

APPETIZERS

FRENCH ONION SOUP 15 gruyère cheese, crouton, chive	LUMP CRAB CAKE 25 peperonata, torn herb salad, creole mustard
BEEF TARTARE* 22 quail egg, everything bagel chips, caper	TERIYAKI TEMPURA CAULIFLOWER 16 micro cilantro, toasted sesame seed, house-made sweet chili garlic teriyaki
OYSTERS ROCKEFELLER 22 spinach, bacon, gruyère crumb	KETTLE CHIPS & DIP 14 smoked french onion dip, chives, tarro chips
MARKET CEVICHE 22 tarro chips, thai salsa verde, coconut milk chili threads	BIG EYE TUNA TACOS* 19 yuzu guacamole, garlic yogurt, fresno chili salsa wonton tortilla

RAW BAR

OYSTERS* 22/42 six or twelve, on the half shell mignonette & cocktail sauce	SEAFOOD TASTING* 60/PERSON lobster, shrimp, oysters ceviche, trio of sauces	SHRIMP COCKTAIL 22 cocktail sauce & creole mustard
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CLASSIC CAVIAR SERVICE

Marble Room private label caviar by Tsar Nicoulai
chips & dip, egg yolk, egg white, chive, crème fraîche, red onion, caper

BULGARIAN OSETRA 1oz 90	RESERVE WHITE STURGEON 1oz 135
IMPERIAL OSETRA PRIVATE LABEL 1oz 199 traditional caviar service, ice cold absolut elyx vodka for the table	

SUSHI

tablesideside enhancement: fresh grated wasabi | house picked ginger | ponzu | 12

CRISPY ROCK SHRIMP ROLL 24 avocado, cucumber, unagi, cilantro spicy mayo	HAMACHI JALAPEÑO CRUDO* 18 radish, truffle ponzu, cilantro
DUO SALMON ROLL* 22 marinated salmon roe, miso sesame aioli, avocado daikon sprouts	BIGEYE TUNA CARPACCIO* 37 preserved citrus vinaigrette, marinated salmon roe avocado, basil, mint, cilantro, smoked salt
SURF-N-TURF ROLL* 25 steak tataki, lobster, avocado, kimchi purée	OCTOPUS CARPACCIO 19 poached octopus, sweet soy & shoyu, house made chili crunch, micro cilantro, lemon
FISH-N-CHIPS ROLL* 18 spicy yellowtail, avocado, potato crisp chili tartar sauce, chive	SEASONAL SASHIMI* MKT chef's selection of fresh seafood, house soy sauce
EMERALD ROLL 17 house-picked carrot, cucumber, & bell pepper avocado, scallion, wakame, sesame, kombu emulsion	SCALLION CRISPY RICE* 4 pc 18 truffle jalapeño avocado spicy salmon* 20 spicy tuna* 22 wagyu tartare* 60
SPICY TUNA TOGARASHI ROLL* 24 big eye tuna, cucumber, scallion, unagi, avocado jalapeño, spiced tempura crunch	

SALADS

MARBLE ROOM CHOP 15 bacon, egg, gruyère, tomato, red onion, cucumber radish, sweet onion vinaigrette	MIXED GREENS 14 fresh strawberries, balsamic reduction, candied pistachio, goat cheese, strawberry vinaigrette
ICEBERG WEDGE 15 creamy moody blue cheese dressing, bacon tomato, red onion, egg	THE CAESAR 14 parmigiano-reggiano, buttery croutons
BEETS & BLUE 15 arugula greens, orange supremes, moody blue cheese, smoked beets, almonds, citrus vinaigrette	SEASONAL BURRATA SALAD 24 creamy burrata, chef's seasonal preparation

FISH, SHELLFISH, & VEGETABLES

SEASONAL FISH* MKT heirloom tomatoes, stewed peppers & onions, spinach greens, israeli cous cous, basil, balsamic reduction	SEA SCALLOPS 47 roasted carrots, cipollini onions, peas, fingerling potatoes, arugula greens, pea purée
SIXTY SOUTH SALMON* 39 arugula greens, grilled asparagus, smoked beets buttery fingerling potatoes, sweet onion & horseradish puree, crispy carrots	SPICY SHRIMP 42 "stir-fry" black forbidden rice, coconut curry broth toasted sesame, micro cilantro, thai basil house made chili oil
VEGAN CUBANELLE STUFFED PEPPER 29 quinoa, rice, melted tomatoes, fingerling potatoes spinach greens, balsamic reduction	

STEAKS, CHOPS, & POULTRY

FILET MIGNON* 45/55/65 6/8/12 oz	LONG-BONE TOMAHAWK* 150 42 oz (please allow extra time, served sliced)
NEW YORK STRIP* 65 14 oz	PORTERHOUSE* 135 40 oz (please allow extra time, served sliced)
BONE-IN NEW YORK STRIP* 69 18 oz	A5 MIYAZAKI WAGYU STRIP LOIN* 36/oz 4 oz minimum
BONE-IN RIB STEAK* 77 20 oz	RACK OF LAMB* 73 eggplant caponata, grilled broccolini marinated tomato, basil crumb balsamic reduction
DELMONICO* 67 16 oz	ORGANIC DOUBLE CHICKEN BREAST 35 Tuscan-style, rosemary-garlic lemon jus
DRY-AGED DELMONICO* 88 18 oz	
BONE-IN BERKSHIRE PORK CHOP* 42 16 oz, chimichurri	

DOUBLE-SMOKED AUSTRALIAN WAGYU BONE-IN RIBEYE*
26 oz., roasted bone marrow, vanilla bean & MR private label bourbon demi
200

SAUCES & BUTTERS

PEPPERCORN SAUCE 6	SAUCE BÉARNAISE 5
SHALLOT & MUSTARD SAUCE 6	CARMELIZED ONION BUTTER 6
CREAMY HORSERADISH SAUCE 5	BLACK TRUFFLE BUTTER 6
CHIMICHURRI SAUCE 5	GARLIC & CHIVE BUTTER 5

ADDITIONS

LOBSTER TAIL, 10oz 49	HUDSON VALLEY FOIE GRAS 26
CRAB OSCAR 32	BLUE CHEESE FONDUE 10
GARLIC BUTTER ROCK SHRIMP 24	BORDELAISE & BLACK TRUFFLE 12

SIDES TO SHARE

CRISPY POTATO CAKE 14 poblano and guajillo chiles scallion, cotija cheese	STEAMED ASPARAGUS 14 parsley, lemon zest extra virgin olive oil	CHINESE LONG BEANS 15 garlic chili sauce, sesame, micro cilantro, toasted cashews
POMMES FRITES 13 trio of dipping sauces	SAUTÉED MUSHROOMS 16 stoney creek farms, truffle butter	WHIPPED POTATOES 13 chive
POTATOES AU GRATIN 16 gouda, aged cheddar cream chive	BROCCOLINI & CHEESE 15 roasted broccolini, creamy house mornay	CREAMED SPINACH 14 spinach greens, gruyère mornay
BLACKENED CARROTS 14 smoked yogurt, dill almond-currant "gremolata"	MAC & CHEESE 15 fontina, aged cheddar parmigiano-reggiano	KABOB SWORD 18 marinated & roasted vegetables chimichurri, huancaína sauce