

BRUNCH

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

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

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

Cold*

Oysters, Shrimp, Maine Lobster
Half - 115 | Full - 210
Add Regiis Ova Caviar
Kaluga Hybrid 125 | Golden Ossetra 175



Hot

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

STARTERS & SALADS

Brunch Caviar Service - 95 / 125 / 175
Eggs on Eggs on Eggs on a Hashbrown

Wedge Salad - 18
Benton's Bacon, Sungold Tomatoes, Stilton Blue Cheese

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

Caesar Salad - 16
Lemon Bread Crumbs, Mimolette, Parmesan

Broiled Oysters & Bone Marrow* - 32
Herb Bread Crumbs, Charred Lemon, Chimichurri

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

Yogurt Panna Cotta - 13
Toasted Granola, Agave, Fruit

WEEKEND ROAST

PRIME ROAST BEEF WITH TRUFFLE 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

ON SOURDOUGH

served with a roasted tomato and petite salad

Avocado Toast* - 21
Tomato, Lemon Yogurt, Poached Egg

Salmon Tartine* - 26
Lemon Cream Cheese, Chive

French Toast - 22

Crème Brûlée Dipped, Hazelnuts, Maple Syrup

Seared Bluefin Tuna* - 38

Niçoise Salad, Jammy Eggs, Preserved Lemon Vinaigrette

English Muffin Sandwich* - 20

Pork Sausage, Cheddar, Egg, Hashbrowns

Battered Fish Sandwich* - 26

Lettuce, Tartar Sauce, Steak Fries

Silk & Pearls* - 37

French Omelette, Herb Cheese, Caviar Beurre Blanc

American Omelet* - 21

Ham, Cheddar, Onion, Red Pepper, 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, Hashbrowns

*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.

BRUNCH COCKTAILS

- * also available non-alcoholic -

COCKTAIL TOWERS | Espresso & Mimosa Martinis for you and your crew - Small 75 / Large 110

INSPIRATION | BLOODY'S DURING THE BRITISH INVASION

* Bloody HELL! - 14

San Marzano Tomato, Serrano, Celery, Marmite

INSPIRATION | DAY DRINKING MIMOSAS IN FIRST CLASS

Equal Parts Unknown - 15

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 - 19

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 - 16

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 - 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	Margaret River - 8/9	84
Ribeye*	14 oz	Margaret River - 6/7	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	Truffle Gravy - 8
Horseradish Cream - 6	

ACCOMPANIMENTS

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

TURN ANY MARBLED SELECTION INTO STEAK & EGGS + 15

POTATOES & SIDES

- Mac & Cheese - 16
Truffle Mac +6, Lobster Mac +12
- Sautéed Spinach - 14
Garlic, Shallot, Lemon
- Creamed Spinach - 15
Parmesan Crisp, Cream Sauce
- Onion Rings - 14
Malt Vinegar, 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, Mozzarella