



BRUNCH

RAW BAR, SUSHI & SASHIMI

OYSTERS* <i>atlantic and pacific 6/12 pieces</i>	18/34
BLOODY MARY OYSTER SHOOTERS* <i>belvedere unfiltered vodka</i>	4/ea
SHRIMP COCKTAIL <i>4 pc</i>	18
HAMACHI JALAPENO CRUDO* <i>radish, truffle ponzu</i>	16
YELLOWFIN TUNA TACO TRIO* <i>yuzu guacamole, garlic yogurt, red fresno salsa</i>	17
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, kimchee puree</i>	22
FISH-N-CHIPS ROLL* <i>spicy yellowtail, avocado, potato crisp, fresno chile tartar sauce</i>	16
INARI VEGETABLE ROLL <i>cucumber, avocado, daikon sprouts, pineapple, yuzu thai chili sauce</i>	12
MR SEAFOOD TASTING* <i>chilled lobster, shrimp, oysters, crab, crudo</i>	30 <i>per person</i>
SCALLION CRISPY RICE <i>SPICY SALMON*</i>	18
<i>SPICY TUNA*</i>	21
<i>SPICY KING CRAB</i>	23

STARTERS & SMALL PLATES

HOT CINNAMON PULL-APART ROLLS <i>house-made, buttermilk cream cheese icing</i>	12
DEVEILED EGGS <i>add: 1 oz. kaluga caviar 50</i>	12
OYSTERS ROCKEFELLER <i>spinach, bacon, gruyere crumb</i>	18
LUMP CRAB CAKE <i>torn herbs, house-made pickles, tarragon dijonnaise</i>	21
TOAST <i>select two:</i> <i>-avocado with pickled onion, serrano chile</i> <i>-mushroom sauté, herbs</i> <i>-organic egg, adam's reserve cheddar, bacon</i> <i>-smoked salmon, lemon cream cheese, cucumber</i>	20
DUCK CONFIT SPRING ROLLS <i>shiitaki mushrooms, peanut slaw, ginger-plum sauce</i>	18
FRENCH ONION SOUP	12
CAESAR SALAD <i>parmigiano reggiano, sun-dried tomato croutons</i> <i>with grilled chicken</i>	12
<i>with seared faroe island salmon*</i>	20
	26

ENTRÉES

CREEKSTONE FARMS PRIME RIB* <i>usda prime 12/16 oz (limited availability)</i> <i>slow roasted 12 hours, chive-butter mashed potatoes, creamed spinach, au jus, whipped horseradish</i>	36/46		
STEAK & EGGS* <i>organic eggs, hash brown potatoes, chimichurri, toast</i>			
FILET MIGNON <i>6/8 oz</i>	40/48		
NEW YORK STRIP <i>14 oz</i>	48		
DELMONICO <i>16 oz</i>	56		
MARBLE BURGER* <i>10 oz. prime allan brother's special grind, adam's reserve cheddar, bacon, pub sauce, grilled onions, fries</i>	24		
BUTTERMILK FRIED CHICKEN SANDWICH <i>spicy aioli, lettuce, tomato, pickles, fries</i>	22		
ROASTED BUTTERNUT SQUASH (<i>vegan</i>) <i>ras el hanout spice, stuffed with wild grain rice, scallions, broccolini, and parsnips, coconut sweet potato purée, marcona almonds</i>	22		
NOVA LOX* <i>bagel, lemon cream cheese, capers, tomato, onion, avocado</i>	25		
FRENCH TOAST <i>grand marnier custard, sautéed apples, mascarpone whipped cream, maple-pecan granola</i>	20		
EGGS BENEDICT <i>organic poached eggs on a savory waffle, asparagus, hash brown potatoes, hollandaise</i>			
LOBSTER	40		
KING CRAB	38		
AVOCADO	24		
HAM	28		
TO SHARE <i>for two or more people</i>			
CHRISTY PLATTER <i>sliced center-cut beef tenderloin*, crispy fried onions, asparagus, chive-butter whipped potatoes, sauce béarnaise</i> <i>add: 8 oz broiled cold-water lobster tail \$35/person</i>	60 <i>per person</i>		
SEVEN DEADLY SINS <i>per person</i>	85		
LUST <i>oysters* your way</i>			
GREED <i>lump crab cake, torn herbs, tarragon dijonnaise</i>			
WRATH <i>spicy tuna* on scallion crispy rice</i>			
SLOTH <i>marble room mac and cheese</i>			
ENVY <i>center-cut beef tenderloin*, sauce béarnaise</i>			
PRIDE <i>brussels sprouts, cleveland bourbon, bacon</i>			
GLUTTONY <i>liz's gilded chocolate cake, vanilla ice cream</i>			
SIDES			
LOCAL HAM OR BACON	6	HASH BROWN POTATOES	6
MAC & CHEESE	12	POMME FRITES W DIP TRIO	10
BACON BRUSSELS SPROUTS	12	STEAMED ASPARAGUS	10
ADD A POACHED EGG	3	½ SLICED AVOCADO	4
FRESH BAKED BAGEL OR TOAST	3	SAUTEED MUSHROOMS	14