

SPECIALTY COCKTAILS

- * also available non-alcoholic -

INSPIRATION | MIAMI VICES ON MOUNT YOSHIRO

Monchito's Meguro Cruise - 18
Pineapple, Coconut, Hibiscus, Lychee

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 | HIGHBALLS WHILE YOU WALK THE DOG

Next Day Air - 19
Celery, Avocado, Lime, Lapsang Souchong

INSPIRATION | VIEUX CARRES WHILE TRUFFLE HUNTING

You Got Me - 20
Amari, Pineapple, Marasca Cherry, Bergamot

INSPIRATION | KENTUCKY MULES WHILE RESISTING

Paradise Lost - 19
Mango, Passionfruit, Ginger, Blood Orange



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

LUXURY BITES

Hamachi Tart - 17 ea.
Yuzu Ponzu, Finger Lime, Apple

Crab Lettuce Cup - 15 ea.
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
Aji Mango, Cucumber, Serrano

Hamachi Crudo* - 21
Watermelon, 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



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, Mimolette, 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

Stracciatella - 21
Strawberries, Heirloom Tomato, Pistachio

MARBLED SELECTIONS

FINE CUTS

WET AGED			DRY AGED		
Cut	Wgt.	Purveyor & Grade	Cut	Wgt.	Purveyor & Grade
Filet*	8 oz	Linz - LHA RESERVE	Bone-In KC Strip*	20 oz	Linz - USDA PRIME
Bone-In Filet*	16 oz	Linz - LHA RESERVE	Bone-In Ribeye*	22 oz	Linz - USDA PRIME
NY Strip*	14 oz	Linz - USDA PRIME	Porterhouse*	28 oz	Linz - USDA PRIME
Ribeye*	16 oz	Linz - USDA PRIME	Bone-In Tomahawk*	40 oz	Linz - USDA PRIME

SPECIALTY CUTS

AUSTRALIAN WAGYU			JAPANESE WAGYU		
Cut	Wgt.	Purveyor & Grade	Cut	Wgt.	Prefecture & Grade
Filet*	6 oz	Margaret River - 9+	Filet*	5 oz	Miyazaki - A5
Ribeye*	14 oz	Margaret River - 9+			

SAUCES

Hollandaise - 5	Au Poivre - 6
Bearnaise - 6	Chimichurri - 5
Bordelaise - 10	Truffle Gravy - 8
Horseradish Cream - 6	

ACCOMPANIMENTS

Broiled Half Lobster - 55	Truffle Butter - 14
Seared Foie Gras - 30	Blue Cheese Gratinée - 11
Roasted Bone Marrow - 15	



THE MARBLED & FIN

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

Robuchon Potato Purée, Jumbo Asparagus
Sauce Bearnaise & Sauce Bordelaise

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

ENTRÉES

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

Ora King Salmon* - 46
Crispy Skin, Beurre Blanc, Smoked Roe

Pan Seared Branzino* - 45
Clam Velouté, Capers, Herbs

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
Top Sirloin, Au Poivre, Triple Cooked Steak Fries

POTATOES & SIDES

Triple Cooked Steak Fries - 14
Crispy & Fluffy

Onion Rings - 14
Malt Vinegar, Big Max Sauce

Creamed Spinach - 15
Parmesan Crisp, Cream Sauce

Au Gratin Potatoes - 18
Gruyère, Fontina, Thyme

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

Whole Roasted Mushrooms - 18
Mushroom Cream

Robuchon Potato Purée - 15
All The Butter

Creamed Corn - 14
Cornbread, Mozzarella

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

Roasted Fingerlings - 14
Chimichurri

Sautéed Spinach - 14
Garlic, Shallot, Lemon

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.