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 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.
Some items served at this establishment contain foreign imported shrimp. Ask for more information.

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