

# 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 - 9

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, Mimolette, Parmesan

Foie Gras & Chicken Liver Terrine - 18

Blueberry 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 - LH RESERVE	59
Bone-In Filet*	16 oz	Linz - USDA PRIME	85
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
King Crab Oscar - 50
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

**Ora King Salmon\*** - 46

Crispy Skin, Beurre Blanc, Smoked Roe

**Golden Tilefish\*** - 42

Curried Butternut Sauce, Herbed Yoghurt, Sea Beans

**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