

## STARTERS

<b>Truffle Monkey Bread</b> .....	30 <sup>99</sup>
<i>perigord truffles, parmesan cheese, truffle butter</i>	
<b>Slow Roasted Wagyu Meatballs</b> *.....	28 <sup>99</sup>
<i>red sauce, parmesan &amp; garlic bread</i>	
<b>King Crab Rangoon</b> .....	29 <sup>99</sup>
<i>cream cheese, scallion, sweet chili sauce</i>	
<b>Crispy Potato Pancakes</b> *	
apple sauce & sour cream.....	18 <sup>99</sup>
royale cut smoked salmon.....	36 <sup>99</sup>
<b>Tenderloin Steak Tartare</b> *.....	29 <sup>99</sup>
<i>slow cooked egg yolk, dijonnaise, sourdough</i>	
<b>Baked Crab Cakes</b> .....	34 <sup>99</sup>
<i>blue crab, preserved lemon, remoulade</i>	

## CRUDO

<b>Smoked Salmon Platter</b> *.....	49 <sup>99</sup>
<i>Catsmo smokehouse salmon, whipped cream cheese, tomato, cucumber, capers, Utopia bagels: everything or plain</i>	
<b>Salmon Crudo</b> *.....	34 <sup>99</sup>
<i>yuzu ponzu, perigord truffles</i>	
<b>Akami Tartare</b> *.....	39 <sup>99</sup>
<i>lean tuna belly, calabrian chili, caperberry and orange supremes</i>	
<b>Chu Toro Crudo</b> *.....	39 <sup>99</sup>
<i>thin delicate slices, white ponzu, shallot</i>	
<b>Otoro Tartare w/ Caviar</b> *.....	125 <sup>99</sup>
<i>bluefin tuna belly, yuasa white soy, brown butter toast</i>	

## CHILLED SHELLFISH

<b>Fresh East Coast Oysters</b> *.....	4 <sup>99/ea</sup>
<i>add caviar 5g..... 20<sup>99</sup></i>	
<b>Hokkaido King Crab</b> *	
1/2 lb.....	98 <sup>99</sup>
full lb.....	175 <sup>99</sup>
<b>Shrimp Cocktail</b> *.....	29 <sup>99</sup>
<i>blue prawns, lemon, cocktail sauce, dijonnaise</i>	
<b>Golden Osetra Caviar</b>	
56g.....	195 <sup>99</sup>
113g.....	550 <sup>99</sup>
<i>served with potato pancakes &amp; creme fraiche</i>	

## SALADS

<b>Smoked Whitefish Caesar</b> * - 26 <sup>99</sup>
<i>crispy potato chips, classic caesar dressing</i>
<b>Wedge Salad</b> * - 26 <sup>99</sup>
<i>egg, bacon, gorgonzola, red onion, ranch dressing</i>

<b>ENHANCEMENTS</b>
<b>free-range chicken breast</b> * - 9 <sup>99</sup>
<b>prime steak</b> * - 19 <sup>99</sup>
<b>king crab</b> * - 32 <sup>99</sup>
<b>royale cut smoked salmon</b> * - 19 <sup>99</sup>
<b>baked crab cake</b> - 15 <sup>99</sup>

<b>Tuna &amp; Avocado Niçoise Salad</b> * - 36 <sup>99</sup>
<i>spanish tuna, avocado, green beans, tomato, hard boiled egg, sherry vinaigrette</i>
<b>Butter Lettuce Salad</b> * - 21 <sup>99</sup>
<i>lightly dressed with avocado &amp; fines herbes</i>

## HANDMADE PASTAS

<b>Truffle Bucatini</b> * - 39 <sup>99</sup>
<i>perigord truffle, pecorino</i>

<b>Vodka Rigatoni</b> * - 34 <sup>99</sup>
<i>vodka sauce, basil, parmesan</i>

<b>Spicy Shrimp</b> * - 33 <sup>99</sup>
<i>cavatelli, baby prawns, calabrian chile</i>

## STEAK & EGGS

*your style of sunset farm eggs, hashbrowns, and béarnaise*

### USDA PRIME STEAKS

<b>10oz Ribeye Steak</b> * usda prime, béarnaise, .....	55 <sup>99</sup>
<b>10 oz Filet Mignon, Duchess Cut</b> * béarnaise, steak salt.....	89 <sup>99</sup>
<b>16oz Dry-Aged New York Strip Steak</b> * 42 day dry-aged, béarnaise.....	99 <sup>99</sup>
<b>22 oz Dry-Aged Bone-In Ribeye</b> * 42 day dry-aged, béarnaise.....	129 <sup>99</sup>

### SNAKE RIVER WAGYU

<b>16oz Dry-Aged New York Strip Steak</b> * 42 day dry-aged, béarnaise.....	159 <sup>99</sup>
<b>32oz Dry-Aged Porterhouse</b> * 42 day dry-aged, béarnaise.....	MP

### ENHANCEMENTS

<i>gorgonzola</i> * - 10 <sup>99</sup> * <i>peppercorn crust, maître 'd butter or roasted garlic</i> * - 6 <sup>99</sup> * <i>warm king crab oscar</i> * - 35 <sup>99</sup>
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## BRUNCH BURGERS

<b>Double Cheeseburger</b> * - 27 <sup>99</sup>
<i>two prime beef patties, pickles, onions, dijonnaise, american cheddar cheese</i>

<b>ENHANCEMENTS</b>
<b>farm egg</b> * - 3 <sup>99</sup>
<b>thick cut bacon</b> * - 8 <sup>99</sup>
<i>plant based burgers available upon request</i>

<b>Wagyu Cheeseburger</b> * - 37 <sup>99</sup>
<i>two snake river farms patties, pickles, onions, dijonnaise</i>

## BRUNCH PLATES

<b>American Breakfast</b> *.....	19 <sup>99</sup>
<i>two sunset farm eggs, thick cut bacon, buttered toast</i>	
<b>Smoked Whitefish Salad</b> *.....	24 <sup>99</sup>
<i>cured trout roe, Utopia bagels</i>	
<b>Crab Cake Benedict</b> .....	45 <sup>99</sup>
<i>baked crab cake, poached farm egg, béarnaise</i>	
<b>Caviar Scrambled Eggs</b> *.....	59 <sup>99</sup>
<i>golden osetra caviar, buttered toast</i>	

<b>Omelette</b> *.....	19 <sup>99</sup>
<i>bacon, tomato confit, cheddar</i>	
<b>Avocado Toast</b> *.....	18 <sup>99</sup>
<i>toasted sourdough, espelette, olive oil</i>	
add farm egg.....	3 <sup>99</sup>
add royale cut smoked salmon.....	19 <sup>99</sup>
gluten free toast.....	4 <sup>99</sup>
<b>Prime Rib French Dip</b> .....	39 <sup>99</sup>
<i>gruyère, au jus</i>	
<b>Lobster Scrambled Eggs</b> *.....	34 <sup>99</sup>
<i>maine lobster, buttered toast</i>	

## SIDES

<b>Farm Egg</b> * any style.....	3 <sup>99</sup>
<b>Thick Cut Maple Bacon</b> * toasted black pepper.....	16 <sup>99</sup>
<b>Hash Browns</b> *.....	12 <sup>99</sup>
<b>Whole Avocado</b> *.....	7 <sup>99</sup>

<b>Pommes Frites</b> * garlic aioli.....	12 <sup>99</sup>
<b>Creamed Spinach</b> blue cheese, caramelized onion.....	16 <sup>99</sup>
<b>Truffle Mac &amp; Cheese</b> truffle, white cheddar.....	25 <sup>99</sup>
<b>Button Mushrooms</b> * garlic, thyme, cream sherry.....	16 <sup>99</sup>

\* Can Be Made With Gluten Free Ingredients

\*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen.

**LUNCH**  
Monday-Friday, 11:45am-2:30pm

**DINNER**  
Tuesday-Saturday, 5:00pm-10:30pm  
Sunday & Monday, 5:00pm-10:00pm

# MONKEY BAR

**BRUNCH**  
Saturday & Sunday, 11:45am-2:30pm

**THE BAR**  
Sunday & Monday, 11:45am-10:30pm  
Tuesday-Saturday, 11:45am-11:00pm

## BRUNCH COCKTAILS

**Long Island Cold Brew Coffee** - 21<sup>95</sup>  
tequila, vodka, rum, kahlua, cold brew

**Painkiller** - 21<sup>95</sup>  
ron matusalem rum, smith & cross rum,  
coconut, orange

**Espresso Martini** - 24<sup>95</sup>  
haku vodka, sawada project x espresso, chocolate, kokuto

**Macchiato Martini** - 22<sup>95</sup>  
tito's vodka, fresh espresso, baileys

**White Wine Spritz** - 17<sup>95</sup>  
pinot grigio, cocchi americano, club soda

**Sbagliato** - 21<sup>95</sup>  
prairie gin, carpano antica,  
campari, prosecco

**French 75** - 22<sup>95</sup>  
sipsmith gin, lemon, prosecco

## BLOODY MARYS

**Classic** ..... 19<sup>95</sup>  
tito's vodka, tomato, celery, olive

**Red Snapper** ..... 19<sup>95</sup>  
prairie gin, tomato, celery, olive

**Derby** ..... 19<sup>95</sup>  
wild turkey rye 101, tomato, celery, olive

## BELLINI-TINIS

**Peach** ..... 19<sup>95</sup>  
tito's vodka, giffard peach liqueur, prosecco

**Orange** ..... 19<sup>95</sup>  
fresh orange, cointreau, prosecco

**Grapefruit** ..... 19<sup>95</sup>  
fresh grapefruit, aperol, st germain, brut rosé

## CADILLAC MARGARITAS

**Coconut** ..... 24<sup>50</sup>  
casamigos reposado, coconut rum, orange

**Pink** ..... 28<sup>50</sup>  
komos rosa reposado, aperol, pink salt rim

**Clase Azul** ..... 36<sup>95</sup>  
clase azul plata, grand marnier louis alexandre

## OLD FASHIONEDS

**Classic** ..... 24<sup>95</sup>  
wild turkey rye 101, demerara, bitters

**Bourbon** ..... 26<sup>95</sup>  
russell's 10 yr, demerara, bitters

**Oaxacan** ..... 24<sup>95</sup>  
maestro dobel tequila, montelobos mezcal, agave, bitters

**Tokyo**® ..... 36<sup>95</sup>  
nikka coffey grain whiskey, kokuto, bitters

## SPIRIT FREE

**Ginger Peach Fizz** ..... 19<sup>95</sup>  
peach puree, ginger beer, mint

**Ghia Spritz** ..... 19<sup>95</sup>  
ghia aperitif, elderflower tonic, mint

**Ritual Margarita** ..... 19<sup>95</sup>  
zero proof tequila, lime, agave

**St. Agrestis "Negroni"** ..... 19<sup>95</sup>  
bottled st. agrestis "phony negroni"

## SPARKLING BY THE GLASS

	HALF POUR	CLASSIC POUR	MIDTOWN POUR
Bisol, "Jeio," <b>Prosecco DOC</b> , Italy, NV, soft, inviting, charming	9	18	24
Avinyó, <b>Brut Rosé</b> , Cava Reserva, Spain, 2021, shimmering, vibrant, fruity	10	19	25
Billecart-Salmon, <b>Brut Reserve</b> , Champagne, NV, delicate, fine, harmonious	20	40	60
Leitz, "Zero Point Five," <b>Dealcoholized Sparkling wine</b> , Germany, NV, tart, electric, carefree	10	19	25

## SAKE, WHITE & ROSÉ BY THE GLASS

Sake, Hakutsuru, Junmai Gingo, Hyogo, Japan, crisp, balanced, charming	14
Château d'Yquem, 1 <sup>er</sup> Cru Supérieur, <b>Sauternes</b> , 2014, historic, harmonious, baroque	99
Garofoli, "Podium," <b>Verdicchio</b> , Marche, Italy, 2020, rich, floral, refined	12 • 24 • 36
Abbazia di Novacella, <b>Pinot Grigio</b> , Alto-Adige, Italy, 2023, alpine, breezy, pure	10 • 19 • 25
Schloss-Lieser, <b>Riesling</b> , Estate Feinherb, Mosel, Germany, 2023, off-dry, refreshing, harmonious	9 • 18 • 24
Walnut Block, "Collectables," <b>Sauvignon Blanc</b> , Marlborough, New Zealand, 2023, herbal, tart, aromatic	10 • 19 • 25
Raimbault-Pineau, <b>Sauvignon Blanc</b> , Sancerre, Loire Valley, France, 2023, chiseled, mineral, refined	13 • 26 • 35
Matthiasson Linda Vista Vineyard, <b>Chardonnay</b> , Napa Valley, 2022, sumptuous, sleek, luminous	15 • 30 • 40
Au Bon Climat, <b>Chardonnay</b> , Santa Barbara, California, 2023, caressing, electric, svelte	9 • 18 • 24
Domaine Laroche, <b>Chardonnay</b> , "St. Martin," Chablis, France, 2022, textured, mineral, sharp	14 • 27 • 36
Château d'Estoublon, Roseblood Rosé, <b>Grenache Blend</b> , Coteaux Varois en Provence, 2023, dense, energetic, vibrant	10 • 19 • 25
Leitz, "Eins Zwei Zero," <b>Dealcoholized Chardonnay</b> , Germany, NV, juicy, creamy, refreshing	10 • 19 • 25

## RED BY THE GLASS

Vincent Girardin, <b>Pinot Noir</b> , Bourgogne Rouge "Cuvée Saint Vincent," 2021, savvy, distingué, sturdy	15 • 30 • 40
Tyler, <b>Pinot Noir</b> , Santa Rita Hills, Santa Barbara County, California, 2022, bright, energetic, pure	12 • 24 • 34
Alain Voge, <b>Syrah</b> , "Les Peyrouses," Rhône Valley, 2021, mineral, charming, suave	10 • 19 • 25
Jean-Marc Burgaud, "Corcelette," <b>Gamay</b> , Morgon, 2021, deep, sapid, stern	11 • 22 • 33
Badia a Coltibuono, <b>Sangiovese</b> , Chianti Classico, Tuscany, Italy, 2021, inviting, classic, distinguished	11 • 20 • 26
Bedrock, <b>Zinfandel</b> , "Old Vines," California, 2022, massive, rich, brooding	10 • 19 • 25
Band of Vintners, <b>Cabernet Sauvignon</b> , Napa Valley, California, 2021, dense, powerful, decadent	14 • 27 • 36
Ramey Cellars, <b>Cabernet Sauvignon</b> , Napa Valley, California, 2018, substantial, velvety, savory	23 • 46 • 61
Château Haut-Bages Libéral, "Ceres," <b>Merlot</b> , Haut-Médoc, 2020, compelling, steadfast, svelte	14 • 27 • 36
Vietti, "Castiglione," <b>Barolo</b> , Piedmont, Italy, 2020, epic, potent, racy	28 • 55 • 69
Leitz, "Zero Point Five," <b>Dealcoholized Pinot Noir</b> , Germany, NV, supple, fragrant, harmonious	10 • 19 • 25

## BEERS

<b>Coors Light</b> , light, lager, 4.2%, colorado	10 <sup>00</sup>	<b>Allagash White</b> , witbier, 5.0%, maine	11 <sup>00</sup>
<b>Yuengling</b> , traditional lager, 4.5%, pennsylvania	11 <sup>00</sup>	<b>Stone</b> , american ipa, 7.0%, california	11 <sup>00</sup>
<b>Heineken</b> , lager, 5.0%, netherlands	11 <sup>00</sup>	<b>Bell's Kalamazoo</b> , stout, 6.0%, michigan	12 <sup>00</sup>
<b>Rothaus</b> , pilsner, 5.3%, germany	13 <sup>00</sup>	<b>Other Half</b> , green city, dbl dry hopped hazy ipa, 7.0%, nyc	14 <sup>00</sup>
<b>Threes Vliet</b> , pilsner, 5.0%, brooklyn, nyc	14 <sup>00</sup>	<b>Einbecker</b> , germany, NA	9 <sup>00</sup>
<b>Sierra Nevada</b> , pale ale, 5.6%, california	11 <sup>00</sup>	<b>Athletic Brewing Co</b> , run wild ipa, NA, connecticut	9 <sup>00</sup>

🌿 organic / biodynamic / low sulfite