BRUNCH

RAW BAR

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

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

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

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

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

TOWERS

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

Monkey Bread - 12
Milk Bread, Caramel, Vanilla Icing, Cinnamon

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

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

Caesar Salad - 16
Lemon Bread Crumbs, Mimolette, Parmesan

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
Smoked Salmon, Banana Peppers, Pine Nuts

Salmon Tartine* - 26
Lemon Cream Cheese, Chive

Croque Madame* - 26
Ham, Sunny Side Egg, Mornay Sauce

Wagyu Patty Melt - 26
Cooper Sharp, Garlic Aioli, Caramelized Onions

Almond Pancakes - 22
Brown Butter Maple, Streusel, Frangipane

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 of 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 | A GIN FIZZ WITH TOUCAN SAM
Follow Your Nose - 18
Pineapple, Pandan, Oolong, Malt

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, Sarsparilla, Heather Honey

INSPIRATION | DAY DRINKING MIMOSAS IN FIRST CLASS
Equal Parts Unknown - 15
Peach, Elderflower, Orange Blossom, Champagne Air

INSPIRATION | CARAJILLOS WITH KATE MOSS
That's, that Me Espresso - 22
Wake me up, F@ck me up

INSPIRATION | IRISH COFFEES AT THE HOTEL SACHER
Fly Me to the Moon - 16
Coffee, Almond, Cherry, Cacao

INSPIRATION | GIN & TONICS IN SEERSUCKER SUITS
* Catamaran Tan - 17
Aloe, Aegean Tonic, Cucumber, Mastic

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	Margaret River - 8/9	84
Ribeye*	14 oz	Margaret River - 8/9	135

JAPANESE WAGYU

Cut	Wgt.	Prefecture & Grade	
Filet*	5 oz	Miyazaki - A5 10+	145

SAUCES

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

ENHANCEMENTS

Broiled Half Lobster - 55
Roasted Bone Marrow* - 15
Truffle Butter - 14
Blue Cheese Gratinée - 11

TURN ANY MARBLED SELECTION INTO STEAK & EGGS +15

POTATOES & SIDES

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

Sautéed Spinach - 14
Garlic, Shallot, Lemon

Creamed Spinach - 15
Parmesan Crisp, Cream Sauce

Onion Rings - 14
Malt Vinegar, Big Max Sauce

Triple Cooked Steak Fries - 14
Crispy & Fluffy

Robuchon Potato Purée - 15
All The Butter

Berkshire Bacon - 10
Applewood Smoked

Heritage Pork Sausages - 8
Black Pepper

A Small Salad - 12
Arugula, Herbs, Lemon Vinaigrette

Hashbrowns - 8
Beef Fat, Onion, Smoked Salt

Roasted Tomatoes - 8
Herbs, Basil Oil

Creamed Corn - 15
Cornbread, Mozzarella