

MARBLE ROOM

STEAKS  RAW BAR

A La Carte Main Dining Room Menu for Parties of 6 to 10

Parties of 7 to 10 are Requested to Pre-Order

Menu Subject to change

APPETIZER

FRENCH ONION SOUP gruyere cheese crostini \$12

BEEF TARTARE quail egg, "everything" bagel chips \$17

DUCK CONFIT SPRING ROLLS shiitaki mushroom, peanut cabbage slaw, ginger-plum sauce \$15

LUMP CRABCAKE torn herbs, house-made pickles, tarragon dijonaise \$21

OYSTERS ROCKEFELLER spinach, bacon, gruyere crumb \$18

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

HAMACHI JALAPENO CRUDO radish, truffle ponzu \$16

SASHIMI MORIAWASE* raw selection, changes daily MR

YELLOWFIN TUNA TACOS yuzu guacamole, garlic yogurt, fresno chile salsa, wonton tortilla \$18

SCALLION CRISPY RICE SPICY TUNA* \$21

SPICY SALMON \$18

SPICY KING CRAB \$23

RAW BAR

OYSTERS atlantic and pacific 6 pieces \$18 /12 pieces \$34

SHRIMP COCKTAIL 4 pc \$18

KING CRAB LEG CHILLED 1 lb MP

MP KALUGA CAVIAR 1 ounce deviled eggs, toast, crème fraiche \$65

SEAFOOD TASTING per person lobster, shrimp, oysters, king crab, crudo \$30

SALADS

MARBLE ROOM CHOP bacon, egg, gruyere, tomato, cucumber, radish, sweet onion vinaigrette \$14

THE CAESAR parmigiano reggiano, tomato croutons \$12

ICEBERG WEDGE creamy moody blue cheese dressing, bacon, smoked beets, tomato, red onion, egg \$14

MIXED GREENS marinated dried cranberries, maple-pecan granola, goat cheese, sherry vinaigrette \$12

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

BONE-IN RIB STEAK 18 ounce \$59

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 pan crisp
fingerling potatoes, charred broccolini, herb bread oil,
black walnut bitters fig demi \$55

SEARED DUCK BREAST HUDSON VALLEY FARM
forbidden rice, jicama, mango chutney \$38

DOUBLE-BONE PORK CHOP BERKSHIRE FARM,
chimichurri \$34

ROASTED BREAST OF CHICKEN BELL & EVANS organic
"tuscan style" rosemary-garlic-lemon jus \$29

FISH, SHELLFISH, AND VEGETABLE

RAINBOW TROUT butternut squash, wild rice, currants,
marcona almonds, sweet onion cream \$29

GINGER-SESAME GLAZED FAROE ISLAND SALMON
coconut-sweet potato puree, shiitake mushrooms,
parsnips, scallions \$32

SEARED YELLOWFIN TUNA POKE BOWL sesame crusted,
wakame slaw, sushi rice, pineapple salsa, avocado,
jalapeno \$ 38

DIVER SEA SCALLOPS barley "risotto", cauliflower,
lemon asparagus \$38

KING CRAB drawn butter MP

LOBSTER THERMIDOR whole maine lobster, stuffed in
its shell with herbs, gruyere, shallots, brandy cream \$85

ROASTED BUTTERNUT SQUASH (vegan) ras el hanout
spice, stuffed with wild grain rice, scallions, broccolini,
parsnips, coconut-sweet potato puree, marcona
almonds \$22

SIDES TO SHARE

CRISPY POTATO CAKE poblano and guajilio chiles ,
scallion, cojito cheese \$11

TWICE-BAKED POTATO adam's reserve cheddar,
scallion, bacon, sour cream \$11

POMME FRITES dipping trio \$10

WHIPPED POTATOES roasted garlic chive butter \$10

POTATO GRATIN jeff's select smoked gouda, cream,
chive \$11

MAC & CHEESE gruyere, cheddar, smoked gouda \$12

SAUTEED MUSHROOMS truffle butter, aromatics \$14

CREAMED SPINACH fontina mornay \$10

STEAMED ASPARAGUS herb-lemon infused EVOO \$10

ROASTED CAULIFLOWER marcona almonds, currants,
kale \$12

ROASTED BRUSSELS SPROUTS Cleveland "underground
select" bourbon glaze, bacon \$12

SAUCES and BUTTERS \$3

PEPPERCORN SAUCE - SHALLOT & MUSTARD SAUCE
CREAMY HORSERADISH SAUCE - TOASTED GARLIC &
CHILES - CHIMICHURRI SAUCE - BERNAISE - TRUFFLE
BUTTER - GARLIC-CHIVE BUTTER

ADD ON ACCOMPANIMENTS

LOBSTER TAIL 8-oz \$35

CRAB OSCAR STYLE \$25

FOIE GRAS \$17

DESSERT

VANILLA BEAN CRÈME BRULÉE snickerdoodle cookie,
cinnamon chantilly \$12

LIZ'S GILDED CHOCOLATE CAKE triple layer, dulcey, milk
chocolate, crunch, luxardo cherry \$14

BANANA-MANGO PANNA COTTA salted caramel pour,
white chocolate cremeux, crisp pearls \$13

MARBLE ROOM CHEESECAKE blackberries, whipped
cream \$14

ICE CREAM AND SORBET chef's daily creation \$10

COFFEE AND TEA

CAFÉ LA COLOMBE \$3.5

ESPRESSO \$4

CAPPUCCINO \$5

MARBLEROOM SIGNATURE CAFÉ (safran, ras el hanout)
\$6

HARNEY&SONS HOT TEA SELECTION \$3