



## RAW BAR

OYSTERS*	18/34
<i>Atlantic and Pacific 6/12 piece</i>	
SHRIMP COCKTAIL 4 piece	19
CLASSIC CAVIAR SERVICE	
<i>blini, egg, chive, crème fraiche, red onion, caper</i>	
BULGARIAN OSETRA 1 ounce	77
RESERVE WHITE STURGEON 1 ounce	131
SEAFOOD TASTING* per person	55
<i>lobster, shrimp, oysters, ceviche, trio sauces</i>	

## SUSHI/SASHIMI

CURRY COCO SHRIMP ROLL	16
<i>coconut-curry sauce, cucumber, chives</i>	
YUZU MISO SALMON ROLL*	16
<i>avocado, cucumber, pineapple salsa</i>	
SURF-N-TURF ROLL*	22
<i>steak 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	11
<i>cucumber, avocado, daikon sprouts, pineapple, yuzu thai chili sauce</i>	
SASHIMI MORIAWASE*	MKT
<i>raw selection, changes daily</i>	
YELLOWFIN TUNA TACOS*	18
<i>yuzu guacamole, garlic yogurt, fresno chile salsa, wonton tortilla</i>	
SCALLION CRISPY RICE	
<i>spicy tuna*</i> 21	<i>spicy salmon*</i> 18

## APPETIZERS

FRENCH ONION SOUP	12
<i>gruyere cheese, crostini</i>	
BEEF TARTARE*	22
<i>quail egg, "everything" bagel chips, caper</i>	
DUCK CONFIT SPRING ROLLS	15
<i>shiitake mushroom, peanut cabbage slaw, sweet garlic chili sauce</i>	
LUMP CRABCAKE	23
<i>torn herbs, house-made pickles, tarragon dijonnaise</i>	
OYSTERS ROCKEFELLER	19
<i>spinach, bacon, gruyere crumb</i>	

## SALADS

MARBLE ROOM CHOP	15
<i>bacon, egg, gruyere, tomato, cucumber, radish, sweet onion vinaigrette</i>	
THE CAESAR	13
<i>parmigiano reggiano, sundried tomato croutons</i>	
ICEBERG WEDGE	15
<i>creamy moody blue cheese dressing, bacon, smoked beets, tomato, red onion, egg</i>	
MIXED GREENS	13
<i>strawberries, candied pecans, goat cheese, red wine &amp; strawberry vinaigrette</i>	

## PRIME STEAKS, CHOPS, AND POULTRY

FILET MIGNON* 6/8/12 ounce	39/49/59
NEW YORK STRIP* 14 ounce	59
BONE-IN NEW YORK STRIP* 18 ounce	65
BONE-IN RIB STEAK* 18 ounce	75
DELMONICO* 16 ounce	60
DRY AGED DELMONICO* 18 ounce	75
LONG-BONE TOMAHAWK* 42 ounce	130
PORTERHOUSE* 40 ounce	120
A5 MIYAZAKI WAGYU STRIP LOIN* 4 ounce minimum	28/oz
DOUBLE-BONE BERKSHIRE PORK CHOP* chimichurri	42
RACK OF LAMB*	55
<i>eggplant caponata, grilled broccolini, marinated tomato, basil crumb, balsamic reduction</i>	
SPRINGER MOUNTAIN ORGANIC DOUBLE CHICKEN BREAST	33
<i>"Tuscan style" rosemary-garlic-lemon jus</i>	

## ACCOMPANIMENTS

SAUCES/BUTTERS 4	
<i>peppercorn sauce</i>	<i>chimichurri</i>
<i>shallot &amp; mustard sauce</i>	<i>sauce béarnaise</i>
<i>creamy horseradish sauce</i>	<i>truffle butter</i>
<i>toasted garlic &amp; chiles</i>	<i>garlic-chive butter</i>

## ADD

LOBSTER TAIL 8-oz 35 | CRAB OSCAR STYLE 29 | FOIE GRAS 24

## FISH, SHELLFISH, AND VEGETABLE

SEASONAL FISH*	MKT
<i>fresh catch, roasted heirloom tomatoes, couscous, lobster broth</i>	
PAN-ROASTED SIXTY SOUTH SALMON*	35
<i>summer mushrooms, peas, arugula, pesto, marble potatoes, sweet onion pureé</i>	
SESAME CRUSTED YELLOWFIN TUNA POKE BOWL*	38
<i>wakame slaw, sushi rice, pineapple salsa, cucumber avocado, jalapeno</i>	
DIVER SEA SCALLOPS	38
<i>sautéed 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 Newberg sauce</i>	
WATERMELON POKE BOWL (V)	25
<i>mint &amp; fresno compressed watermelon "steak", edamame, avocado, jalapeno, nishiki rice, micro cilantro</i>	

## SIDES TO SHARE

CRISPY POTATO CAKE	13	TWICE-BAKED POTATO	13
<i>poblano and guajillo chiles, scallion, cotija cheese</i>		<i>Adams Reserve cheddar, scallion, bacon, sour cream</i>	
POMME FRITES	10	WHIPPED POTATOES	11
<i>trio dipping sauces</i>		<i>roasted garlic-chive butter</i>	
POTATO GRATIN	12	MAC & CHEESE	14
<i>gouda, cream, chive</i>		<i>fontina, cheddar, parmigiano</i>	
SAUTEED MUSHROOMS	14	CREAMED SPINACH	12
<i>truffle butter, aromatics</i>		<i>gruyere mornay</i>	
STEAMED ASPARAGUS	12	OHIO CREAMED CORN	13
<i>herb-lemon infused EVOO</i>		<i>Mom's cornbread crumb</i>	
BBQ CARROTS	12		
<i>smoked yogurt, dill, almond-currant gremolata</i>			