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

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

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

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

CAVIAR SERVICE

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

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

U-10 Scallops - 32
Brown Butter Romesco, Citrus Bread Crumb, Capers

Foie Gras Bombe - 28
Blueberry, Hazelnut, Brioche

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

Mae's Milk Bread - 12
Salted Butter

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
Seared Foie Gras - 30
Truffle Butter - 14
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.
Some items served at this establishment contain foreign imported shrimp. Ask for more information.