



## RAW BAR

OYSTERS* on the half shell 6/12 piece sauce mignonette & cocktail sauce	20/36
SHRIMP COCKTAIL 4 piece cocktail sauce & creole mustard	20
CLASSIC CAVIAR SERVICE blini, egg, chive, crème fraiche, red onion, caper	
BULGARIAN OSETRA 1 ounce	90
RESERVE WHITE STURGEON 1 ounce	135
SEAFOOD TASTING* per person lobster, shrimp, oysters, ceviche, trio sauces	55

## SUSHI/SASHIMI

CRISPY ROCK SHRIMP ROLL avocado, cucumber, unagi, spicy mayo, cilantro	24
DUO SALMON ROLL* marinated salmon roe, miso sesame aioli, avocado, daikon sprouts, toasted sesame	22
SURF-N-TURF ROLL* steak tataki, lobster, avocado, kimchi purée	25
FISH-N-CHIPS ROLL* spicy yellowtail, avocado, potato crisp, chili tartar sauce, chive	18
HAMACHI JALAPENO CRUDO* radish, truffle ponzu, cilantro	17
INARI VEGETABLE ROLL cucumber, avocado, daikon sprouts, pineapple, yuzu thai chili sauce	12
BIG EYE TUNA CARPACCIO preserved citrus vinaigrette, marinated salmon roe, avocado, basil, mint, cilantro, smoked salt	37
TUNA TACOS* yuzu guacamole, garlic yogurt, fresno chili salsa, wonton tortilla	19
SCALLION CRISPY RICE spicy tuna* 21    spicy salmon* 18	

## APPETIZERS

FRENCH ONION SOUP gruyere cheese, crostini, chive	14
BEEF TARTARE* quail egg, "everything" bagel chips, caper	22
DUCK CONFIT SPRING ROLLS shiitake mushroom, peanut cabbage slaw, sweet soy garlic chili sauce	16
LUMP CRABCAKE torn herbs, house-made pickles, tarragon dijonnaise	25
OYSTERS ROCKEFELLER spinach, bacon, gruyere crumb	20

## SALADS

MARBLE ROOM CHOP bacon, egg, gruyere, tomato, cucumber, radish, sweet onion vinaigrette	15
THE CAESAR parmigiano reggiano, croutons	13
ICEBERG WEDGE creamy moody blue cheese dressing, bacon, smoked beets, tomato, red onion, egg	15
MIXED GREENS honey-roasted pears, goat cheese, candied pecans, apple cider vinaigrette	14

## PRIME STEAKS, CHOPS, AND POULTRY

FILET MIGNON* 6/8/12 ounce	39/49/59
NEW YORK STRIP* 14 ounce	62
BONE-IN NEW YORK STRIP* 18 ounce	65
BONE-IN RIB STEAK* 18 ounce	75
DELMONICO* 16 ounce	65
DRY AGED DELMONICO* 18 ounce	85
LONG-BONE TOMAHAWK* 42 ounce	135
PORTERHOUSE* 40 ounce	125
A5 MIYAZAKI WAGYU STRIP LOIN* 4 ounce minimum	35/oz
DOUBLE-BONE DUROC PORK CHOP* 16 ounce chimichurri	42
RACK OF LAMB* eggplant caponata, grilled broccolini, marinated tomato, basil crumb, balsamic reduction	55
SPRINGER MOUNTAIN ORGANIC DOUBLE CHICKEN BREAST "Tuscan style" rosemary-garlic-lemon jus	35

## ACCOMPANIMENTS

SAUCES/BUTTERS 5	
peppercorn sauce	chimichurri
shallot & mustard sauce	sauce béarnaise
creamy horseradish sauce	black truffle butter
toasted garlic & chiles	garlic-chive butter

## ADD

LOBSTER TAIL 8oz 43 | CRAB OSCAR 32 | FOIE GRAS 26 | BLUE CHEESE 6

## FISH, SHELLFISH, AND VEGETABLE

SEASONAL FISH* gigante bean ragu', wilted spinach greens, fresh black truffle truffled cauliflower purée, marcona almond & dry currant "gremolata"	MKT
PAN-ROASTED SIXTY SOUTH SALMON* braised beluga lentils, baby kale greens, crispy parsnip smokey sweet potato purée, balsamic reduction	37
SESAME CRUSTED BIG EYE TUNA POKE BOWL* wakame slaw, sushi rice, pineapple salsa, cucumber avocado, jalapeno, spicy mayo, micro cilantro	41
DIVER SEA SCALLOPS green bamboo rice, garlic bok choy, crispy rice noodles, coconut-lemongrass broth, micro cilantro	42
WHOLE LOBSTER TRUFFLE MAC & CHEESE two-pound Maine lobster stuffed in its shell, creamy herb mornay, fresh-shaved black truffle, chives, white truffle oil	135
VEGAN STUFFED SQUASH braised triple grains, black forbidden rice, farrow, long-grain rice wilted baby kale greens, curry-carrot purée, basil crumb	29

## SIDES TO SHARE

CRISPY POTATO CAKE poblano and guajillo chiles, scallion, cotija cheese	14	TWICE-BAKED POTATO adams reserve cheddar, scallion, bacon, sour cream	13
POMME FRITES trio dipping sauces	11	WHIPPED POTATOES roasted garlic-chive butter	12
POTATOES AU GRATIN gouda, aged cheddar cream, chive	14	MAC & CHEESE fontina, aged cheddar, parmigiano	15
SAUTEED MUSHROOMS truffle butter, aromatics	16	CREAMED SPINACH gruyere mornay	14
BBQ CARROTS smoked yogurt, dill, almond-currant gremolata	13	SWEET POTATO MASH coconut-curry, maple pecans, house-made marshmallow	13
STEAMED ASPARAGUS parsley, lemon zest extra virgin olive oil	13	CRISPY BRUSSELS SPROUTS house slab bacon, chimichurri goat cheese, balsamic reduction	16