Scallops - 28

Herb Sauce, Gruyère, Potato Purée

Beets & Pesto - 21

Butternut Squash, Chèvre, Pine Nut Vinaigrette

MARBLED SELECTIONS

FINE CUTS

WET AGED

Cut	Wgt.	Purveyor & Grade	
Filet*	8 oz	Linz - LHA RESERVE	59
Bone-In Filet*	16 oz	Linz - LHA RESERVE	82
NY Strip*	14 oz	Linz - USDA PRIME	69
Ribeye*	16 oz	Linz - USDA PRIME	69

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	180

SPECIALTY CUTS

AUSTRALIAN WAGYU

Cut	Wgt.	Purveyor & Grade	
Filet*	6 oz	Westholme - 8/9+	84
Ribeye*	14 oz	Jack's Creek - 9+	135

JAPANESE WAGYU

Cut	Wgt.	Prefecture & Grade	
Filet*	5 oz	Miyazaki - A5	145

SAUCES

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

ACCOMPANIMENTS

Broiled Half Lobster - 55
Truffle Butter - 14
Blue Cheese Gratinée - 11

THE PERFECT PAIRING The Angel Oak Barrel Fermented Limited Edition Malbec - 195



THE MARBLED & FIN

FOR TWO, 28 OZ PORTERHOUSE & WHOLE BROILED LOBSTER* - 215

Robuchon Potato Purée, Jumbo Asparagus
Sauce Bearnaise & Sauce Bordelaise

ENTRÉES

Blackened Bluefin Tuna* - 42
Mushroom Demi-glace, Scallion, Herb Oil

Scottish Salmon* - 43
Crispy Skin, Beurre Blanc, Smoked Roe

Flounder* - 42
Spring Onion, Benton's Bacon, Asparagus

Braised Wagyu Risotto - 42
Arborio Rice, Mushrooms, Aged Parmesan Foam

Joyce Farms Poulet Rouge Chicken - 35
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
Prime Top Sirloin, 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
Wanna Be Potatoes, Big Max Sauce

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

Creamed Corn - 14
Cornbread Crust, Mozzarella

Sautéed Spinach - 14
Garlic, Shallot, Lemon

Creamed Spinach - 15
Parmesan Crisp, Cream Sauce

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

Roasted Carrots - 15
Pine Nut Gremolata, Ricotta, Parsnip Purée

Jumbo Asparagus - 15
Sauce Hollandaise

*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.