

SPECIALTY COCKTAILS

- * also available non-alcoholic -

INSPIRATION | MIAMI VICES ON MOUNT YOSHIRO

Monchito's Meguro Cruise - 18
Pineapple, Coconut, Hibiscus, Lychee

INSPIRATION | MARGARITAS & JAPANESE TEA CEREMONIES

* Much Appreciated - 18
Kiwi, Matcha, Yuzu, Sea Salt

INSPIRATION | GOLD FASHIONEDS & LUXURY

Don't Just Talk About It - 19
Beeswax, Golden Syrup, Toasted Almond, Black Lemon

INSPIRATION | VIEUX CARRÉS WHILE TRUFFLE HUNTING

You Got Me - 20
Amari, Pineapple, Marasca Cherry, Bergamot

INSPIRATION | PISCO SOURS WITH DAVE BRUBECK

* I'll Take Five - 16
Guava, Elderflower, Verjus, Makrut Lime Leaf

INSPIRATION | GIN & TONICS IN SEERSUCKER SUITS

* Catamaran Tan - 16
Aloe, Aegean Tonic, Cucumber, Mastic

INSPIRATION | HIGHBALLS WHILE YOU WALK THE DOG

Next Day Air - 19
Celery, Avocado, Lime, Lapsang Souchong

INSPIRATION | KENTUCKY MULES WHILE RESISTING

Paradise Lost - 19
Mango, Passionfruit, Ginger, Blood Orange

LUXURY BITES

A5 Miyazaki Wagyu* - 17 ea.
Crispy Rice, Tamari, Yuzu Kosho

Crab Lettuce Cup - 15 ea.
Shiso, Avocado, Serrano

Ora King Salmon Tart* - 17 ea.
Trout Roe, Cucumber, Citrus Cream

RAW BAR

Oysters on the Half Shell (6)* - 23
Cocktail Sauce, Mignonette, Lemon

#1 Tuna Tartare* - 22
Mango, Serrano, Tempura Crunch

Dressed Oysters (6)* - 25
Aji Mango, Cucumber, Serrano

Hamachi Crudo* - 21
Golden Milk, Celery, Chili Crisp

Shrimp Cocktail (6) - 21
Cocktail Sauce, Shaved Horseradish, Chives

Prime Beef Tartare* - 23
Dijon, Egg Yolk Jam, Potato Chips

Regiis Ova Caviar Service

Royal - 95 | Kaluga Hybrid- 125 | Golden Ossetra - 175

Potato Chips, Hash Browns, Chive, Crème Fraîche

Cold*

Oysters, Shrimp, Maine Lobster

Half - 115 | Full - 210

Add Regiis Ova Caviar

Kaluga Hybrid 125 | Golden Ossetra 175



Hot

Scallops, Shrimp,
Maine Lobster, Oysters,
Littleneck Clams

Half - 125 | Full - 240

STARTERS & SALADS

Mae's Milk Bread - 12
Salted Butter

Wedge Salad - 18
Benton's Bacon, Sungold Tomatoes, Stilton Blue Cheese

Broiled Oysters & Bone Marrow* - 32
Herb Bread Crumbs, Charred Lemon, Chimichurri

Caesar Salad - 16
Lemon Bread Crumbs, Mimosette, Parmesan

Foie Gras & Chicken Liver Terrine - 18
Apple Mostarda, Brioche

Chicories Salad - 16
Candied Pecan, Stilton Blue, Red Wine & Anchovy Vinaigrette

Seared Scallops - 28
Herb Sauce, Gruyère, Potato Purée

Beets & Pesto - 21
Butternut Squash, Chèvre, Pine Nut Vinaigrette

MARBLED SELECTIONS

FINE CUTS

WET AGED

| Cut | Wgt. | Purveyor & Grade | |
|----------------|-------|--------------------|----|
| Filet* | 8 oz | Linz - LHA RESERVE | 59 |
| Bone-In Filet* | 16 oz | Linz - LHA RESERVE | 82 |
| NY Strip* | 14 oz | Linz - USDA PRIME | 69 |
| Ribeye* | 16 oz | Linz - USDA PRIME | 69 |

DRY AGED

| Cut | Wgt. | Purveyor & Grade | |
|-------------------|-------|-------------------|-----|
| Bone-In KC Strip* | 20 oz | Linz - USDA PRIME | 88 |
| Bone-In Ribeye* | 22 oz | Linz - USDA PRIME | 125 |
| Porterhouse* | 28 oz | Linz - USDA PRIME | 130 |
| Bone-In Tomahawk* | 40 oz | Linz - USDA PRIME | 180 |

SPECIALTY CUTS

AUSTRALIAN WAGYU

| Cut | Wgt. | Purveyor & Grade | |
|---------|-------|--------------------|-----|
| Filet* | 6 oz | Margaret River 8/9 | 84 |
| Ribeye* | 14 oz | Margaret River 6/7 | 135 |

JAPANESE WAGYU

| Cut | Wgt. | Prefecture & Grade | |
|--------|------|--------------------|-----|
| Filet* | 5 oz | Miyazaki A5 | 145 |

SAUCES

| | |
|-----------------------|-------------------|
| Hollandaise - 5 | Au Poivre - 6 |
| Bearnaise - 6 | Chimichurri - 5 |
| Bordelaise - 10 | Truffle Gravy - 8 |
| Horseradish Cream - 6 | |

ACCOMPANIMENTS

| | |
|---------------------------|---------------------------|
| Broiled Half Lobster - 55 | Truffle Butter - 14 |
| Seared Foie Gras - 30 | Blue Cheese Gratinée - 11 |
| Roasted Bone Marrow - 15 | |



THE MARBLED & FIN

FOR TWO, 28 OZ PORTERHOUSE & WHOLE BROILED LOBSTER* - 215

Robuchon Potato Purée, Jumbo Asparagus
Sauce Bearnaise & Sauce Bordelaise

THE PERFECT PAIRING The Angel Oak Barrel Fermented Limited Edition Malbec - 195

ENTRÉES

Blackened Tuna* - 42
Mushroom, Scallion, Herb Oil

Ora King Salmon* - 46
Crispy Skin, Beurre Blanc, Smoked Roe

Pan Seared Branzino* - 45
Clam Velouté, Capers, Herbs

Joyce Farms Poulet Rouge Chicken - 35
Warm Spices, Preserved Lemon, Chicken Jus

Bone-In Duroc Pork Chop* - 38
Granny Smith Apples, Chives, Apple & Pork Jus

Prime Steak Frites* - 42
Top Sirloin, Au Poivre, Triple Cooked Steak Fries

POTATOES & SIDES

Triple Cooked Steak Fries - 14
Crispy & Fluffy

Au Gratin Potatoes - 18
Gruyère, Fontina, Thyme

Robuchon Potato Purée - 15
All The Butter

Roasted Fingerlings - 14
Chimichurri

Onion Rings - 14
Malt Vinegar, Big Max Sauce

Mac & Cheese - 16
Truffle +6, Lobster +12

Creamed Corn - 14
Cornbread, Mozzarella

Sautéed Spinach - 14
Garlic, Shallot, Lemon

Creamed Spinach - 15
Parmesan Crisp, Cream Sauce

Whole Roasted Mushrooms - 18
Mushroom Cream

Roasted Carrots - 15
Pine Nut Gremolata, Ricotta, Parsnip Purée

Jumbo Asparagus - 15
Sauce Hollandaise

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may be cooked to order or offered undercooked.