



RAW BAR

OYSTERS*	18/34
<i>atlantic and pacific 6/12 piece</i>	
SHRIMP COCKTAIL 4 piece	18
KALUGA CAVIAR* 1 ounce	65
<i>deviled eggs, toast, crème fraiche</i>	
SEAFOOD TASTING* per person	52
<i>lobster, shrimp, oysters, crudo</i>	

SUSHI/SASHIMI

CURRY COCO SHRIMP ROLL	16
<i>coconut-curry sauce, chives</i>	
YUZU MISO SALMON ROLL*	16
<i>avocado, cucumber, pineapple salsa</i>	
SURF-N-TURF ROLL*	22
<i>wagyu tataki, lobster, avocado, kimchi purée</i>	
FISH-N-CHIPS ROLL*	16
<i>spicy yellowtail, avocado, potato crisp, chile tartar</i>	
HAMACHI JALAPENO CRUDO*	16
<i>radish, truffle ponzu, cilantro</i>	
INARI VEGETABLE ROLL	10
<i>cucumber, avocado, daikon sprouts, pineapple, yuzu thai chili sauce</i>	
SASHIMI MORIAWASE*	45
<i>raw selection, changes daily</i>	
YELLOWFIN TUNA TACOS*	18
<i>yuzu guacamole, garlic yogurt, fresno chile salsa, wonton tortilla</i>	
SCALLION CRISPY RICE	
spicy tuna*	21
eggplant (V)	14
spicy salmon*	18
spicy peanut crunch	

APPETIZERS

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

SALADS

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

PRIME STEAKS, CHOPS, AND POULTRY

FILET MIGNON* (GF) 6/8/12 ounce	38/48/58
NEW YORK STRIP* (GF) 14 ounce	58
BONE-IN NEW YORK STRIP* (GF) 18 ounce	65
BONE-IN RIB STEAK* (GF) 18 ounce	75
DELMONICO* (GF) 16 ounce	58
DRY AGED DELMONICO* (GF) 18 ounce	75
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* FOR TWO	92
<i>12oz center cut filet mignon, mushrooms duxel, prosciutto, whipped potatoes, spring carrots & asparagus, bone marrow bordelaise sauce</i>	
RACK OF LAMB*	55
<i>pan crisp fingerling potatoes, charred broccolini, herb bread oil, black walnut bitters fig demi</i>	
DOUBLE-BONE PORK CHOP* (GF) berkshire, chimichurri	42
ROASTED HALF CHICKEN (GF) BELL & EVANS organic	32
<i>"Tuscan style" rosemary-garlic-lemon jus</i>	

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 29 | FOIE GRAS 24

FISH, SHELLFISH, AND VEGETABLE

SEASONAL FISH*	34
<i>fresh catch, roasted heirloom tomatoes, couscous, lobster broth</i>	
PAN-ROASTED FAROE ISLAND SALMON*	34
<i>summer mushrooms, peas, arugula, pesto, marble potatoes, vidalian onion puree</i>	
ROASTED PAN-SEARED YELLOWFIN TUNA POKE BOWL*	38
<i>sesame crusted, wakame slaw, sushi rice, pineapple salsa, avocado, jalapeno</i>	
DIVER SEA SCALLOPS	38
<i>sauteed snap peas, red peppers, crispy rice noodles, coconut-lemon grass crema, cilantro</i>	
LOBSTER THERMIDOR	95
<i>whole maine lobster, stuffed in its shell with herbs, gruyere, shallots, brandy cream</i>	
ROASTED BUTTERNUT SQUASH (V)	22
<i>ras el hanout spice, stuffed with wild grain rice, scallions, broccolini, parsnips, coconut-sweet potato puree, marcona almonds</i>	

SIDES TO SHARE

CRISPY POTATO CAKE	11	TWICE-BAKED POTATO	12
<i>poblano and guajillo chiles, scallion, cojito cheese</i>		<i>adam's reserve cheddar, scallion, bacon, sour cream</i>	
POMME FRITES	10	WHIPPED POTATOES	10
<i>dipping trio</i>		<i>roasted garlic-chive butter</i>	
POTATO GRATIN	12	MAC & CHEESE	14
<i>gouda, cream, chive</i>		<i>gruyere, cheddar, gouda</i>	
SAUTEED MUSHROOMS	14	CREAMED SPINACH	12
<i>truffle butter, aromatics</i>		<i>fontina mornay</i>	
STEAMED ASPARAGUS	12	SUGAR SNAP PEAS	11
<i>herb-lemon infused EVOO</i>		<i>confit peppers & garlic, toasted cashew</i>	
BBQ CARROTS	12		
<i>smoked yoghurt, almond-currant gremolata</i>			