



STARTERS

RAW BAR

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

APPETIZERS

FRENCH ONION SOUP gruyere cheese crostini 12
BEEF TARTARE* quail egg, "everything" bagel chips 17
DUCK CONFIT SPRING ROLLS 15
mushroom filling, peanut cabbage slaw, ginger-plum sauce
LUMP CRABCAKE 21
torn herbs, house-made pickles, tarragon dijonaise
OYSTERS ROCKEFELLER 18
creamed spinach, gruyere crumb

SUSHI/SASHIMI

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

SALADS

MARBLE ROOM CHOP 14
bacon, egg, gruyere, tomato, cucumber, radish, sweet onion vinaigrette
THE CAESAR parmigiano reggiano, sun-dried tomato croutons 12
BABY KALE 12
candied pistachios, french feta, strawberry vinaigrette
ICEBERG WEDGE 14
creamy moody blue cheese dressing, bacon, smoked beets, tomato, red onion, egg
MIXED GREENS 12
marinated dried cranberries, maple-pecan granola, goat cheese, sherry vinaigrette

MAIN

FISH, SHELLFISH, AND VEGETABLE

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

DIVER SEA SCALLOPS 38
barley "risotto", cauliflower, lemon asparagus
KING CRAB drawn butter MP
LOBSTER THERMIDOR lobster, stuffed in its shell with herbs, gruyere, shallots, brandy cream 85
ROASTED BUTTERNUT SQUASH (vegan) 22
ras el hanout spice, stuffed with wild grain rice, scallions, broccolini, and parsnips, finished with coconut-sweet potato puree and marcona almonds

PRIME STEAKS, CHOPS, AND POULTRY

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

SIDE DISHES TO SHARE

CRISPY POTATO CAKE poblano and guajillo chilies, garlic, scallion, cojita cheese 11
POMME FRITES dipping trio 10
WHIPPED POTATOES roasted garlic-chive butter
TWICE BAKED POTATO 11
adam's reserve cheddar, scallion, bacon, sour cream
POTATO GRATIN 11
jeff's select aged gouda, cream, chives
MAC & CHEESE 12
ROASTED BRUSSELS SPROUTS 12
cleveland "underground select" bourbon glaze, bacon
SEASONAL MUSHROOM SAUTE 14
truffle butter, aromatics
STEAMED ASPARAGUS herb-lemon infused EVOO 10
CREAMED SPINACH fontina mornay 10
ROASTED CAULIFLOWER marcona almonds, kale, currants 12

SAUCES

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

STEAK & CHOP ACCOMPANIMENTS

TOASTED GARLIC & CHILE 3 TRUFFLE BUTTER 3
GARLIC-CHIVE BUTTER 3 FOIE GRAS 17
8 OUNCE LOBSTER TAIL 35 CRAB OSCAR STYLE 25