



RAW BAR

OYSTERS* <i>atlantic and pacific 6/12 pieces</i>	18/34
SHRIMP COCKTAIL 4 pc	18
KING CRAB LEG CHILLED 1 lb	60
KALUGA CAVIAR* 1 ounce <i>deviled eggs, toast, crème fraiche</i>	65
SEAFOOD TASTING* <i>per person</i> <i>lobster, shrimp, oysters, king crab, crudo</i>	52

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, chile tartar</i>	16
HAMACHI JALAPENO CRUDO* <i>radish, truffle ponzu</i>	16
SASHIMI MORIAWASE* <i>raw selection, changes daily</i>	45
YELLOWFIN TUNA TACOS* <i>yuzu guacamole, garlic yogurt, fresno chile salsa, wonton tortilla</i>	18
SCALLION CRISPY RICE	
<i>spicy tuna*</i> 21 <i>spicy king crab*</i> 23	
<i>spicy salmon*</i> 18 <i>eggplant (V)</i> 14	
<i>spicy peanut crunch</i>	

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>shiitaki mushroom, peanut cabbage slaw, ginger-plum sauce</i>	15
LUMP CRABCAKE <i>torn herbs, house-made pickles, tarragon dijonnaise</i>	21
OYSTERS ROCKEFELLER <i>spinach, bacon, gruyere crumb</i>	18

SALADS

MARBLE ROOM CHOP <i>bacon, egg, gruyere, tomato, cucumber, radish, sweet onion vinaigrette</i>	14
THE CAESAR <i>parmigiano reggiano, tomato croutons</i>	12
ICEBERG WEDGE (GF) <i>creamy moody blue cheese dressing, bacon, smoked beets, tomato, red onion, egg</i>	14
MIXED GREENS <i>marinated dried cranberries, maple-pecan granola, goat cheese, sherry vinaigrette</i>	12

PRIME STEAKS, CHOPS, AND POULTRY

FILET MIGNON* (GF) 6/8/12 ounce	38/46/58
NEW YORK STRIP* (GF) 14 ounce	58
BONE-IN NEW YORK STRIP* (GF) 18 ounce	62
BONE-IN RIB STEAK* (GF) 18 ounce	68
DELMONICO* (GF) 16 ounce	58
DRY AGED DELMONICO* (GF) 18 ounce	70
LONG-BONE TOMAHAWK* (GF) 42 ounce	125
PORTERHOUSE* (GF) 40 ounce	105
A5 MIYAZAKI KOBE STRIP LOIN* (GF)	\$28/ounce, 4 ounce minimum
BEEF WELLINGTON* <i>FOR TWO</i> <i>12oz center cut filet mignon, mushrooms duxel crusted & prosciutto wrapped, whipped potatoes, spring carrots & asparagus, bone marrow bordelaise sauce</i>	92
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
SEARED DUCK BREAST* (GF) <i>HUDSON VALLEY FARM</i> <i>forbidden rice, jicama, mango chutney</i>	38
DOUBLE-BONE PORK CHOP* (GF) <i>BERKSHIRE FARM, chimichurri</i>	37
ROASTED HALF CHICKEN (GF) <i>BELL & EVANS organic</i> <i>"tuscan style" rosemary-garlic-lemon jus</i>	32

ACCOMPANIMENTS

SAUCES/BUTTERS 3

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

ADD :

LOBSTER TAIL 8-oz 35 | CRAB OSCAR STYLE 27 | FOIE GRAS 24

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 puree, shiitake mushrooms, parsnips, scallions</i>	32
SEARED YELLOWFIN TUNA POKE BOWL* <i>sesame crusted, wakame slaw, sushi rice, pineapple salsa, avocado, jalapeno</i>	38
DIVER SEA SCALLOPS <i>barley "risotto", cauliflower, lemon asparagus</i>	38
KING CRAB <i>drawn butter</i>	60
LOBSTER THERMIDOR <i>whole maine lobster, stuffed in its shell with herbs, gruyere, shallots, brandy cream</i>	95
ROASTED BUTTERNUT SQUASH (V) <i>ras el hanout spice, stuffed with wild grain rice, scallions, broccolini, parsnips, coconut-sweet potato puree, marcona almonds</i>	22

SIDES TO SHARE

CRISPY POTATO CAKE <i>poblano and guajillo chiles, scallion, cojito cheese</i>	11	TWICE-BAKED POTATO <i>adam's reserve cheddar, scallion, bacon, sour cream</i>	11
POMME FRITES <i>dipping trio</i>	10	WHIPPED POTATOES <i>roasted garlic-chive butter</i>	10
POTATO GRATIN <i>jeff's select smoked gouda, cream, chive</i>	11	MAC & CHEESE <i>gruyere, cheddar, smoked gouda</i>	12
SAUTEED MUSHROOMS <i>truffle butter, aromatics</i>	14	CREAMED SPINACH <i>fontina mornay</i>	10
STEAMED ASPARAGUS <i>herb-lemon infused EVOO</i>	10	ROASTED CAULIFLOWER <i>marcona almonds, currants, kale</i>	12
ROASTED BRUSSELS SPROUTS <i>cleveland "underground select" bourbon glaze, bacon</i>	12		