

SPECIALTY COCKTAILS

- * also available non-alcoholic -

INSPIRATION | A TOM COLLINS IN THE ROCKIES

That John Denver - 19
Jasmine, Cacao, Fig Leaf, Lime

INSPIRATION | MARGARITAS & JAPANESE TEA CEREMONIES

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

INSPIRATION | OLD FASHIONEDS AT THE PALACE SALOON

Great Scott! - 21
Walnut, Sage, Sarsaparilla, Toasted Corn

INSPIRATION | PORNSTAR MARTINIS WITH LIZ GILBERT

Eat, Slay, Love - 19
Masala Chai, Passion Fruit, Pandan, Chamomile

INSPIRATION | PISCO SOURS WITH DAVE BRUBECK

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

INSPIRATION | GIN & TONICS IN SEERSUCKER SUITS

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

INSPIRATION | PALOMAS ON THE SET OF MACHETE

Rabano Rodriguez - 20
Grapefruit, Green Chile, Cucumber, Wasabi

INSPIRATION | KENTUCKY MULES WHILE RESISTING

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

PRIVATE BARREL COCKTAILS

BARREL | ANGEL'S ENVY BOURBON - MARBLED & FIN x HUSK

INSPIRATION | GOLD FASHIONEDS & LUXURY
Don't Just Talk About It - 35
Lyle's Golden Syrup, Toasted Almond, Black Lemon, Angostura

BARREL | WILLETT FAMILY ESTATE - HUSK "AMBROSIA" 11 YEAR BOURBON

INSPIRATION | MANHATTANS AT THE TRINITY SITE
Fusion or Fission? - 75
Angostura 200th Anniversary, Barolo Chinato, Truffled Cherry

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)* - 32
Ajo Blanco, Grape, Caviar

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

CAVIAR SERVICE

Kaluga Hybrid	Regiis Ova	135
Ossetra	Regiis Ova	175
Royal Baika	Petrossian	125

Royal Daurenki	Petrossian	140
Tsar Imperial Ossetra	Petrossian	230
Special Reserve Kaluga	Petrossian	600

Cold*

Oysters, Shrimp, Maine Lobster

Half - 115 | Full - 210

Add Caviar

See Selections Above



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 Bombe - 28
Blueberry, Hazelnut, Brioche

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

Hokkaido Scallops - 28
Caramelized Cream, Sunchokes, Capers, Brown Butter

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	63
Bone-In Filet*	14 oz	Linz - LHA RESERVE	85
NY Strip*	14 oz	Linz - USDA PRIME	72
Ribeye*	16 oz	Linz - USDA PRIME	72

DRY AGED

Cut	Wgt.	Purveyor & Grade	
Bone-In KC Strip*	20 oz	Linz - USDA PRIME	89
Bone-In Ribeye*	20 oz	Linz - USDA PRIME	125
Porterhouse*	28 oz	Linz - USDA PRIME	145
Bone-In Tomahawk*	36 oz	Linz - USDA PRIME	180

SPECIALTY CUTS

AUSTRALIAN WAGYU

Cut	Wgt.	Purveyor & Grade	
Filet*	6 oz	Stone Axe 8/9	84
Ribeye*	14 oz	Stone Axe 8/9	135

JAPANESE WAGYU

Cut	Wgt.	Prefecture & Grade	
Filet*	5 oz	Miyazaki A5 10+	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* - 230

Robuchon Potato Purée, Jumbo Asparagus
Sauce Bearnaise & Sauce Bordelaise

THE PERFECT PAIRING The Angel Oak Malbec Reserva 2022 - 139

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

For parties of five or more, a 20% gratuity will be added to the check.

*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.