



RAW BAR

OYSTERS* on the half shell 6/12 piece	18/34
SHRIMP COCKTAIL 4 piece	19
CLASSIC CAVIAR SERVICE blini, egg, chive, crème fraiche, red onion, caper	
BULGARIAN OSETRA 1 ounce	89
RESERVE WHITE STURGEON 1 ounce	134
SEAFOOD TASTING* per person lobster, shrimp, oysters, ceviche, trio sauces	55

SUSHI/SASHIMI

CURRY COCO SHRIMP ROLL coconut-curry sauce, chives	16
DUO SALMON ROLL* marinated salmon roe, miso sesame aioli, avocado, daikon sprouts, sesame	20
SURF-N-TURF ROLL* steak tataki, lobster, avocado, kimchi purée	24
FISH-N-CHIPS ROLL* spicy yellowtail, avocado, potato crisp, chile tartar	18
HAMACHI JALAPENO CRUDO* radish, truffle ponzu, cilantro	16
INARI VEGETABLE ROLL cucumber, avocado, daikon sprouts, pineapple, yuzu thai chili sauce	12
BIG EYE TUNA CARPACCIO preserved citrus vinaigrette, marinated salmon roe, avocado, basil, mint, cilantro, smoked salt	37
TUNA TACOS* yuzu guacamole, garlic yogurt, fresno chile salsa, wonton tortilla	19
SCALLION CRISPY RICE spicy tuna* 21 spicy salmon* 18	

APPETIZERS

FRENCH ONION SOUP gruyere cheese, crostini	12
BEEF TARTARE* quail egg, "everything" bagel chips, caper	22
DUCK CONFIT SPRING ROLLS shiitake mushroom, peanut cabbage slaw, sweet garlic chili sauce	16
LUMP CRABCAKE torn herbs, house-made pickles, tarragon dijonnaise	24
OYSTERS ROCKEFELLER spinach, bacon, gruyere crumb	19

SALADS

MARBLE ROOM CHOP bacon, egg, gruyere, tomato, cucumber, radish, sweet onion vinaigrette	15
THE CAESAR parmigiano reggiano, sundried tomato croutons	13
ICEBERG WEDGE creamy moody blue cheese dressing, bacon, smoked beets, tomato, red onion, egg	15
MIXED GREENS adams reserve cheddar, smoked almonds, pickled carrot, radish, green goddess dressing	14

PRIME STEAKS, CHOPS, AND POULTRY

FILET MIGNON* 6/8/12 ounce	39/49/59
NEW YORK STRIP* 14 ounce	62
BONE-IN NEW YORK STRIP* 18 ounce	65
BONE-IN RIB STEAK* 18 ounce	75
DELMONICO* 16 ounce	65
DRY AGED DELMONICO* 18 ounce	85
LONG-BONE TOMAHAWK* 42 ounce	135
PORTERHOUSE* 40 ounce	125
A5 MIYAZAKI WAGYU STRIP LOIN* 4 ounce minimum 30/oz	
DOUBLE-BONE DUROC PORK CHOP* chimichurri	42
RACK OF LAMB* eggplant caponata, grilled broccolini, marinated tomato, basil crumb, balsamic reduction	55
SPRINGER MOUNTAIN ORGANIC DOUBLE CHICKEN BREAST "Tuscan style" rosemary-garlic-lemon jus	33

ACCOMPANIMENTS

SAUCES/BUTTERS 5	
peppercorn sauce	chimichurri
shallot & mustard sauce	sauce béarnaise
creamy horseradish sauce	truffle butter
toasted garlic & chiles	garlic-chive butter

ADD

LOBSTER TAIL 8oz 43 | CRAB OSCAR STYLE 32 | FOIE GRAS 26 | BOURSIN 16

FISH, SHELLFISH, AND VEGETABLE

SEASONAL FISH* fresh catch, smoked fingerling potato salad, broccolini, lemon	MKT
PAN-ROASTED SIXTY SOUTH SALMON* creamy sweet onion farrow, grilled asparagus, carrot chips, truffled spring pea puree	36
SESAME CRUSTED BIG EYE TUNA POKE BOWL* wakame slaw, sushi rice, pineapple salsa, cucumber avocado, jalapeno, spicy mayo, micro cilantro	41
DIVER SEA SCALLOPS bamboo rice, baby corn, garlic bok choy, crispy rice noodles, coconut-lemongrass crema, cilantro	42
WHOLE LOBSTER TRUFFLE MAC & CHEESE two-pound Maine lobster stuffed in its shell, creamy herb mornay, fresh-shaved black truffle	135
STUFFED BELL PEPPER (Vegan) braised triple grains, black forbidden rice, farrow, long-grain, melted tomatoes, wilted baby spinach greens, balsamic reduction	28

SIDES TO SHARE

CRISPY POTATO CAKE poblano and guajillo chiles, scallion, cotija cheese	13	TWICE-BAKED POTATO adams Reserve cheddar, scallion, bacon, sour cream	13
POMME FRITES trio dipping sauces	10	WHIPPED POTATOES roasted garlic-chive butter	11
POTATO GRATIN gouda, cream, chive	13	MAC & CHEESE fontina, cheddar, parmigiano	14
SAUTEED MUSHROOMS truffle butter, aromatics	15	CREAMED SPINACH gruyere mornay	13
BBQ CARROTS smoked yogurt, dill, almond-currant gremolata	13	GRILLED ONIONS applewood smoked sweet peppers, chimichurri	14
STEAMED ASPARAGUS herb-lemon infused EVOO	13	BLISTERED SHISHITO PEPPERS ginger-lime vinaigrette,	15