

SPECIALTY COCKTAILS

- * also available non-alcoholic -

INSPIRATION | MIAMI VICES ON MOUNT YOSHIRO

Monchito's Meguro Cruise - 19
Pineapple, Coconut, Hibiscus, Lychee

INSPIRATION | PISCO SOURS WITH DAVE BRUBECK

* I'll Take Five - 17
Guava, Elderflower, Verjus, Makrut Lime Leaf

INSPIRATION | MARGARITAS & JAPANESE TEA CEREMONIES

* Much Appreciated - 19
Kiwi, Matcha, Yuzu, Sea Salt

INSPIRATION | GIN & TONICS IN SEERSUCKER SUITS

* Catamaran Tan - 17
Aloe, Aegean Tonic, Cucumber, Mastic

INSPIRATION | GOLD FASHIONEDS & LUXURY

Don't Just Talk About It - 21
Beeswax, Golden Syrup, Toasted Almond, Black Lemon

INSPIRATION | HIGHBALLS WHILE YOU WALK THE DOG

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

INSPIRATION | VIEUX CARRES WHILE TRUFFLE HUNTING

You Got Me - 21
Amari, Pineapple, Marasca Cherry, Bergamot

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)* - 24
Cocktail Sauce, Mignonette, Lemon

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

Dressed Oysters (6)* - 27
Aji Mango, Cucumber, Serrano

Hamachi Crudo* - 21
Green Tomato Escabeche, Granny Smith, Pistachio

Shrimp Cocktail (6) - 22
Cocktail Sauce, Shaved Horseradish, Chives

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

Regiis Ova Caviar Service
Kaluga Hybrid- 135 | Ossetra - 175

Cold*

Oysters, Shrimp, Maine Lobster
Half - 115 | Full - 210

Add Regiis Ova Caviar
Kaluga Hybrid 135 | 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, Mimolette, Parmesan

Foie Gras & Chicken Liver Terrine - 20
Apple Mostarda, Brioche

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

Seared Hokkaido Scallops - 28
Herb Sauce, Gruyère, Potato Purée

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

MARBLED SELECTIONS

FINE CUTS

WET AGED				DRY AGED			
Cut	Wgt.	Purveyor & Grade		Cut	Wgt.	Purveyor & Grade	
Filet*	8 oz	Linz - LHA RESERVE	63	Bone-In KC Strip*	20 oz	Linz - USDA PRIME	89
Bone-In Filet*	16 oz	Linz - LHA RESERVE	85	Bone-In Ribeye*	22 oz	Linz - USDA PRIME	125
NY Strip*	14 oz	Linz - USDA PRIME	72	Porterhouse*	28 oz	Linz - USDA PRIME	145
Ribeye*	16 oz	Linz - USDA PRIME	72	Bone-In Tomahawk*	40 oz	Linz - USDA PRIME	180

SPECIALTY CUTS

AUSTRALIAN WAGYU				JAPANESE WAGYU			
Cut	Wgt.	Purveyor & Grade		Cut	Wgt.	Prefecture & Grade	
Filet*	6 oz	Margaret River	8/9 84	Filet*	5 oz	Miyazaki	A5 145
Ribeye*	14 oz	Margaret River	8/9 135				

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* - 230

Robuchon Potato Purée, Jumbo Asparagus
Sauce Bearnaise & Sauce Bordelaise

THE PERFECT PAIRING The Angel Oak Malbec Reserva 2022 - 120

ENTRÉES

Blackened Tuna* - 46
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 - 36
Warm Spices, Preserved Lemon, Chicken Jus

Bone-In Duroc Pork Chop* - 40
Granny Smith Apples, Chives, Apple & Pork Jus

Prime Steak Frites* - 45
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 - 15
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

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.