

SPECIALTY COCKTAILS

- * also available non-alcoholic -

INSPIRATION | A GIN FIZZ WITH TOUCAN SAM

Follow Your Nose - 18
Pineapple, Pandan, Oolong, Malt

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 | OLD FASHIONEDS AT THE PALACE SALOON

Great Scott! - 21
Walnut, Sage, Sarsparilla, Heather Honey

INSPIRATION | PALOMAS ON THE SET OF MACHETE

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

INSPIRATION | PORNSTAR MARTINIS WITH LIZ GILBERT

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

INSPIRATION | KENTUCKY MULES WHILE RESISTING

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

PRIVATE BARREL COCKTAILS

BARREL | BLANTON'S GOLD EDITION - NDG BARREL PICK

INSPIRATION | GOLD FASHIONEDS & LUXURY

Don't Just Talk About It - 60
Toasted Almond, Angostura, Gold Leaf

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

Petrossian Caviar Tartlet* - 23 ea.
Chevre Cheesecake, Chives

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

Sicilian Crudo* - 28
Tuna, Salmon, Hamachi, Capers, Yuzu, Dill

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

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

CAVIAR SERVICE

Kaluga Hybrid
Ossetra
Royal Baika

Regiis Ova 135
Regiis Ova 175
Petrossian 125

Royal Daurenki
Tsar Imperial Ossetra
Special Reserve Kaluga

Petrossian 140
Petrossian 230
Petrossian 600

Cold*

Oysters, Shrimp, Maine Lobster

Half - 115 | Full - 210

Add Caviar

See Selections Above



TOWERS

Hot

Scallops, Shrimp, Maine Lobster, Oysters,

Littleneck Clams

Half - 125 | Full - 240

Add King Crab - 85

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

Heirloom Tomato Salad - 25
Peaches, Basil, Stracciatella, Granola

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*	14 oz	Linz - LHA RESERVE	85	Bone-In Ribeye*	20 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*	36 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	10+ 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	

ENHANCEMENTS

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

ALL MARBLED SELECTIONS AVAILABLE AS OSCAR
COLOSSAL LUMP CRAB +35, KING CRAB +95



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 Grouper* - 49
Clam Velouté, Capers, Herbs

Joyce Farms Half Roasted Chicken - 36
Charred & Crispy Leeks, Truffle 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.