

BRUNCH

RAW BAR

Oysters on the Half Shell (6)* - 24
Cocktail Sauce, Mignonette, Lemon

Dressed Oysters (6)* - 32
Ajo Blanco, Grape, Caviar

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

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

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

Cold*
Oysters, Shrimp, Maine Lobster
Half - 115 | Full - 210
Add Caviar
See Caviar Selections Below



Hot
Scallops, Shrimp,
Maine Lobster, Oysters,
Littleneck Clams
Half - 125 | Full - 240

STARTERS & SALADS

Yogurt Panna Cotta - 13
Toasted Granola, Agave, Fruit

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

Paris Brest Cream Puff - 12
Yuzu, Almond, Diplomat Cream

Caesar Salad - 16
Lemon Bread Crumbs, Mimolette, Parmesan

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

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

CAVIAR SERVICE

Eggs on Eggs on Eggs on a Hashbrown

Kaluga Hybrid	Regiis Ova	135	Royal Daurenki	Petrossian	140
Ossetra	Regiis Ova	175	Tsar Imperial Ossetra	Petrossian	230
Royal Baika	Petrossian	125	Special Reserve Kaluga	Petrossian	600

PRIME RIB*

12 OZ GARLIC HERB CRUSTED, ROSEMARY POTATOES,
MUSHROOM BEEF JUS, HORSERADISH CREAM - 75

ENTRÉES

BENEDICTS
served with a roasted tomato and petite salad

Shaved Ham* - 21

Braised Wagyu Beef* - 38

Maine Lobster* - 42

ON SOURDOUGH
served with a roasted tomato and petite salad

Avocado Toast* - 21
Tomato, Lemon Yogurt, Poached Egg

Salmon Tartine* - 26
Lemon Cream Cheese, Chive

French Toast - 22
Crème Brûlée Dipped, Hazelnuts, Maple Syrup

Blackened Tuna* - 38
Niçoise Salad, Jammy Eggs, Preserved Lemon Vinaigrette

English Muffin Sandwich* - 20
Pork Sausage, Cheddar, Egg, Hashbrowns

Battered Fish Sandwich* - 26
Lettuce, Tartar Sauce, Steak Fries

Silk & Pearls* - 37
French Omelette, Herb Cheese, Caviar Beurre Blanc

American Omelet* - 21
Ham, Cheddar, Onion, Red Pepper, Tomato, Spinach

The M&F Burger* - 23
Sharp Cheddar, Lettuce, Big Max Sauce, Steak Fries

Prime Steak & Eggs* - 45
Top Prime Sirloin, Sunny Eggs, Au Poivre, Hashbrowns

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.

BRUNCH COCKTAILS

- * also available non-alcoholic -

COCKTAIL TOWERS | Espresso & Mimosa Martinis for you and your crew - Small 75 / Large 110

INSPIRATION BLOODY'S DURING THE BRITISH INVASION * Bloody HELL! - 15 San Marzano Tomato, Serrano, Celery	INSPIRATION DAY DRINKING MIMOSAS IN FIRST CLASS Equal Parts Unknown - 15 Peach, Elderflower, Orange Blossom, Champagne Air
INSPIRATION A GIN FIZZ WITH TOUCAN SAM Follow Your Nose - 18 Pineapple, Pandan, Oolong, Malt	INSPIRATION CARAJILLOS WITH KATE MOSS That's, that Me Espresso - 22 Wake me up, F@ck me up
INSPIRATION MARGARITAS & JAPANESE TEA CEREMONIES * Much Appreciated - 19 Kiwi, Matcha, Yuzu, Sea Salt	INSPIRATION IRISH COFFEES AT THE HOTEL SACHER Fly Me to the Moon - 16 Coffee, Almond, Cherry, Cacao
INSPIRATION OLD FASHIONEDS AT THE PALACE SALOON Great Scott! - 21 Walnut, Sage, Sarsparilla, Heather Honey	INSPIRATION GIN & TONICS IN SEERSUCKER SUITS * Catamaran Tan - 17 Aloe, Aegean Tonic, Cucumber, Mastic

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
Roasted Bone Marrow* - 15	Blue Cheese Gratinée - 11

TURN ANY MARBLED SELECTION INTO STEAK & EGGS +15

POTATOES & SIDES

Mac & Cheese - 16 Truffle Mac +6, Lobster Mac +12	Berkshire Bacon - 10 Applewood Smoked
Sautéed Spinach - 14 Garlic, Shallot, Lemon	Heritage Pork Sausages - 8 Black Pepper
Creamed Spinach - 15 Parmesan Crisp, Cream Sauce	A Small Salad - 12 Arugula, Herbs, Lemon Vinaigrette
Onion Rings - 14 Malt Vinegar, Big Max Sauce	Hashbrowns - 8 Beef Fat, Onion, Smoked Salt
Triple Cooked Steak Fries - 14 Crispy & Fluffy	Roasted Tomatoes - 8 Herbs, Basil Oil
Robuchon Potato Purée - 15 All The Butter	Creamed Corn - 15 Cornbread, Mozzarella