



## STARTERS

## RAW BAR

OYSTERS* <i>atlantic and pacific 6/12 pieces</i>	18/34
SHRIMP COCKTAIL 4 pc	18
KING CRAB LEG CHILLED 1 lb	MP
HAMACHI JALAPENO CRUDO* <i>radish, truffle ponzu</i>	16
SEAFOOD TASTING* per person <i>lobster, shrimp, oysters, king crab, crudo</i>	30
DOM PETROFF OSSETRA CAVIAR* <i>deviled quail eggs, brioche toast, crème fraiche, 10 grams</i>	65
YELLOWFIN TUNA TACOS* <i>yuzu guacamole, garlic yogurt, fresno chile salsa, wonton tortilla</i>	18

## APPETIZERS

FRENCH ONION SOUP <i>gruyere cheese crostini</i>	12
BEEF TARTARE* <i>quail egg, "everything" bagel chips</i>	17
DUCK CONFIT SPRING ROLLS <i>mushroom filling, peanut cabbage slaw, ginger-plum sauce</i>	14
LUMP CRABCAKE <i>torn herbs, house-made pickles, tarragon dijonaise</i>	21
OYSTERS ROCKEFELLER <i>creamed spinach, gruyere crumb</i>	18

## SUSHI/SASHIMI

CURRY COCO SHRIMP ROLL <i>coconut-curry sauce, chives</i>	16
YUZU MISO SALMON ROLL* <i>avocado, cucumber, pineapple salsa</i>	16
SURF-N-TURF ROLL* <i>wagyu tataki, lobster, avocado, kimchi purée</i>	22
FISH-N-CHIPS ROLL* <i>spicy yellowtail, avocado, potato crisp, red chile tartar sauce</i>	16
SASHIMI MORIAWASE* <i>raw selection, changes daily</i>	MP

## SALADS

THE CAESAR <i>parmigiano reggiano, sun-dried tomato croutons</i>	12
MIXED GREENS <i>marinated dried cranberries, maple-pecan granola, goat cheese, sherry vinaigrette</i>	12
MARBLE ROOM CHOP <i>bacon, egg, gruyere, tomato, cucumber, radish, sweet onion vinaigrette</i>	14
BABY KALE <i>candied pistachios, french feta, strawberry vinaigrette</i>	14
ICEBERG WEDGE <i>creamy moody blue cheese dressing, bacon, smoked beets, tomato, red onion, egg</i>	14
ASIAN <i>crispy taro root &amp; rice noodles, carrot, cucumber, jicama, daikon radish, tomato, bell pepper, asian pear, pickled onion, peanuts, cilantro, plum-mango dressing</i>	14

## MAIN

## FISH, SHELLFISH, AND VEGETABLE

RAINBOW TROUT <i>butternut squash, wild rice, currants, marcona almonds sweet onion cream</i>	29
GINGER-SESAME GLAZED FAROE ISLAND SALMON* <i>coconut-sweet potato purée, shiitake mushrooms, parsnips, scallions</i>	32
SEARED YELLOWFIN TUNA POKE BOWL* <i>sesame crusted, wakame slaw, sushi rice, pineapple salsa, avocado, jalapeno pepper</i>	38

## PRIME STEAKS, CHOPS, AND POULTRY

FILET MIGNON* <i>6/8/12 ounce</i>	38/46/58
WAGYU SKIRT STEAK FRITES* <i>SNAKE RIVER FARM, chimichurri</i>	44
NEW YORK STRIP* <i>14 ounce</i>	55
BONE-IN NEW YORK STRIP* <i>18 ounce</i>	58
DELMONICO* <i>16 ounce</i>	55
DRY AGED DELMONICO* <i>18 ounce</i>	65
BONE-IN RIBEYE* <i>18/24 ounce</i>	59/78
LONG-BONE TOMAHAWK* <i>42 ounce</i>	125
PORTERHOUSE* <i>40 ounce</i>	105
A5 MIYAZAKI KOBE STRIP LOIN* <i>\$20/ounce, 4 ounce minimum</i>	
RACK OF LAMB* <i>ELYSIAN FIELD'S FARM</i> <i>pan crisp fingerling potatoes, charred broccolini, herb bread oil, black walnut bitters fig demi</i>	55
DOUBLE-BONE PORK CHOP* <i>BERKSHIRE FARM, chimichurri</i>	34
SEARED DUCK BREAST* <i>HUDSON VALLEY FARM</i> <i>forbidden rice, jicama, mango chutney</i>	38
ROASTED BREAST OF CHICKEN <i>BELL &amp; EVANS</i> <i>"tuscan style" rosemary-garlic-lemon jus</i>	29

SPAGHETTI WITH LOBSTER <i>cognac cream, chives</i>	45
DIVER SEA SCALLOPS <i>barley "risotto", cauliflower, lemon asparagus</i>	38
KING CRAB <i>served out of the shell, drawn butter</i>	MP
WHOLE MAIN LOBSTER <i>steamed and split, drawn butter</i>	MP
ROASTED BUTTERNUT SQUASH (vegan) <i>ras el hanout spice, wild grain rice, scallions, broccolini, parsnips, coconut-sweet potato purée, marcona almonds</i>	22

## SIDE DISHES TO SHARE

CRISPY POTATO CAKE <i>poblano and guajillo chilies, garlic, scallion, cojita cheese</i>	11
TRUFFLE POMME FRITES <i>dipping trio</i>	10
WHIPPED POTATOES <i>roasted garlic-chive butter</i>	10
TWICE BAKED POTATO <i>adam's reserve cheddar, scallion, bacon, sour cream</i>	11
POTATO GRATIN <i>jeff's select aged gouda, cream, chives</i>	11
MAC & CHEESE <i>adam's reserve cheddar</i>	12
SNAP PEAS & BABY CARROTS <i>almonds, citrus butter</i>	10
SEASONAL MUSHROOM SAUTE <i>garlic, white wine</i>	12
STEAMED ASPARAGUS <i>herb-lemon infused EVOO</i>	10
CREAMED SPINACH <i>fontina mornay</i>	10
ROASTED CAULIFLOWER <i>marcona almonds, kale, currants</i>	12

## SAUCES

PEPPERCORN 3 CHIMICHURRI 3 BERNAISE 3  
SHALLOT & MUSTARD 3 CREAMY HORSERADISH 3

## STEAK &amp; CHOP ACCOMPANIMENTS

TOASTED GARLIC & CHILES 3 TRUFFLE BUTTER 4 GARLIC-  
CHIVE BUTTER 3 FOIE GRAS 17 BLUE CHEESE 4  
8 OUNCE LOBSTER TAIL 28 CRAB OSCAR STYLE 25

## DINNER MENU